

CURRENT RELEASE WINES

	Retail	Club Price
2018 Albariño	\$23	\$20.70
2020 Blanco Dulce 375ml	\$30	\$27.00
2018 Dolcetto	\$25	\$22.50
2016 Estate Port 375ml	\$25	\$22.50
2019 "Fiesta" Tempranillo	\$27	\$24.30
2018 Fifty – Fifty	\$32	\$25.60*
2017 Graciano	\$32	\$28.80
2018 Grenache	\$30	\$27.00
2018 Merlot	\$26	\$20.80*
2018 Malbec	\$30	\$27.00
2017 Malbec Reserve	\$44	\$35.20*
2020 Muscat	\$19	\$17.10
2013 Paramour Gran Reserva	\$110	\$99.00
2017 Syrah	\$34	\$30.60
2017 South Face Syrah Reserve	\$46	\$41.40
2019 Tannat	\$34	\$27.20*
2018 Tempranillo Barrel Select	\$38	\$34.20
2017 Tempranillo Reserve	\$55	\$49.50
2018 Tinta Amarela	\$32	\$28.80
#22 Vintner's Blend	\$19	\$17.10

*20% off pricing through **February 26th**

LLANEROS PRIVATE SEATED TASTINGS

All tastings are now seated and can be scheduled online via our website, Facebook page, or the Open Table app. Wine Club Members have priority when scheduling private events. Current protocols and guidelines limit the size and location of these gatherings, however, we can cater small private celebrations, corporate events, or business luncheons.

Call the Vine and Wine Center for details.
(541) 679-6642

LLANEROS WINES

2019 TANNAT

This vintage of Tannat is fully loaded with dark red fruits, earthy notes, spice and sweet tobacco. Enticing purple fruits dance on the palate. There is an edge of jam with restraint, complexity, and bright acid. Excellent entry, mid-palate and luscious lengthy finish. This cellar worthy wine is a stand out due to the bold tannins, balanced acidity and depth present in the glass. Robust enough to pair with your heartiest winter fare. While enjoyable now, it will only improve with bottle age.

2018 FIFTY - FIFTY

This exquisite wine is a co-fermentation blend of Tempranillo and Malbec that delivers the best of both varieties. This edition opens with an expressive bouquet of beautiful dark fruits dominated by Tempranillo in the nose. The flavors on the mid-palate allow the Malbec to shine through with a dense expression of blackberry, plum and subtle savory notes that add to the complexity. The seamless tannins, balanced acidity, and integrated oak create a full and rich mouthfeel.

2017 EAST HILL BLOCK MALBEC RESERVE

Wow! What a mouthful of delight! This reserve level Malbec is veering to the peak of perfection. Rich dark hues surround a robust bouquet of ripe fruit on the nose. A touch of bramble, marrying sun ripened blackberries, lavender and herbal notes. The rich velvety texture, integrated acidity and subtle oak lactone create a lengthy robust finish. This limited release will sell out quickly! Tuck a few bottles of this highly desired wine away as it will evolve elegantly over time.

OPTIONAL WINE: 2018 MERLOT

Continuing in tradition, this is another great vintage of our fruit forward Merlot. The varietal character reveals bountiful flavors of black cherry, plum and warm vanilla. The nose is very aromatic and pleasing. Blackberry, fruit leather, and hints of chocolate dominate this delicious wine. This ripe and plummy wine delivers an earthy balance with depth, complexity and a smooth structure.

On the cover:
Dormant Tempranillo vines in West Slope under a blanket of fresh snow. Photo by: Casey Underwood

Abacela Varietal



AN ICON OF INNOVATION

WINTER 2022

VOL XXII, ISSUE I
12500 LOOKINGGLASS ROAD
ROSEBURG, OR 97471
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Dear Llaneros,

Happy New Year! As we reflect on the last year, we would like to thank our loyal club members for supporting us throughout yet another challenging year. We appreciate you, and your continued support as we look forward to better days ahead in 2022!

Winter is an active season here at the winery. In the cellar, winemaker Andrew Wenzl is engaged in evaluating the élevage of the 2021 wines in barrel. This vintage is showing tremendous promise and we are optimistic about the quality of the wines to come. As for the 2020 vintage, the next few months will involve racking each barrel, blending trials, and assemblage of the wines, and readying them for bottling in the Spring and Summer months. Our 2021 white and rosé wines have completed fermentation and will be bottled in the coming weeks. Currently, we are sold out of a majority of these wines, however, we look forward to sharing these highly coveted new releases with your subsequent wine club order.

In the vineyard, Nick and Casey are set with the challenging task of pruning each dormant vine by hand. The cyclical nature of the vineyard promotes growth and renewal and we look forward to what this new year will bring.

On the topic of new growth, we're excited to announce that Pamela Leone has joined the team as our new Guest Experience Manager. She brings extensive experience in event management, customer service, organizational development, and project management. Pamela will ensure the best possible visitor experience in the Vine & Wine Center for all of our guests. She brings a wonderful skill set and energy to the team and looks forward to meeting all of our loyal club members.

In case you missed it, Abacela's CEO Dr. Greg Jones gave a fantastic and informative interview with CBS' Lesley Stahl last month for a "Weather and Wine" segment on 60 Minutes. The entire Abacela family was excited and proud to not only see his appearance, but also recognize the service he provides to the global wine industry.

Greg has officially settled into his new role as CEO. He is eager to continue and build upon Abacela's legacy, previously lead by Earl and Hilda Jones, icons and innovators in this industry. A grand retirement party for them is in order! However, given the current restrictions we are hoping that an opportunity to honor them in grand fashion will present itself in the near future. Stay tuned!

Here at Abacela we wish everyone a happy and healthy start to the New Year!

¡Salud!

The Jones family and Team Abacela

UPCOMING EVENTS

*All events are at Abacela unless otherwise noted.

*All future events are tentative at this time.

January 7th, 2022

TGIF Wine & Pizza Night 4-6 PM

January 28th - February 11th, 2022

Winter Pick up Party at Abacela

24 hour reservation required for the pick up party

Wine club members enjoy a seated tasting of their wine club wines paired with a delicious tapas plate.

Limited to 4 people. Additional guests at \$10 per person

February 4th, 2022

TGIF Wine & Pizza Night 4-6 PM

February 16, 2022

International Syrah Day

March 4th, 2022

TGIF Wine & Pizza Night 4-6 PM

April 1st, 2022

TGIF Wine & Pizza Night 4-6 PM

April 9th, 2022

Greatest of the Grape Competition

Oregon's oldest and longest-running fine wine competition and food pairing event hosted by the Southern Oregon Wine Institute. Tickets TBA.

May 1, 2022

Summer Hours Begin - 11 AM - 6 PM

May 6th, 2022

TGIF Wine & Pizza Night 4-6 PM

May 28 - 29, 2022

Memorial Day Open House - Details to come soon!

NEWS & REVIEWS

MILLENNIAL WINE COMPETITION

Gold Medal 2018 Fiesta Tempranillo

SIP MAGAZINE - BEST OF THE NORTHWEST

Gold Medal 2017 Barrel Select Tempranillo

CBS NEWS - 60 MINUTES

"Effects of Climate Change Taking Root in the Wine Industry"

An interview with Lesley Stahl and Dr. Greg Jones.

December 26, 2021

RACK OF LAMB WITH HERBED CRUMB CRUST

This simple dish provides earthiness and big flavors that pairs exquisitely with our 2017 Malbec Reserve. Ask your local butcher to french your lamb for optimal enjoyment.

INGREDIENTS:

- * 1 French Rack of Lamb, outer layer of fat removed, as well as between the sets of bones
- * 1 Tbsp Dijon Mustard
- * 1 Tbsp Course-Grain Mustard
- * 2 tsp Fresh Thyme, minced
- * 1/4 C Fresh Parsley, finely minced
- * 1 Tbsp Salt
- * 1 Tbsp Pepper
- * 1 Clove Garlic, Finely minced (Optional)
- * 2 Slices Artisan-Style Bread, crusts removed, processed in food processor to make fresh breadcrumbs
- * 1 Tbsp Melted Butter

PREPARATION:

Preheat the oven to 375°. Remove any excess fat still on the surface of the lamb rack.

In a small bowl, mix the two mustards, thyme, parsley, salt and pepper and garlic.

Place the rack inside a roasting pan and place the lamb on the rack.

Slather the mustard mixture over the lamb. Press the bread crumbs into the mustard mixture and drizzle with melted butter.

Roast about 25 minutes, until the internal temperature is 125° - 130° for medium-rare.

Serve with a mushroom ragu and polenta for a delicious, hearty meal!

Recipe by Abacela's Deb Belmont

Enjoy with our 2017 MALBEC RESERVE