

Current Release Wines		Retail	Club
2023	Albariño	\$22	\$19.80
2023	Albariño Private Selection	\$30	\$27.00
2023	Alegria "Sparkling Albariño"	\$40	\$36.00
<b>2023</b>	<b>Muscat</b>	\$20	<b>\$16.00</b>
2023	Grenache Rosé	\$20	\$18.00
2023	Viognier	\$28	\$25.20
2020	Dolcetto	\$27	\$24.30
2021	Fifty-Fifty	\$34	\$30.60
2020	Graciano	\$32	\$28.80
2021	Grenache	\$32	\$28.80
<b>2021</b>	<b>Grand West Grenache Reserve</b>	\$46	<b>\$36.80</b>
2021	Malbec	\$32	\$28.80
2020	Grand Hill Malbec Reserve	\$46	\$41.40
2021	Merlot	\$28	\$25.20
<b>2021</b>	<b>Syrah</b>	\$36	<b>\$28.80</b>
2019	South Face Syrah Reserve	\$48	\$43.20
2020	Tannat	\$34	\$30.60
<b>2021</b>	<b>Tinta Amarela</b>	\$34	<b>\$27.20</b>
2021	Tempranillo Fiesta	\$27	\$24.30
2021	Tempranillo Barrel Select	\$40	\$36.00
2019	SE Block Tempranillo Reserve	\$58	\$52.20
2016	Paramour Gran Reserva	\$110	\$99.00
2021	Angelica (500ml)	\$90	\$81.00
<b>2018</b>	<b>Vintage Port (375ml/750ml)</b>	\$26/ \$50	<b>\$20.80/ \$41.60</b>
N/V	Ten-Year Tawny Port (500ml)	\$65	\$58.50
*20% off pricing through December 13th			

## FALL WINE CLUB RELEASES

### 2021 GRENACHE RESERVE

In this great vintage the rocky, steep, sunny slopes on Grand West, a small 1.2-acre block on Cobblestone Hill, produced rich and flavorful fruit with exceptional intensity, depth and character. This complex and age-worthy wine will drink well young or age gracefully.

### 2021 TINTA AMARELA

Tinta Amarela is a rare grape that excels at Abacela to produce a wine that is fine in texture and tannin. A wonderfully floral and fruity Portuguese variety, this bottling offers up aromas of tangy blueberries, mulberries, vanilla bean and rose petals. Leading into complex flavors of dried raspberries, cherries, and tea leaf; this vintage is a delightful expression of the variety.

### 2021 SYRAH

Syrah thrives on the sunny, south-facing hillsides throughout our vineyards. This exceptional vintage produced a wine with intense aromas and flavors. Luxurious ripe blackberries waft from the glass, and soft toasted notes with hints of violets unite on the palate. Balanced weight, acidity, and tannins create a wine that is enjoyable now, but will evolve in your cellar over the next decade.

### OPTIONAL ADD-ONS:

### 2018 VINTAGE PORT

Crafted from our estate's five traditional Portuguese wine grapes, this opaque, rich and luxurious wine is a beverage worth exploring. This complex wine has notes of dried figs, homemade caramel, Mexican chocolate and exotic spice filling your nose. This port wine serves as an exquisite compliment to desserts, particularly those comprising chocolate, as well as other rich and creamy desserts such as tiramisu and crème brûlée.

### 2023 MUSCAT

Our 75% Early Muscat and 25% Muscat Blanc à Petits Grains blend forms an aromatic yet delicate wine with tropical fruit notes and floral qualities. Our off-dry Muscat is perfect with spicy foods, or for leisurely sipping.

# Abacela

## Wine Club Varietal 95

Fall 2024

Issue 4 of 4

12500 LOOKINGGLASS ROAD  
ROSEBURG, OR 97471  
WWW.ABACELA.COM

(541) 679-6642 | WINE@ABACELA.COM



Dear Abacela Wine Club Members,

As the season changes, we're excited to share the highlights of our 2024 harvest and the exciting new wines that have been released. The vineyard has been bustling with activity, and we're thrilled to report that the fruit quality this year has exceeded our expectations, with beautifully ripened grapes, balanced acidity, and robust flavors. The harvest officially began on September 14th and wrapped up a month later on October 14th, bringing another vintage of extraordinary potential.

We are particularly excited to share three brand-new releases, all inaugural debuts for Abacela. This Fall Wine Club Release will include our first ever *Grenache Reserve*, from the exceptional 2021 vintage. Out of our eleven acres of Grenache planted throughout our vineyard, a single block called Grand West demonstrated all the characteristics we look for in our reserve programs: provenance, exceptional depth, intensity, and balance. Our second release, the 2021 *Angelica 1859*, our latest dessert wine produced from ancient Listán Prieto vines, also known as the Mission grape. Beautiful aromatics, luscious, velvety, and brimming with flavors of red fruit, honey, and dried apricot. The third release and on the lighter side, the 2023 *Alegría*, is our new sparkling Albariño. Full of bright, refreshing citrus and lively effervescence, it's a fantastic choice for celebrations or casual sipping.

We are proud to welcome a talented group of interns to Abacela this year, hailing from England, Italy, and the U.S. They are working closely with both our winemaker and vineyard manager, playing a crucial role in the day-to-day operations. In addition to assisting with harvest and winemaking, our interns will be conducting research projects, including an experiment on sun-shading Grenache grapes to improve véraison. Their dedication is helping to shape the future of our wines, and we couldn't be more grateful for their hard work and innovative ideas.

A big thank you to everyone who made our summer events so enjoyable. Your support continues to make each gathering special, and we're grateful to welcome many new wine club members to the Abacela family. To our long-time members, your continued loyalty means the world to us, and we look forward to sharing more special moments and releases with you.

Don't miss our upcoming Thanksgiving Weekend Celebration, where you can sample a selection of current releases, including the *Angelica*, and pick up some limited-edition wines for your collection! For those holiday shoppers, keep an eye out for our Cyber Monday deals on wine gift boxes and bundles—perfect for gifting or treating yourself.

Thank you for being a part of our journey. We look forward to seeing you soon and celebrating what's to come.

Cheers!

## UPCOMING EVENTS

*All events are at Abacela unless otherwise noted*

**November 1st, 2024**

**Winter Closing Hours Begin**

Vine & Wine Center open daily 11 AM - 5:00 PM

**November 1st - November 15th, 2024**

**Personal Pick-Up Party at Abacela**

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 \$20 per person\**

**\*24 hour reservation required for the personal pick-up party\***

**November 14th, 2024**

**International Tempranillo Day**

Help us celebrate with a very special Tempranillo tasting!

**November 28th, 2024**

**Happy Thanksgiving!**

*Vine & Wine Center closed*

**November 29th & 30th, 2024**

**Thanksgiving Weekend Celebration 11 AM - 5 PM**

Celebrate Thanksgiving weekend with us! Enjoy a holiday tasting flight for only \$20, or enhance your tasting experience with a custom curated Thanksgiving-inspired food pairing for \$30. For an added delight, enjoy our dessert flight at an additional \$10.

*Abacela Wine Club Members and their guests (up to 4) will receive complimentary Holiday tasting flights and only pay for additional food pairings.*

**\*Seating is limited and reservations are strongly encouraged! We can't wait to see you!**

**December 2nd, 2024**

**Cyber Monday** [www.Abacela.com](http://www.Abacela.com)

*Don't forget to check your email!*

**December 25th, 2024 & January 1st, 2025**

**Merry Christmas and Happy New Year!**

*Vine & Wine Center closed*

## HOLIDAY EVENTS & GIFTS

Looking for somewhere to host a small, intimate holiday party or company event? How about gifting a great bottle of wine or wood box set to your valued clients or employees. We can help.

Call: (541) 679-6642

Email: [wine@abacela.com](mailto:wine@abacela.com)

## HONEY PAPRIKA PORK TENDERLOIN

(Serves 2-4)

*Enjoy with our 2021 Grenache Reserve*

### Ingredients:

- ♦ 1 ½ lbs. pork tenderloin
- ♦ 1 ½ tsp. sweet paprika
- ♦ 1 tsp. smoked paprika
- ♦ 1 tsp. fresh thyme, minced
- ♦ 1 tsp. salt & pepper each, add to taste
- ♦ 1 tbsp. olive oil
- ♦ 2-3 cloves garlic, minced
- ♦ 2 tsp. honey
- ♦ ½ cup chicken broth
- ♦ 1 tbsp. red wine vinegar
- ♦ 3 tbsp. butter
- ♦ chopped fresh parsley, garnish

### Directions:

Preheat oven to 450 degrees. In a small bowl, mix together both paprikas, thyme, and 1 teaspoon salt. Massage spice mixture into the pork and let stand at room temperature for 10-15 minutes.

In a large, oven-safe skillet, heat olive oil over medium-high heat. Add the pork and brown on all sides. Transfer the pork to the oven and cook for 10-15 minutes, or until the internal temperature reaches 135 degrees.

Transfer the pork to a large plate and cover with foil to keep warm. Add garlic to the skillet and cook until fragrant, 1-2 minutes. Add the honey and stir for 30 seconds more.

Pour in chicken broth. Cook and stir until sauce is slightly reduced and thickened, 2-3 minutes. Stir in vinegar, then stir in butter, one tablespoon at a time. Season with salt and pepper to taste.

Slice pork tenderloin into ½ inch slices, spoon sauce over the pork, and enjoy with a glass of our 2021 Grenache Reserve!

Cheers!