

CURRENT RELEASE WINES		Retail	Club Price
2018	Albariño	\$21	\$18.90
2016	Bastardo	\$30	\$24.00*
2017	Blanco Dulce 375ml	\$30	\$27.00
2016	Dolcetto	\$24	\$21.60
2015	Estate Port	\$25	\$22.50
2016	"Fiesta" Tempranillo	\$23	\$20.70
2015	Fifty-Fifty	\$30	\$24.00*
2016	Graciano	\$30	\$27.00
2016	Grenache	\$30	\$27.00
2016	Malbec	\$30	\$27.00
2015	Malbec Reserve	\$42	\$37.80
2015	Merlot	\$24	\$21.60
2018	Muscat	\$18	\$16.20
2013	Paramour Gran Reserva	\$110	\$99.00
2015	Syrah	\$32	\$25.60*
2015	Syrah Reserve	\$44	\$35.20*
2008	Ten Year Colheita Port	\$60	\$54.00
2016	Tempranillo Barrel Select	\$35	\$32.50
2015	Tempranillo Reserve	\$49	\$44.10
2016	Tinta Amarela	\$30	\$24.00*
#19	Vintner's Blend	\$18	\$16.20
2018	Viognier	\$26	\$20.80*

*20% off pricing through **October 14th**

On the cover:

A beautiful table set for a sunset event "Dessert in the Vines" at the top of South Face Block.

Photo by Alison Galbraith

Wines

2018 VIOGNIER

This aromatic wine leads with delicately sweet floral notes. Robust with flavors of golden apple, citrus, pear, and finishes with a bright crisp lemon-lime component. Enjoy at cellar temperature for optimal aromatics!

2015 FIFTY-FIFTY

This 50/50 co-fermentation blend of Tempranillo and Malbec opens with dense plum and cherry notes. The mid-palate exudes vanilla, currant, herbs, and spices, balancing out this blend that has all the fruit of a Malbec with the backbone of a Tempranillo. Expressive tannins, tight acidity and integrated oak flavors create an impeccable texture with a long, memorable finish.

2015 SOUTH FACE BLOCK SYRAH RESERVE - ALL CLUBS

Double Gold, 95 points American Fine Wine Competition
Rich and ripe notes of blue and black fruits, perfume and garrigue fill your glass. The palate echoes these beautiful aromatics, picking up earthy notes of gravel, pepper and vanilla bean. Decant to enjoy now, or lay down to cellar.

2015 SYRAH

RED WINE CLUB

This classic bottling is co-fermented with Viognier, à la Côte-Rôtie style, to heighten the bouquet with high-tone aromatics. The bouquet is ripe with juicy dark fruits, low earthy elements veering into black pepper, with coffee, cocoa and spice; all of which dance on the palate with dense flavors and a lengthy finish. The velvety textured tannins beg for another sip.

2016 TINTA AMARELA

RED WINE CLUB

This Portuguese varietal is one of the most obscure wines we produce. Bone-dry, it has tongue-gripping tannins that taste of black tea. It offers ripe blue fruits, dried raspberries, cocoa elements and a hint of vanilla.

2016 BASTARDO

WINE CLUB EXCLUSIVE: OPTIONAL ADD-ON

This is our first production of this Portuguese varietal without a father. We have been cultivating Bastardo Vines since 1997 and acquired them from UC Davis for our port production.



Abacela Varietal

PIONEERING EXTRAORDINARY
VINES & WINES

END OF SUMMER 2019

VOL XIX, ISSUE III

12500 LOOKINGGLASS ROAD

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Dear Llaneros,

Abacela has been fortunate to have an ideal growing season with consistent warm days and cool nights. Our 2019 vintages are very close to being ripe and ready for harvest. Veraison, the onset of fruit ripening began on July 29th with our Tinta Amarela being the first to exhibit this beautiful display of color.

In July we participated in "Pouring Generosity" by donating 100% of our tasting fees to the Douglas County Food Bank. We celebrated International Albariño Days with a unique Albariño Library tasting, which included homemade Crab Bisque, Poached Pear Salad, along with festive activities to celebrate our love for Albariño.

Wine Club ¡Fiesta! in August was a joyous party and a grand time had by all! Sunset in the Vines featured port and dessert pairings in the vines on top of Grand Hill. Overlooking the vineyard and valley at sunset made for a truly unforgettable night! ¡Fiesta! themed "Fun in the Sun" this year was truly one of the best Fiestas yet! Live entertainment was provided by the "Blue Wave Band," a fine group that kept us going all night long! Attendants also challenged their senses by blind tasting in black glasses. This unusual tasting was hosted by Earl Jones and Andrew Wenzl. The barrel tastings, winery tours, and the yellow capsule wagon vineyard tours were popular highlights. Three delicious Paellas were served. This year we had rabbit as one of the ingredients which is traditional for authentic Paella. Feeling left out? Not to worry, we'll have some Paella during International Tempranillo Day in November! Don't forget the 2020 Fiesta will be our 25th Anniversary Celebration.

Abacela is excited to announce a collaboration with Masterchef O'Neill at Restaurant O. This event will take place on December 4th in Coos Bay. Masterchef O' Neill has unique culinary experience working under Chef Gordon Ramsey and has been on the Food network, Beat Bobby Flay, and worked with Anthony Bourdain. For a full list of our exciting upcoming events see the "tasting events" section on our website! We hope you thoroughly enjoy this season's enjoyable Wine Club selections!

¡Salud!
Earl, Hilda and Team Abacela

UPCOMING EVENTS.....

- All events are at Abacela unless otherwise noted.

September 5, 2019

Portland Pick up Party at Opal28, 3PM-7PM

September 13, 2019

TGIF Wine & Pizza Night, 4-7 PM*

September 14, 2019

Wine Club Party at Abacela, 11AM-5PM

October 25, 2019

Last 2019 TGIF Wine & Pizza Night, 4-7 PM

November 1, 2019

Winter Hours Begin, open daily 11 AM-5 PM

November 7, 2019

International Tempranillo Day
Paella Dinner 6-8 PM

November 9, 2019

Fall Wine Club Party, 11 AM-4 PM

November 29 & 30, 2019

Thanksgiving Open House, 11 AM-5 PM

December 4, 2019

Winemaker Dinner with Masterchef O'Neill
Call Restaurant O (541) 808-9300 for reservations

*Last orders taken at 6 PM, please no outside food/drink.

NEWS & REVIEWS.....

American Fine Wine Competition

Double Gold Medal, 2015 Syrah Reserve **95 Pts.**

San Francisco International Wine Competition

Gold Medal, 2015 Tempranillo Reserve

Gold Medal, 2015 Malbec Reserve

Abacela Cruise - Gems of Southeast Europe

There are still a few cabins left!

Join Earl and Hilda Jones, for an exclusive opportunity to sail through Southeast Europe. From Budapest to Giurgiu and countless treasures in between, touch history sailing the exotic lower Danube. March 22 - 29, 2020 Limited State rooms available. Make your reservation now.

Call (877) 651-7447

Email: Wineclub@cruseshipcenters.com

SUMMERTIME PROSCIUTTO AND PEACH PIZZA

ABACELA PIZZA CRUST:

* 4 1/2 C Flour	* 1/3 C Olive Oil
* 1/2 T Kosher Salt	* 2 † Bob's Dry Yeast
* 1 1/2 T Honey	* 1 3/4 C Warm Water (110°)
* 2 T Rice Flour	

1. In a large mixing bowl, add warm water, yeast, honey and olive oil.
2. Mix well and let sit for 5 minutes. Add three cups of flour, mixing after each addition.
3. Add the salt and mix in enough flour until the dough becomes a solid ball.
4. Turn the dough out onto a floured surface and gently kneed until elastic in texture.
5. Coat a large bowl with olive oil, add the dough and turn so all sides are lightly oiled. Cover with plastic wrap and let rise for an hour.
6. Portion and roll out the risen dough over rice flour. Approximately 5oz for each pizza crust.
7. Par-Bake for 2-3 minutes.

*Makes 8-10 10'' pizza skins

Summertime Pizza Toppings:

* Mozzarella	* Green Onion
* Prosciutto	* Extra Virgin Olive Oil
* Peaches	* Goat Cheese

Blanch the peaches by scoring a cross on the bottom of each peach and placing them in a boiling saucepan for 30 seconds. Remove and place in an ice water bath immediately. The fuzzy skin should slide right off ripe peaches. Remove the pit and thinly slice.

Assembling the Pizza:

1. Heat oven to 500°.
2. Brush a small amount of olive oil across the pizza crust all the way to the edges.
3. Add a small amount of mozzarella, followed by prosciutto, peaches and green onions. Top with small amounts of goat cheese.
4. Place pizza directly on rack and cook for 4-7 minutes. Checking and rotating regularly for even cooking.

Recipe by Abacela's Chef Tina Hamilton
Enjoy with our 2018 Viognier