

CURRENT RELEASE WINES		Retail	Club Price
2018	Albariño	\$21	\$18.90
2016	Bastardo	\$30	\$27.00
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	\$27.99
2016	Graciano	\$30	\$27.00
2016	Malbec	\$30	\$27.00
2015	Malbec Reserve	\$42	\$37.80
2016	Merlot	\$26	<b>\$20.80</b>
2018	Muscat	\$18	\$16.20
2013	Paramour Gran Reserva	\$110	\$99.00
2015	Syrah	\$32	\$28.80
2015	Syrah Reserve	\$44	\$39.60
2017	Tannat	\$32	<b>\$25.60*</b>
2008	Ten Year Colheita Port	\$60	\$54.00
2016	Tempranillo Barrel Select	\$35	<b>\$28.00*</b>
2015	Tempranillo Reserve	\$49	\$44.10
2016	Tinta Amarela	\$30	\$27.00
#19	Vintner's Blend	\$18	\$16.20
2018	Viognier	\$26	\$23.40

\*20% off pricing through **December 9th**

### LLANEROS PRIVATE EVENTS

Wine Club Members have priority when scheduling private events. Enjoy a vertical tasting in our Library Wine Cellar or a private seated tasting in our Bacchus Room. We also cater business luncheons and special occasions. Call the Vine and Wine Center for details.  
(541) 679-6642

## LLANEROS WINES

### 2016 BARREL SELECT TEMPRANILLO

The 20th release of our flagship Tempranillo continues with the tradition of quality and excellence expected from our estate's highly regarded terroir. This outstanding vintage displays a bouquet of expressive high-toned fruits and cedar. Scents of oak lead into a robust palate of ripe cherry, dried fig, tobacco and savory overtones. This youthful Tempranillo is mouth filling with a lovely supple texture, bright acidity, nice balance, and seamless tannins. If you are planning on enjoying in the near term we recommend decanting. This wine can be cellared for up to 10-12 years for increased complexity.

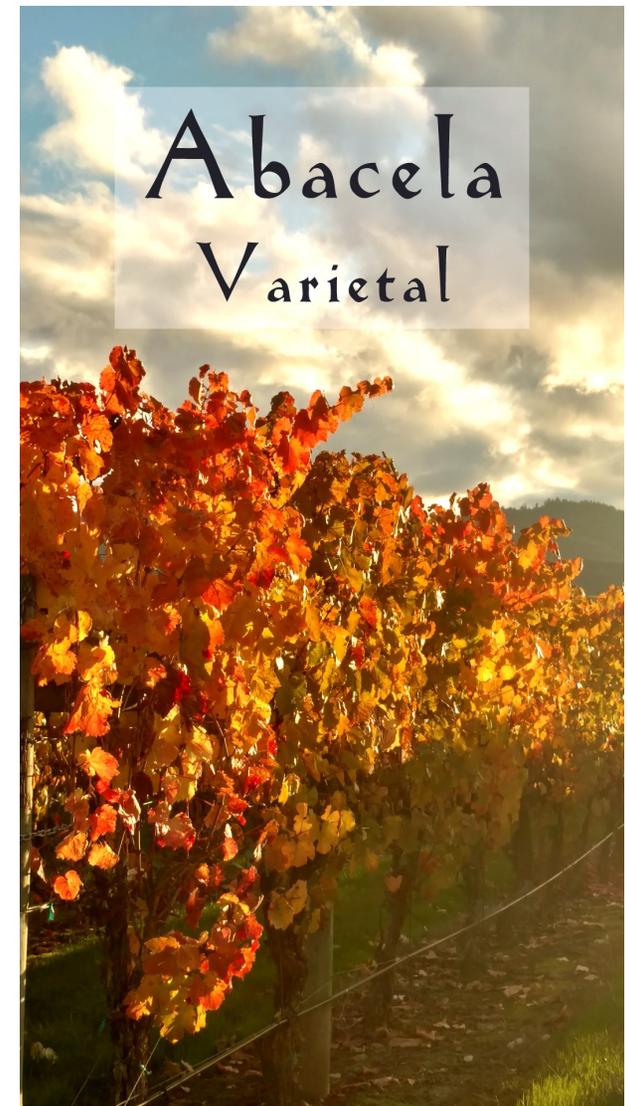
### 2016 MERLOT

This is a Southern Oregon Merlot at it's best! This medium bodied wine shows youth and age ability right out of the bottle. 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 tannic structure. This wine is a fine selection to share with family and friends over the holidays.

### 2017 TANNAT

Dark, rich and luscious, this wine is bold and beautiful. This full bodied wine is dark and inky with flavors of ripe black currants and plum surrounded by savory licorice, smoke and cardamom. This intense wine provides a full mouth feel, the velvety finish will leave you wanting more. While firm now with a sturdy backbone and bold structure, we highly recommend decanting for several hours or tuck this one away, to age gracefully into the 2020's and beyond.

On the cover:  
Malbec vines at sunset displaying vibrant Fall foliage.  
Photo by Tina Hamilton



# Abacela Varietal

PIONEERING EXTRAORDINARY  
VINES & WINES

**FALL 2019**

VOL XIX, ISSUE IV  
12500 LOOKINGGLASS ROAD  
ROSEBURG, OR 97471  
WWW.ABACELA.COM

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

Dear Llaneros,

Fall is the most beautiful time of year to visit Abacela. We have had a successful and bountiful harvest, which is now complete. All that is left on the vines are the picturesque displays of vibrant Fall colors. We highly recommend you make a special trip to see these stunning vistas and taste some amazing wines.

At this time, Andrew and his crew are diligently working to process this years harvest and we are looking forward to the results of this years vintage. Throughout the summer we have experienced a very pleasant growing season, the vines enjoyed many days of bountiful bright sunshine and a few cooler rainy days. These growing conditions affect each varietal in different ways, developing complex flavors and sweetness at different rates. This year we are most excited about the Three T's, Tempranillo, Tannat and Tinta Amarela. These wines are currently in their first stage of fermentation, we anticipate this vintage will boast surprising character and flavor.

This season we have four interns from Europe; Philippine from France, Paolo from Italy, and Marina and Ignacio from Spain. They are all students of viticulture and or enology in their home countries. This cultural exchange provides symbiotic benefits. Together, we taste, discuss and share production techniques and worldly perspectives that helps us better understand these grapes on an international stage.

If you are thinking of traveling to Europe you just must consider traveling with the Joneses? They will be cruising the historic and picturesque Danube in March of 2020, space available is limited, so be sure to reserve your spot on what is to be an unforgettable trip.

We appreciate our Llaneros who have been long time club members and welcome those who have just joined. Andrew and our tasting room team have tasted through all the older vintages and have compiled informative tasting notes for each bottle. If you like mature wines, our Thanksgiving Open House is an excellent opportunity to pick up some extremely limited and rare vintages. Our library wines have been cellared properly, some up to 20 years. If you are interested in vertical flights, opportunities abound! Having a party? Enquire with our tasting room staff about our large format selection! Also, keep us in mind for Cyber Monday deals at Abacela.com, where we will be featuring some fantastic holiday gifts.

Next year we will be celebrating our 25<sup>th</sup> anniversary of wine growing at Abacela. Stay tuned for exciting events that will be planned throughout the year! Of course, one of the many perks of your wine club membership is that you have priority access to rare library wines and special events. We hope you have a wonderful Holiday Season and a Happy New Year!

¡Salud!

Earl, Hilda and Team Abacela

## UPCOMING EVENTS

- All events are at Abacela unless otherwise noted.

November 1, 2019

Winter Hours Begin, open daily 11 AM-5 PM

November 9, 2019

Fall Wine Club Party, 11 AM-4 PM

November 13, 2019

Winemaker Dinner at Novo in Eugene

November 14, 2019

International Tempranillo Day  
Paella Dinner 6-8 PM - RSVP Required

November 14, 2019

Classic Wine Auction Dinner at Nostrana in Portland

November 14-16, 2019

Tempranillo Vertical Tasting 11 AM - 5 PM

November 28, 2019

Happy Thanksgiving! Closed

November 29 & 30, 2019

Thanksgiving Open House, 11 AM-5 PM  
Wine Club members and their guests 1/2 off entry  
Royal Club members Complementary entry

December 1, 2019

Cyber Monday – www.Abacela.com

December 4, 2019

Winemaker Dinner at Restaurant O in Coos Bay

December 25, 2019 & January 1, 2020

Merry Christmas and Happy New Year! Closed

## NEWS & REVIEWS

### The Oregon Wine Experience

Double Gold Medal, 2018 Grenache Rosé

### - ABACELA CRUISE - GEMS OF SOUTHEAST EUROPE

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.

There are still a few cabins left!

Call: (877) 651-7447

Email: Wineclub@cruseshipcenters.com

## BRAISED PORK AND CHORIZO STEW WITH BLACK BEANS

### INGREDIENTS:

- \* ½ lb Pork Shoulder,  
Boned and cut into ½ inch chunks
- \* 4 tbsp Extra Virgin Olive Oil
- \* 2 Medium Onions Chopped
- \* 6 Garlic Cloves Finely Chopped
- \* 2 Lengths Spanish Chorizo  
Sliced in Half Moons
- \* 1 c Tempranillo
- \* 2 tsp Sweet Pimento Peppers
- \* 2 tbsp Tomato Purée
- \* 2 c Chopped Tomatoes  
Skinned, Fresh or canned
- \* 2 c Chicken Stock
- \* 3 Large Sprigs of Thyme – Leaves only
- \* 2 tbsp Oregano Chopped
- \* 4 Bay Leaves
- \* 1 can Black Beans
- \* Freshly Ground Black Pepper & Sea Salt

### DIRECTIONS:

Season the pork with salt and pepper. Heat 2 tbsp of the oil in a large cast iron pan and sear the pork in batches until nicely browned. Set aside in a bowl. Add the wine to the pan and scrape the bottom of the pan with a wooden spoon to release the caramelized juices. Pour over the pork.

Add the remaining oil to the pan and add the onion. Cover and Sauté gently for 15 mins, stirring occasionally, until they are soft and lightly browned. Add the garlic and chorizo and sauté for another 2-3 mins. Stir in the sweet pimento and cook for 1 min. Then, add the tomato purée, tomatoes, chicken stock, thyme leaves, oregano and bay leaves. Stir in the pork and all the juices. Season with salt and pepper. Cover and simmer gently for 1 hour until the pork is almost tender.

Add the canned black beans and simmer for another 20-30 mins until the sauce is nicely reduced and the port is tender. Adjust the seasoning to taste. Finish with diced onion and fresh parsley and serve with freshly baked bread.

**Recipe by Abacela's Chef Tina Hamilton**

**Enjoy with our 2016 BARREL SELECT TEMPRANILLO**