

Current Release Wines		Retail	Club
2022	Grenache Rosé	\$18	\$16.20
2022	Dolcetto	\$27	\$24.30
2022	Fifty-Fifty	\$34	\$30.60
2021	Graciano (<i>Club Exclusive</i>)	\$32	\$28.80
2021	Grenache	\$32	\$25.60
2021	Grand West Grenache Reserve	\$46	\$41.40
2022	Malbec	\$32	\$25.60
2021	Grand Hill Malbec Reserve	\$46	\$41.40
2022	Merlot	\$28	\$25.20
2021	Syrah	\$36	\$32.40
2021	South Face Syrah Reserve	\$48	\$38.40
2021	Tannat	\$34	\$27.20
2022	Tinta Amarela (<i>Club Exclusive</i>)	\$34	\$30.60
2022	Tempranillo Fiesta	\$27	\$24.30
2022	Tempranillo Barrel Select	\$40	\$36.00
2020	SW Block Tempranillo Reserve	\$58	\$52.20
2016	Paramour Gran Reserva	\$110	\$99.00
2022	Touriga Nacional	\$34	\$30.60
2022	Angelica (500ml)	\$90	\$81.00
2024	Blanco Dulce (375ml)	\$34	\$30.60
2018	Vintage Port (375ml/750ml)	\$26/ \$50	\$23.40/ \$45.00
N/V	Ten-Year Tawny Port (500ml)	\$65	\$58.50

*20% off pricing through March 11th

WINTER WINE CLUB RELEASES

2021 GRENACHE

"A really rich raspberry aroma that suggests a Belgian lambic beer mixes beautifully with notes of rose petals and earthy forest floor. A firm tannin structure and lemon acidity offer ample support to the wine's ripe cherry and nutty genmaicha tea flavors. Quite complex, with a medium-to-full body." - Michael Alberty

2021 TANNAT

"Scents of blueberries and marionberries introduce this powerful, steak-ready red. The packed, juicy fruits are accented with baking spices and finished with lightly grainy, ripe and polished tannins. Further highlights suggest black olive tapenade, coffee grounds and cut tobacco." - Paul Gregutt

2021 SYRAH RESERVE

This Syrah is a perfect example of the high-quality wines that we produce from our South Face block. The combination of the well-drained soils and steep slopes allow the grapes to develop complex flavors and aromas. The blackberries, garrigue, and pepper notes are balanced perfectly with the elegant tannins, creating a wine that is both rich and smooth. The finish of this Syrah is particularly impressive, lingering on the palate long after the last sip.

OPTIONAL ADD-ON:

2022 MALBEC

"The 2022 Malbec is perfumed throughout, mixing rose petals with cedar shavings and crushed black cherries. A round texture soothes while vividly ripe wild berry fruit is energized by vibrant acidity. Fine tannins resonate as the 2022 lingers with sweet herbal tones and floral persistence." - Vinous

Abacela®
Wine Club Varietal 100
Winter 2026

Issue 1 of 4

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Dear Abacela Wine Club Members,

Winter has settled into the hills of the Umpqua Valley, bringing a quieter pace to the vineyard and cellar alike. The vines stand dormant beneath cool skies, conserving their energy for the season ahead, while inside the winery the focus turns to observation, patience, and care. This slower rhythm offers the perfect moment to reflect on the work behind the wines and to share selections chosen specifically for the depth and comfort they bring to the winter table.

These selections highlight wines that feel especially at home during the colder months. They are expressive without being overpowering, structured yet generous, and crafted to evolve slowly in the glass. These are wines that invite you to pause, to notice texture and balance, and to enjoy how flavor and aroma unfold over time. Each bottle reflects thoughtful farming, attentive winemaking, and a belief that restraint allows character to speak most clearly.

Winter is an important season at Abacela. While the vines are skillfully pruned, our team continues the quiet work of tasting, evaluating, and learning from each wine's progression. Subtle details begin to emerge during this time, shaping how we understand both the vintage and the vineyard. This release reflects that careful attention, offering wines that feel grounded in place and confident in their expression.

Food plays an essential role in how we experience these wines, especially during winter when meals are often slow-cooked and shared. The featured recipe included with this release was selected to mirror the structure and depth of the wines, creating a pairing that feels warming, generous, and refined. We encourage you to enjoy these bottles alongside dishes that invite lingering at the table and conversation that stretches late into the evening.

As always, we look forward to welcoming you back to the winery throughout the season. From tastings and educational experiences to live music and seasonal gatherings, these moments allow us to connect more deeply with our community and with you, our members. Sharing wine in person, exchanging stories, and celebrating the season together remain at the heart of what we do.

We are grateful for your continued support as we celebrate our 100th club release. Your enthusiasm and loyalty make it possible for us to farm thoughtfully, experiment with intention, and remain dedicated to crafting wines that reflect both tradition and curiosity. We hope this winter release brings warmth to your table, depth to your conversations, and enjoyment that lingers long after the glass is empty.

Cheers,
The Abacela Team

UPCOMING EVENTS

All events are at Abacela unless otherwise noted

February 2nd - February 15th, 2026

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

February 6th, 2026

43rd Annual JPR Wine Tasting

Celebrate community, public radio, and regional flavors with wineries, breweries, food, and live music at the Ashland Hills Hotel.

February 10th, 2026

Liz Jones Duo 2 PM - 4 PM

A relaxed live music performance in the tasting room featuring our very own Liz Jones.

February 14th & 15th, 2026

Bandon Wine, Seafood, & Music Festival 11 AM - 5 PM

Two days of live music, seafood, and a wide selection of Oregon wineries, plus beer and cocktails!

February 21st, 2026

Educational Port Seminar 12 PM & 2 PM

A guided 90-minute seminar exploring the history, styles, and tasting of Port wines at Abacela. \$40 per person | \$30 wine club. *Limited to 16 guests.*

February 27th, 2026

TGIF Wine & Pizza 4 PM - 8 PM

Last seating at 6:15 PM

March 7th, 2026

Greatest of the Grape 6 PM - 9 PM

Celebrate the 55th annual Greatest of the Grape with wine event with local winemakers food, and music.

March 10th, 2026

Liz Jones Duo 2 PM - 4 PM

Live, laid-back music in the tasting room with Liz Jones.

RECENT AWARDS & ACCOLADES

2022 Angelica

December 2025 Cellar Select, Oregon Wine Press

2022 Tempranillo Barrel Select

93 Pts & Cellar Selection, Wine Enthusiast

91 Pts, Great NW Invitational

90 Pts, James Suckling

Gold Medal, Great NW Platinum Awards Competition

2022 Fiesta Tempranillo

93 Pts, Paul Gregutt

92 Pts & Editors' Choice, Wine Enthusiast

90 Pts, James Suckling

2021 Syrah

93 Pts & Editors' Choice, Wine Enthusiast

91 Pts, Paul Gregutt

90 Pts, James Suckling

2021 Tannat

92 Pts, Paul Gregutt

2020 Tempranillo Reserve

94 Pts, Paul Gregutt

93 Pts & Editors' Choice, Wine Enthusiast

CRISPY WHOLE ROAST DUCK

(Serves 4)

Enjoy with our 2021 Grenache

Ingredients:

- 5-6 pound duck

- 2 tablespoons salt

For Cavity Stuffing:

- 4 garlic cloves, halved

- 2 shallots, halved

- 1 orange, quartered

- 1 apple, quartered

- ¼ cup prunes

For Glaze:

- 1 cup of honey

- 1 tablespoon molasses

- 3 tablespoons orange juice

- 1 tablespoon hoisin sauce

- 1 teaspoon black pepper

- 1 tablespoon garlic powder

- 1 teaspoon salt

Instructions:

Place the duck, thoroughly dried, uncovered in the refrigerator overnight.

Remove the duck from the refrigerator. Using a sharp knife, score the skin on the breast in a diamond pattern, cutting only the skin and not the meat. Trim excess fat, then prick the skin all over, being careful not to pierce the flesh.

Season the duck generously with salt, including the cavity. Stuff the cavity with garlic, shallots, orange, apple, and prunes. Use 2-3 toothpicks to secure the skin at the cavity opening to help retain moisture during roasting. Cross the legs and tie with kitchen twine, then tuck the wings underneath the bird.

Place the duck breast-side up on a rack set inside a roasting pan. Roast at 350°F for 1 hour. Remove from the oven, prick the skin again, flip breast-side down, and return to the oven for another hour.

While the duck roasts, prepare the glaze by combining all glaze ingredients in a medium saucepan. Simmer until thickened, about 10 minutes. Remove from heat and set aside.

After 2 hours of roasting, remove the duck from the oven and prick the skin once more. Increase the oven temperature to 400°F. Return the duck to the oven breast-side up and roast for 15 minutes each. Brush generously with the glaze and roast for an additional 5-7 minutes, until deeply golden.

Remove from the oven and allow the duck to rest before carving. Serve and enjoy!