

CURRENT RELEASE WINES		Retail	Club Price
2019	Albariño	\$21	\$18.90
2019	Albariño Private Select	\$27	\$24.30
2017	Blanco Dulce 375ml	\$30	\$27.00
2017	Dolcetto	\$25	\$22.50
2015	Estate Port	\$25	\$22.50
2017	"Fiesta" Tempranillo	\$25	\$22.50
2016	Graciano	\$30	\$27.00
2017	Grenache	\$30	\$27.00
2019	Grenache Rosé	\$19	\$17.10
2017	Merlot	\$26	\$20.80*
2017	Malbec	\$30	\$24.00*
2015	Malbec Reserve	\$42	\$37.80
2019	Muscat	\$19	\$17.10
2013	Paramour Gran Reserva	\$110	\$99.00
2016	Syrah	\$34	\$27.20*
2017	Tannat	\$32	\$28.80
2008	Ten Year Colheita Port	\$60	\$54.00
2016	Tempranillo Barrel Select	\$35	\$31.50
2016	Tempranillo Reserve	\$55	\$44.00*
2017	Tinta Amarela	\$32	\$28.80
#20	Vintner's Blend	\$19	\$17.10
2019	Viognier	\$27	\$24.30

*20% off pricing through **October 16th**

LLANEROS PRIVATE SEATED TASTINGS

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

(541) 679-6642

LLANEROS WINES

2017 MALBEC

Our Malbec is seriously delicious. Subtle oak lactone, lavender, earth, iron, raspberry, and cola creates depth and intrigue. This vintage showcases a great entry, mid-palate, and lengthy finish. The ripe black-fruits, plums, rich dark cherry notes and velvety tannins will all keep you wanting more.

2016 SYRAH

A rich combination of balance and power. This vintage is ripe with juicy dark fruits, prominent acid, and veers into smooth milk and dark chocolate. Prominent notes of blackberry, low earthy elements, and spice envelop this wine. The broadly textured tannins, bright flavors, and smooth finish make this classic bottling a fan favorite.

2016 TEMPRANILLO RESERVE

South East Block Reserve

This powerful showstopper is why we make Reserve level wines. With outstanding Tempranillo varietal characteristics this vintage is elegant, dense, and smooth. This enticing bouquet of ripe dark fruits offers sun ripened blackberries, luxurious floral tones, and complex savory components. This wine is very balanced with bright acid, lively tannins, and subtle French Oak. Decant now and enjoy with the wild boar recipe included in this publication or tuck away in your cellar for a special occasion.

OPTIONAL WINE:

2017 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:

Winemaker Andrew Wenzl with a handful of Dolcetto over a loaded basket press in preparation to separate the wine from the skins of the 2019 vintage.

Photo by: Andréa Johnson Photography



Abacela Varietal

AN ICON OF INNOVATION

25
YEARS

END OF SUMMER 2020

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12500 LOOKINGGLASS ROAD
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Dear Llaneros,

It has been quite a year. A bright spot for us has been the support we've received and interactions we've had with our loyal customers. Thank you! During these challenging times we're also grateful the cyclical nature and beauty of the vineyard remains constant. The 2020 growing season started with a cool Spring. Slow, but steady, temperature increases gained momentum through the Summer as we reached some of the highest recorded temperatures in the vineyard. Here at Abacela, hot Summer days and cool nights produce some of the largest diurnal temperature swings in the world. This phenomena facilitates in preserving freshness and acidity as the grapes ripen to perfection. Abacela is anticipating another bountiful harvest this year, with harvest starting mid-September and continuing through mid to late October. We cannot wait to see how this vintage evolves from vineyard to bottle, and for you to enjoy the fruits of our labor!

Exciting news and fresh new faces here at Abacela! Please help us welcome our new General Manager, Gavin Joll. Gavin has worked in the Oregon wine industry since 2004. Managing a small start-up winery in Oregon's Dundee Hills, which lead to a successful thirteen-year tenure, developing and growing their brand. He has also volunteered as a board member for the Dundee Hills Winegrower's Association and has served as an industry consultant by assisting wineries with strategic planning, marketing, and vineyard development.

Another fresh face here at the estate is our new Assistant Vineyard Manager, Justin Archibald. He joined our team in 2020 and is a new transplant to the Oregon wine industry. His desire to join the industry led him to study Viticulture and Enology at Washington State University. During his undergraduate career Justin interned at various vineyards and wineries surrounding the Red Mountain AVA. After graduation Justin left the sage brush swept hills behind and joined us at Abacela. We are thrilled to welcome them both to our team!

Winemaker Andrew has had a busy Summer and has successfully bottled all of our 2018 reds and has tucked them away to age gracefully in our cellar. The crush crew is busy gearing up the pad and eagerly anticipating this year's harvest. We're grateful that agriculture has been deemed essential and we find it crucial to share another fantastic lineup of wines this season with you!

¡Salud!

Earl, Hilda and Team Abacela

UPCOMING EVENTS

- All events are at Abacela unless otherwise noted.
- All future events are tentative at this time.

August 19th - September 20th 2020

Fall Pick up Party at Abacela

Wine club members enjoy a seated tasting of their wine club wines, a complimentary plaza plate, and a special tasting of a library wine.

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

24 hr reservation required for the personal pick up party

September 4, 11, 18, 25, 2020

TGIF Wine & Pizza Night 4-6 PM *Weather permitting

October 2, 9, 16, 23, 30, 2020

TGIF Wine & Pizza Night 4-6 PM *Weather permitting

October 3

Fire & Wine Cookbook

Appearance by food & wine writer, and certified sommelier, Mary Cressler & Pitmaster Sean Martin

November 1, 2020

Winter Hours Begin, open daily 11 AM-5 PM

November 7, 2020

International Tempranillo Day

November 14, 2020

Winemaker Dinner at Heceta Head Lighthouse

\$95/person. Reservation required 866-547-3696. A Portuguese themed dinner in the Lighthouse keepers home.

NEWS & REVIEWS

EXPERIENCE ROSÉ COMPETITION

95 Pts. Double Gold Medal

2019 Grenache Rosé

WINE ENTHUSIAST

92 Pts. 2013 Paramour

91 Pts. Editors' Choice 2019 Albariño

90 Pts. Editor's Choice 2019 Grenache Rosé

SUNSET INTL. WINE COMPETITION

92 Pts. Gold Medal 2019 Grenache Rosé

OREGON WINE EXPERIENCE

Double Gold Medal 2015 Malbec Reserve

Gold Medal 2019 Grenache Rosé

Gold Medal 2017 Fiesta Tempranillo

BRAISED WILD BOAR WITH SAVORY PAN SAUCE

INGREDIENTS:

- * 2 Wild Boar Shanks, patted dry
- * ½ tbsp Kosher salt and Fresh Cracked Pepper
- * 2 tbsp Extra Virgin Olive Oil
- * 1 tbsp Freshly Minced Garlic
- * 1 Bay Leaf
- * 2 Celery Sticks diced
- * 2 Carrots diced
- * 1 Medium Onion diced
- * 1c Canned diced Tomatoes with juice
- * 1 c Beef Stock (Veal or Chicken as Substitute)
- * 1 c Abacela Tempranillo
- * 1 tbsp Unsalted butter
- * 1 Scallion

PREPERATION:

Preheat your oven to 325°

Pat dry and season the shanks with salt and pepper. Place a Dutch oven over medium-high heat. Add the EVOO and sear the shanks, turning occasionally, until browned, about 10 minutes. Remove the shanks from the pan and cover. Add the garlic, carrots, celery, and onions. Sauté them over medium-low heat until softened and caramelized. Deglaze the pan with Abacela Tempranillo, tomatoes, and beef stock. Scrape the fond to incorporate the flavors into the cooking liquid and then add the bay leaf.

Return the shanks to the Dutch oven. Cover and roast in a 325° oven for two hours; turn the shanks occasionally. Finish roasting the shanks uncovered for 30-60 min, until they are fall-off-the-bone tender and nicely browned. Remove the shanks and place on a serving platter, tent with foil while making the sauce.

Strain the cooking liquid over a wide sauce pan with a mesh strainer, pressing on the solids to release the liquid into the pan. Reduce the liquid by half and season to taste. Stir in the butter and drizzle over the wild boar. Garnish with fresh scallions.

Recipe by Abacela's Deb Belmont
Enjoy with our 2016 SOUTHEAST BLOCK
RESERVE TEMPRANILLO