

Current Release Wines	Retail	Club
2022 Albariño Private Select	\$30	\$27.00
2022 Grenache Rosé	\$20	\$18.00
2022 Muscat	\$20	\$18.00
2022 Viognier	\$28	\$25.20
2020 Dolcetto	\$27	\$24.30
2020 Fifty - Fifty	\$34	\$30.60
2019 Graciano	\$32	\$25.60*
2020 Grenache	\$32	\$28.80
2020 Malbec	\$32	\$28.80
2019 Grand Hill Malbec Reserve	\$46	\$41.40
2020 Merlot	\$28	\$25.20
2019 Syrah	\$36	\$32.40
2019 South Face Syrah Reserve	\$48	\$38.40*
2020 Tannat	\$34	\$30.60
2020 Tinta Amarela	\$34	\$30.60
2020 Tempranillo Fiesta	\$27	\$24.30
2020 Tempranillo Barrel Select	\$40	\$32.00*
2018 SE Block Tempranillo Reserve	\$58	\$52.20
2016 Paramour Gran Reserva	\$110	\$99.00
2017 Vintage Port (375ml)	\$26	\$20.80*
N/V Ten-Year Tawny Port	\$65	\$58.50

*20% off pricing through November 30th

CORPORATE EVENTS AND GIFTS

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

Call or email us at: wine@abacela.com
(541) 679-6642

FALL CLUB RELEASES

2020 TEMPRANILLO BARREL SELECT

Crafted with the utmost care and attention to detail, our Tempranillo is the result of a meticulous selection process, where only the best barrels are chosen for this flagship wine. Rich blackberry, violets, mocha, spice box, leathery notes and well defined tannins unfold in velvety layers through the lengthy finish. While this wine is certainly enjoyable now, it has the potential to age gracefully for ten or more years.

2019 SOUTH FACE 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.

2017 VINTAGE PORT

Crafted from our estate's five traditional Portuguese wine grapes, this opaque, rich and luxurious wine is an avenue 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. Additionally, it pairs exceptionally well with blue cheeses like Roquefort or Stilton, thanks to its full-bodied nature.

OPTIONAL ADD-ON:

2019 GRACIANO

Indulge in a perfectly balanced blend of fruit and spicy notes with every sip. You'll be treated to a mouth-watering mix of fresh cherries, cracked black pepper, char, and red pepper flakes that will tantalize your taste buds. Based on our extensive experience, we have found that this particular grape can be quite challenging to work with. It has a low yield and ripens late, which aligns with the legend behind its name. When Spanish growers were offered the vine to propagate, they allegedly responded with "No, gracias. No!" We find the challenge very rewarding. This unique and rare variety historically sells out fast. Be sure to get some while you can!

Abacela

Wine Club Varietal 91

Fall 2023

Issue 4 of 4

12500 LOOKINGGLASS ROAD
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Dear Llaneros,

As we wrap up another harvest season and the wines from the 2023 growing season are moving into barrels and tanks, we can rejoice and raise our glass to another fruitful vintage. We are excited about the fruit quality this year, owing to the plentiful harvest, mature flavors, ample sugars, and vibrant acidity. We began picking grapes on September 19th and finished on the 24th of October.

The winemaking process is a delicate balance of science and art, and we take great pride in carefully nurturing our grapes from vine to bottle. Our harvest crew members and winemaker have worked tirelessly to ensure that each variety we grow expresses its unique characteristics, and we believe that this year's wines truly showcase the terroir of our vineyards.

As we prepare for the release of our newest vintage, we invite you to join us for a tasting and see for yourself the exceptional quality of our wines. From bold and robust reds to crisp and refreshing whites, we have something to suit every palate.

Looking for the perfect drink to complement your holiday celebrations? Look no further than our Port, a blend of five Portuguese varieties made in a traditional vintage Port style. With its rich, complex taste and warming effect, it's the ideal accompaniment to festive desserts and intimate gatherings. Whether you're looking to share it with friends and family or gift it to someone special, our Port wine is a timeless classic that is sure to bring joy and delight to any occasion.

Abacela is proud to announce that we have raised and donated over \$1,500 to our local non-profit, Feeding Umpqua! This organization supports our community by providing emergency food distribution to the UCAN food banks, mobile food centers, nutrition programs and more. Thank you to those of you who helped us support this cause!

We would like to extend our gratitude to our Llaneros, especially those that have been long-time club members. We also welcome those who have recently become members! Join us for our Thanksgiving Open House, a perfect occasion to taste new releases and purchase limited and rare vintages. Reservations for the Thanksgiving Open House are now being accepted. Also, don't forget to check us out on Cyber Monday, as we will feature some fantastic holiday gift boxes and wine bundles on our website.

As always, we are grateful for your continued support and look forward to hosting you soon.

We hope you have a joyful holiday season and a happy New Year!

Cheers,
Team Abacela

UPCOMING EVENTS

*All events are at Abacela unless otherwise noted.

November 1, 2023

Winter Hours Begin, open daily 11 AM-5 PM

November 1 - November 15, 2023

Fall 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 \$10 per person

24 hour reservation required for the personal pick-up party

November 3, 2023

TGIF Wine & Pizza Night 4 PM - 6 PM

November 7, 2023

International Merlot Day

November 9, 2023

International Tempranillo Day

Celebrate with Paella Dinner (and Tempranillo of course)

RSVP required due to limited availability; \$60 per person

November 23, 2023

Happy Thanksgiving!

Vine & Wine Center closed

November 24 & 25, 2023

Thanksgiving Open House 11 AM - 4:30 PM

RSVP for seated tastings; \$35 entry

*Wine Club members and their guests; 1/2 off entry

*Royal Club members; Complementary entry

November 27, 2023

Cyber Monday – www.Abacela.com

Don't forget to check your email!

December 1, 2023

TGIF Wine & Pizza Night 4 PM - 6 PM

December 25, 2023 & January 1, 2024

Merry Christmas & Happy New Year!

Vine & Wine Center closed

NEWS & REVIEWS

WINE ENTHUSIAST

94 Pts & Editors Choice	2018 Tempranillo Reserve
93 Pts & Editors Choice	2018 Syrah Reserve
93 Pts & Editors Choice	2020 Malbec
92 Pts & Best Buy	2022 Grenache Rosé
92 Pts & Cellar Selection	2020 Tempranillo Barrel Select
92 Pts	2019 Syrah
90 Pts & Hidden Gem	Vintner's Blend #24

BLACKBERRY MOUSSE

(Serves 8-10)

INGREDIENTS:

- ◆ 1 tbsp unflavored gelatin
- ◆ 2 tbsp cold water
- ◆ Juice and grated zest of 1 orange
- ◆ 2 bags (10 oz. each) frozen blackberries, without sugar: reserve about a dozen for garnish
- ◆ 2 egg yolks
- ◆ ½ cup sugar
- ◆ 2 tbsp Cointreau, Grand Marnier, or another orange-flavored liqueur
- ◆ 2 cups heavy cream
- ◆ 8 – 10 mint sprigs, for garnish (optional)

PREPARATION:

Soak gelatin in 2 tablespoons of cold water in a saucepan for 5 minutes. Add orange juice, zest, and berries; bring to a boil, stirring frequently. Cool to room temperature. Push ingredients through a fine sieve with a spatula and set aside.

Whisk egg yolks and sugar in a bowl until pale yellow. Add orange liqueur and whisk together for another minute.

Put egg yolk mixture in the upper pan of a double boiler over simmering water. Stir until slightly thickened and hot to the touch. Cool to room temperature.

Add egg yolk mixture to the blackberry mixture and stir until well-blended.

Hand-whip heavy cream until soft peaks form. Fold gently into blackberry and egg yolk mixture. Pour into ramekins and chill until ready to serve.

Chilling overnight allows flavors to blend. Garnish with whole blackberries and a mint sprig.

Recipe by Abacela's Deb Belmont

Enjoy with our 2017 ESTATE PORT

