

Current Release Wines		Retail	Club
2023	Albariño	\$22	\$19.80
2023	Albariño Private Selection	\$30	\$27.00
2023	Alegria "Sparkling Albariño"	\$40	\$36.00
2023	Muscat	\$20	\$18.00
2023	Grenache Rosé	\$20	\$18.00
2023	Viognier	\$28	\$25.20
<b>2021</b>	<b>Dolcetto</b>	\$27	<b>\$21.60</b>
<b>2022</b>	<b>Fifty-Fifty</b>	\$34	<b>\$27.20</b>
2020	Graciano	\$32	\$28.80
2021	Grenache	\$32	\$28.80
2021	Grand West Grenache Reserve	\$46	\$41.40
<b>2022</b>	<b>Malbec</b>	\$32	<b>\$25.60</b>
2020	Grand Hill Malbec Reserve	\$46	\$41.40
2021	Merlot	\$28	\$25.20
2021	Syrah	\$36	\$32.40
2019	South Face Syrah Reserve	\$48	\$43.20
2020	Tannat	\$34	\$30.60
2021	Tinta Amarela	\$34	\$30.60
2021	Tempranillo Fiesta	\$27	\$24.30
<b>2021</b>	<b>Tempranillo Barrel Select</b>	\$40	<b>\$32.00</b>
2019	SE Block Tempranillo Reserve	\$58	\$52.20
2016	Paramour Gran Reserva	\$110	\$99.00
2021	Angelica (500ml)	\$90	\$81.00
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 5th

## WINTER WINE CLUB RELEASES

### 2021 DOLCETTO

Raspberry and dark fruits dominate the aromas with ripe cherry and earth in the background. The purity of fruit and balanced palate delights with velvety texture and integrated acidity.

### 2022 FIFTY-FIFTY

We crafted this bottling from 50% Tempranillo and 50% Malbec to exhibit how well these grapes "play together." Their combined aromas include figs, exotic perfume, blackberries, and blueberries. Dense tannins, balanced acidity and integrated oak flavors create impeccable texture and a lengthy finish.

### 2022 MALBEC

This complex full-bodied wine was assembled from our best barrels of Malbec. Aromas of blackberries, chocolate, oak and dried lavender meld with broad tannins and an earthy spice to create both tension and balance in this structured wine.

### OPTIONAL ADD-ON:

### 2021 TEMPRANILLO BARREL SELECT

Our flagship Tempranillo continues the tradition of quality and excellence through careful selection of the finest barrels. Rich blackberry, violets, mocha, spice box, smoke and well defined tannins unfold in velvety layers through the lengthy finish. While delicious now, this wine has the structure to improve for ten or more years and offers a long plateau of maturity.

# Abacela®

## Wine Club Varietal 96

## Winter 2025

Issue 1 of 4

12500 LOOKINGGLASS ROAD  
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Dear Abacela Wine Club Members,

As the crisp winter air settles over the vineyard, we are hard at work preparing for the season ahead. The vines are dormant now, resting after last year's fruitful harvest, and we've begun one of the most crucial tasks of the year—pruning. This exacting process ensures our vines are balanced and ready for healthy growth, directly impacting the quality of the wines you enjoy. It's a labor-intensive but rewarding step that sets the tone for the vintage to come.

This year is particularly special as we celebrate Abacela's 30th anniversary! While the official celebration will take place beginning this Spring, we want to take a moment to thank you for being an integral part of this incredible journey. Thirty years of crafting exceptional wines, building community, and sharing the beauty of the Umpqua Valley is a milestone we're immensely proud of. Stay tuned for more details about the celebration—it's going to be an event to remember!

The start of the new year also brings the return of our signature hand-made pizzas! Join us for one Friday of each month through April and enjoy delicious pizza paired with your favorite Abacela wines. Seating is limited, so make your reservation early to secure a spot.

We're also thrilled to participate in the 53rd Annual Greatest of the Grape on February 1st, where 20 Umpqua Valley wineries will come together for an evening of wine, food, and fun. It's a perfect opportunity to taste and celebrate the diverse offerings of our region. We hope to see many of you there!

As we reflect on the past year and plan for the future, we're excited to share that the 2024 vintage is shaping up beautifully. From barrel-aged reds to crisp whites and rosé, there's much to look forward to. Stay tuned for updates and upcoming events as we move into spring.

To our long-standing and new members alike, we are so grateful for your continued enthusiasm and support. Your dedication allows us to keep crafting wines that celebrate the unique terroir of the Umpqua Valley. Here's to another year of exceptional wines, shared moments, and the enduring spirit of Abacela.

Cheers,  
The Abacela Team

## UPCOMING EVENTS

All events are at Abacela unless otherwise noted

January 24th - February 9th, 2025

### 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 personal pick-up parties\***

February 1st, 2025

### Greatest of the Grape

6-9pm at Seven Feathers Casino Resort

Tickets & more information: [www.umpquavalleywineries.org](http://www.umpquavalleywineries.org)

February 7th, 2025

### 42nd Annual JPR Wine Tasting

6-9pm at Ashland Hills Hotel and Suites

Tickets & more information: <https://www.ijpr.org/>

February 14th, 2025

### Valentine's Day Dinner 6pm

Celebrate Valentine's Day with an intimate four-course meal, including a complimentary glass of wine paired with each course.

**\*RSVP required due to limited seating; \$125 per person\***

February 15th & 16th, 2025

### Bandon Seafood & Wine Festival

Bandon Fisheries Warehouse

Saturday, February 15th 11am-7pm

Sunday, February 16th 11am-5pm

February 16th, 2025

### International Syrah Day

February 18th, 2025

### Global Drink Wine Day

February 21st & March 7th, 2025

### TGIF Wine & Pizza Night 4 PM - 8 PM

\*Last seating at 6:15 PM

## RECENT REVIEWS & ACCOLADES

2021 Angelica

December 2024 Cellar Selects, Oregon Wine Press

2023 Viognier

93 pts & Editors' Choice, *Wine Enthusiast*

2021 Barrel Select Tempranillo

93Pts, *Vinous*

92 pts & Cellar Selection, *Wine Enthusiast*

2021 Tinta Amarela

93 pts & Hidden Gem, *Wine Enthusiast*

2023 Albariño

92 pts & Editors' Choice, *Wine Enthusiast*

90 pts, *Vinous*

2021 Grenache

91 pts, *Wine Enthusiast*

## PULLED PORK RISOTTO

(Serves 4-6)

Enjoy with our 2021 Dolcetto

Ingredients:

- ◆ 7 cups chicken broth
- ◆ 1 onion, chopped
- ◆ 1 tsp extra virgin olive oil
- ◆ 6 oz. mushrooms, sliced
- ◆ 2 cups Arborio rice
- ◆ 1 tsp dried thyme
- ◆ 1/3 cup red wine
- ◆ 1 ½ cups cooked pulled pork

Directions:

Bring chicken broth to a simmer and keep warm over low heat.

In a large skillet, heat olive oil over medium-low heat. Add chopped onion and sauté until softened, about 5 minutes.

Add sliced mushrooms to the pan and stir to combine. Sprinkle in thyme and a pinch of salt. Cook for 3-4 minutes, until the mushrooms begin to soften. Stir in Arborio rice, followed by red wine.

Once the wine has mostly absorbed, ladle in about ½ cup of warm broth. Stir the risotto mixture and cook until the liquid is absorbed. Repeat this process, adding another ladle of broth and stirring frequently.

After adding about 2 cups of the broth, stir in the cooked pulled pork. Add another ½ cup of broth and continue the process of gradually adding broth and stirring until the risotto is creamy and tender.

Once most of the liquid has been absorbed and the rice is tender to the bite, the risotto is ready. This should take about 30 minutes of slowly adding broth and stirring regularly.

Stir in cheese until melted and fully combined with the risotto. Add a few grinds of black pepper to taste. Plate and enjoy with a glass of 2021 Dolcetto!

Cheers!