

Current Release Wines		Retail	Club
2024 Albariño		\$22	\$17.60
2023 Albariño Private Selection		\$30	\$27.00
2023 Alegría "Sparkling Albariño"		\$40	\$36.00
2023 Muscat		\$20	\$18.00
2024 Grenache Rosé		\$20	\$16.00
2024 Viognier		\$28	\$22.40
2021 Dolcetto		\$27	\$24.30
2022 Fifty-Fifty		\$34	\$30.60
2020 Graciano		\$32	\$28.80
2021 Grenache		\$32	\$28.80
2021 Grand West Grenache Reserve		\$46	\$41.40
2022 Malbec		\$32	\$28.80
2020 Grand Hill Malbec Reserve		\$46	\$41.40
2022 Merlot		\$28	\$22.40
2021 Syrah		\$36	\$32.40
2019 South Face Syrah Reserve		\$48	\$43.20
2021 Tannat		\$34	\$27.20
2021 Tinta Amarela		\$34	\$30.60
2021 Tempranillo Fiesta		\$27	\$24.30
2021 Tempranillo Barrel Select		\$40	\$36.00
2019 SW Block Tempranillo Reserve		\$58	\$46.40
2016 Paramour Gran Reserva		\$110	\$99.00
2021 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 May 16th

SPRING WINE CLUB RELEASES

2024 VIOGNIER

This dry, full bodied wine with apricot and nectarine aromatics meld into flavors of exquisitely ripe white peach and rose petals on the palate. While elegant now, this wine will develop greater complexity with cellaring.

2022 MERLOT

This complex, medium bodied wine was assembled from our best barrels of Merlot. Aromas of blackberries, olives, and savory herbs revolve around flavors of cherry, truffle, and chocolate.

2021 TANNAT

Tannat thrives at Abacela and 21 months in French oak has resulted in a wine loaded with dark fruits, cracked pepper, and sweet tobacco. The wonderful structure, solid tannins, bold acidity, and balanced alcohol means this is a cellar worthy wine.

2019 TEMPRANILLO RESERVE

Our reserve program is defined by provenance, power, and quality. The aromas include blackberry, lavender, oak, and leather. There are intense flavors of ripe cherries, plums, caramel, and savory spices. Balanced acidity, integrated oak, and concentrated fruit culminate to a lengthy finish.

OPTIONAL ADD-ONS:

2024 ALBARIÑO

Albariño is a delicate Spanish white grape that grows well in our estate vineyards. It produces an assertive, dry wine characterized by beautiful floral aromas and fruity flavors that finishes with refreshing acidity.

2024 GRENACHE ROSÉ

Is it provincial pink, coral, or light salmon? No matter what color you call it, your eyes are drawn to this amazing Rosé. Aromas of strawberry, watermelon, and grapefruit are reflected on the palate, with added notes of tangerine. The juicy fruit and crisp acidity are juxtaposed, giving way to the sweet-tart flavors. Enjoy throughout the seasons.

Abacela®

Wine Club Varietal 97

Spring 2025

Issue 2 of 4

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Dear Abacela Wine Club Members,

Spring has arrived, and with it comes a season of renewal, growth, and celebration at Abacela. This year is especially significant as we mark our 30th anniversary, a milestone that speaks to the strength of our legacy, the dedication of our team, and, most importantly, the incredible support by YOU — our loyal wine club members.

Our anniversary celebration will kick off on Memorial Day weekend, and we invite you to join us for what promises to be a memorable event. Stay tuned for more details as we plan a weekend full of incredible wines, great food, live music, and cherished memories with our wine family.

As we reflect on the past three decades, we are filled with pride. What started with a bold vision to craft world-class wines in the Umpqua Valley has blossomed into a thriving, vibrant winery that continues to innovate while honoring tradition. Our commitment to sustainability, excellence, and community has only deepened over the years, and this anniversary serves as a beautiful reminder of the journey we've taken together.

Looking ahead, we're more excited than ever for the future. The vineyard is gearing up for another successful growing season. Our team is already hard at work prepping the land and ensuring that our vines are well-tended, ready to produce the exceptional fruit that will become our next great vintage.

In honor of the changing seasons, we're thrilled to announce the upcoming release of our newest white wines this spring! These wines reflect the perfect balance of bright acidity, fresh fruit, and the unique character of our vineyards. As the weather warms, these wines will be the perfect pairing for all of your spring and summer celebrations.

This anniversary wouldn't be possible without your continued support. Whether you've been with us since the beginning or have recently joined our wine family, your passion for Abacela wines has been integral to our success. We're truly grateful for each and every one of you, and we can't wait to share this special year with you.

Cheers to the future,
The Abacela Team

UPCOMING EVENTS

All events are at Abacela unless otherwise noted

April 10th, 2025

Portland Pick-Up Party @ The Wine Yard

Join us in Portland at Division Winemaking Company for wine tasting and lite bites. Pick up your current wine club selections and possibly a few more bottles. Guests are welcome, up to four people in your party. ***RSVP required***

April 12th, 2025

Pairing Dinner @ Steamboat Inn 7 PM

Special four-course meal from Guest Chef Andreas Pias, expertly paired with Abacela wines hosted at Steamboat Inn. **Call Steamboat Inn at (541)498-2230 to reserve**

April 19th, 2025

Spring Pick-Up Party @ Abacela

Join us for our open-house style Wine Club Pick-Up Party!

Malbec in the City @ Castaway Portland

Taste over 40 Oregon Malbec wines at Castaway Portland, including the first white Malbec released in the United States! **Tickets at Malbecinthecity.com**

May 1st, 2025

Summer Hours Begin

Abacela Vine & Wine Center will open at 11AM and close at 6 PM.

May 2nd, 2025

TGIF Wine & Pizza Night 4 PM - 8 PM

Last seating at 6:15 PM, reoccurs weekly on Friday (some dates excluded see our website for more details)

May 17th, 2025

Art Meets Wine in the High Desert 3 PM - 7 PM

Join us and 12 other wineries to help benefit the philanthropy program of the Sunriver Women's Club. *Please visit Artmeetswine.org for more information*

May 24th & 25th, 2025

30th Anniversary Celebration 11 AM - 6 PM

Help us raise a glass to 30 years of exceptional winemaking! Live music from 1 PM - 4 PM

Save the date! More details coming soon

June 29th, 2025

5K Vineyard Run 9 AM - 12 PM

Whether you are looking to run, walk, or just enjoy the wine, this race is a sure thing for a great time and an incredible experience! *To sign up visit www.winerun5k.com*

July 13th, 2025

Oregon Tempranillo Alliance Summer Tasting

Taste world-class Tempranillo from over 15 different wineries! **Event to be held at Abacela; more details coming soon**

August 9th, 2025

Annual ¡Fiesta! Celebration

Join us for an Abacela Wine Club Exclusive event, our Vine & Wine Center will be closed to the general public.

Save the date! More details coming soon

RECENT REVIEWS & ACCOLADES

2020 Malbec Reserve

92 pts & Gold Medal, AFWC The Invitational

2021 Grenache

90 pts & Gold Medal, AFWC The Invitational

2022 Malbec

90 pts & 16 Best Malbecs for 2025, VinePair

CARNITAS

(Serves 4-6)

Enjoy with our 2021 Tannat

Ingredients:

- ♦ 3 - 3.5 lbs. pork butt (or pork shoulder)
- ♦ 4 tsp kosher salt
- ♦ 1 lb. lard
- ♦ 2 tsp Mexican oregano
- ♦ 1 tsp cumin
- ♦ ½ tsp black pepper
- ♦ 5 cloves (spice)
- ♦ Peel of 1 orange
- ♦ 1 onion, halved
- ♦ 5 cloves of garlic
- ♦ 2 bay leaves
- ♦ 5 oz evaporated milk
- ♦ ½ cup of water
- ♦ cotija cheese (garnish)

Directions:

Cut pork into six equal chunks. Rub each piece with kosher salt, then let it rest for at least 1 hour (overnight is best for maximum flavor).

In a large, heavy-bottom pot, melt the lard over medium heat. You only need enough to cover about 80% of the pork— full submersion is not necessary.

Carefully add the pork chunks to the pot. Cook for 20 minutes, gently moving the pieces occasionally to prevent sticking. If the pork is browning too quickly, reduce the heat to medium-low.

Turn the pork over and cook for another 20 minutes. *The second side does not need to be as deeply browned as the first — this helps to keep the exterior from becoming too tough.*

Reduce the heat to low and add the onion, garlic, black pepper, cumin, Mexican oregano, cloves, bay leaves, orange peel, evaporated milk and water. Let the mixture simmer for 1 ½ hours, stirring occasionally.

Remove the pork from the pot and let it cool slightly. Shred the meat and serve with warm corn tortillas, crumbled cotija cheese, and a glass of 2021 Tannat.

Cheers!