

| Current Release Wines |                                     | Retail        | Club                |
|-----------------------|-------------------------------------|---------------|---------------------|
| 2024                  | Albariño                            | \$22          | \$19.80             |
| 2023                  | Albariño Private Selection          | \$30          | \$27.00             |
| 2024                  | Grenache Rosé                       | \$20          | \$18.00             |
| 2024                  | Esperanza "Sparkling Rosé"          | \$32          | \$28.80             |
| 2024                  | Muscat                              | \$20          | \$18.00             |
| 2024                  | Viognier                            | \$28          | \$25.20             |
| <b>2022</b>           | <b>Dolcetto</b>                     | \$27          | <b>\$21.60</b>      |
| 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          | \$25.20             |
| 2021                  | Syrah                               | \$36          | \$32.40             |
| <b>2020</b>           | <b>South Face Syrah Reserve</b>     | \$48          | <b>\$38.40</b>      |
| 2021                  | Tannat                              | \$34          | \$30.60             |
| 2021                  | Tinta Amarela                       | \$34          | \$30.60             |
| 2021                  | Tempranillo Fiesta                  | \$27          | \$24.30             |
| 2021                  | Tempranillo Barrel Select           | \$40          | \$36.00             |
| <b>2020</b>           | <b>SW Block Tempranillo Reserve</b> | \$58          | <b>\$46.40</b>      |
| 2016                  | Paramour Gran Reserva               | \$110         | \$99.00             |
| <b>2022</b>           | <b>Touriga Nacional</b>             | \$34          | <b>\$27.20</b>      |
| 2021                  | Angelica (500ml)                    | \$90          | \$81.00             |
| 2024                  | Blanco Dulce (375ml)                | \$34          | \$30.60             |
| 2018                  | Vintage Port (375ml/750ml)          | \$26/<br>\$50 | \$23.40/<br>\$45.00 |
| N/V                   | Ten-Year Tawny Port (500ml)         | \$65          | \$58.50             |

\*20% off pricing through October 3rd

## END OF SUMMER WINE CLUB RELEASES

### 2022 DOLCETTO

Fresh and vibrant, this Dolcetto bursts with red and purple fruits, from black cherry to blackberry, accented by hints of milk chocolate. The palate is dry yet fruit-forward, with subtle earthiness and velvety texture. Medium tannins and bright acidity keep it lively, finishing with a gentle touch of warm spice. Balanced, approachable, and a guaranteed crowd-pleaser.

### 2020 SYRAH RESERVE

Deep and concentrated yet remarkably fresh, this Syrah delivers notes of lavender, dusty herbs, olive brine, and blueberry with hints of pepper emerging over time. Complex and beautifully balanced, it offers a seamless progression of flavors and a long, structured finish. Cellar-worthy but irresistible now after a good decant.

### 2020 TEMPRANILLO RESERVE

Elegant and expressive, with ripe red fruits, subtle oak, and a touch of milk chocolate. Three years of bottle age have polished the tannins, revealing a generous mid-palate and remarkable length. Reminiscent of a fine Rioja Alta, this Tempranillo is drinking beautifully now and will reward cellaring for a decade or more.

### OPTIONAL ADD-ON:

### 2022 TOURIGA NACIONAL

Rich blackberry and plum lead the way, layered with exotic spice, floral violet, and a touch of savory earth. Full and smooth on the palate, its bold, ripe fruit is lifted by bright acidity and refined structure. Distinctive and expressive, this is a standout for those seeking something both powerful and elegant.

# Abacela®

## Wine Club Varietal 98

## END OF SUMMER 2025

Issue 3 of 4

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Dear Abacela Wine Club Members,

The vines are heavy with promise. Summer warmth has brought the vineyard to life, with green canopies swaying in the breeze and clusters ripening evenly beneath them. It is shaping up to be a beautiful year in the Umpqua, and with steady ripening and ideal weather, we expect to welcome harvest about a week earlier than usual. This is the kind of season that fills the winery with excitement.

Our summer intern team has begun to arrive, bringing fresh energy to the vineyard. Drew and Logan, are already hard at work, tucking shoots, and practicing canopy management. Soon they'll be joined by others from across the globe — Alberto and Francesco from Italy, Miguel from Spain, and Maggie from New Zealand — who will step right into the excitement of harvest and the artistry of winemaking. Their curiosity and enthusiasm remind us why this work is so rewarding.

One of this season's most remarkable sights is not the vineyard rows, but towering 35-feet above them. Our century agave, a plant that blooms only once in its lifetime, has sent up an incredible stalk adorned with flowers. Guests have gathered to admire it, knowing they are witnessing something rare and something fleeting (a feeling reminiscent of a perfect vintage!).

In the winery, this summer has been full of fresh flavors and new releases. Esperanza, our first sparkling Grenache Rosé, has been the toast of the season with its crisp bubbles and notes of ripe strawberry. Our newest Albariño is bright and expressive, capturing the pure character of the vineyard. And for the red wine lovers, our 2020 South Face Block Reserve Syrah has been standout, offering power, elegance and ageability.

As summer days grow shorter and the fruit continues its journey towards perfect ripeness, we are grateful to share this season with you. Whether you join us in the vineyard, raise a glass at home, or celebrate the small moments that make wine so special, you are an integral part of the Abacela story; past, present, and future.

Cheers,  
The Abacela Team

## UPCOMING EVENTS

*All events are at Abacela unless otherwise noted*

**August 23rd, 2025**

### **Syndicate 6th Anniversary Party**

Help us celebrate Syndicate's 6th Anniversary in Beaverton with tasting experiences, vendor fair, and an after party not to be missed!

*\*Event held at Syndicate Wine Bar\**

**September 10th, 2025**

### **National Port Day**

Help us celebrate with a very special authentic Port tasting!

**September 13th, 2025**

### **Vine & Wine Center Pick-Up Party**

Wine club members enjoy an open house-style tasting of their wine club wines paired with a delicious tapas spread!

*\*Limited to 4 people. Additional guests at \$30 per person\**

*\*Reservation requested\**

**November 1st, 2025**

### **Winter Closing Hours Begin**

Vine & Wine Center will be open daily 11 AM - 5 PM.

**November 6th, 2025**

### **PDX Pick-Up Party 3 PM - 7 PM**

Join us in Portland 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.

*\*Location TBD, RSVP required\**

**November 13th, 2025**

### **International Tempranillo Day**

Help us celebrate with a very special Tempranillo tasting!

*\*Save the date! More details coming soon\**

**November 22nd, 2025**

### **Malbec at the Coast @ Newport**

Taste over 40 Oregon Malbec wines at the Oregon Coast, including the first white Malbec released in the United States!

*\*Tickets at Malbecinthecity.com\**

## RECENT REVIEWS & ACCOLADES

2024 Albariño

94 pts & Gold Medal, Oregon Wine Awards

2024 Grenache Rosé

93 pts & Gold Medal, Oregon Wine Awards

2020 Malbec Reserve

92 pts & Gold Medal, AFWC The Invitational

2022 Malbec

92 pts, Vinous

2023 Alegria

91 pts & Hidden Gem, Wine Enthusiast

2023 Albariño Private Selection

91 pts, James Suckling

2021 Grenache

90 pts & Gold Medal, AFWC The Invitational

2024 Viognier

Cellar Select, Oregon Wine Press

## LAVENDAR BUFFALO BURGERS

(Serves 6)

*Enjoy with our 2020 Syrah Reserve*

Ingredients:

### **For the Burgers:**

- ♦ 2.5 lbs. freshly ground buffalo
- ♦ 3 Sprigs Lavender, chopped
- ♦ 2 tsp salt
- ♦ 2 tbsp olive oil, plus 3 tbsp for toasting rolls

### **For the Herb Goat Cheese Spread**

- ♦ 6 oz goat cheese, softened
- ♦ 2 tbsp mayonnaise
- ♦ 1.5 tbsp black pepper
- ♦ ½ tbsp Herbes de Provence

### **For Serving**

- ♦ 6 focaccia rolls, split

Directions:

Begin by preheating your gas grill to medium-high heat. Giving it time to come fully up to temperature ensures even cooking and a nice sear on the burgers.

In a large mixing bowl, gently combine the ground buffalo, chopped lavender, and 2 teaspoons of salt. Once mixed, divide and shape into six equal patties, pressing them just enough to hold together. Set aside to rest while you prepare the spread.

In a small bowl, stir together the goat cheese, mayonnaise, black pepper, and Herbes de Provence. Stir until the mixture is creamy and well blended. Cover and keep cool until ready to serve.

Place patties on the preheated grill over direct heat. Cook for 4–5 minutes per side, or until desired doneness is reached.

A few minutes before the burgers are done, brush the inside of each focaccia roll with the remaining 3 tablespoons of olive oil. Place on the grill to toast lightly.

Place each burger on a toasted roll and top generously with the herb goat cheese spread. Serve immediately and enjoy with a bottle of 2020 Syrah Reserve.

Cheers!