

Current Release Wines		Retail	Club
2023	Albariño Private Selection	\$30	\$27.00
2022	Grenache Rosé	\$18	\$16.20
2024	Esperanza "Sparkling Rosé"	\$32	\$28.80
2024	Muscat	\$20	\$18.00
2024	Viognier	\$28	\$25.20
2022	Dolcetto	\$27	\$24.30
2022	Fifty-Fifty	\$34	\$30.60
2021	Graciano	\$32	\$25.60
2021	Grenache	\$32	\$28.80
2021	Grand West Grenache Reserve	\$46	\$41.40
2022	Malbec	\$32	\$28.80
2021	Grand Hill Malbec Reserve	\$46	\$36.80
2022	Merlot	\$28	\$25.20
2021	Syrah	\$36	\$32.40
2020	South Face Syrah Reserve	\$48	\$43.20
2021	Tannat	\$34	\$30.60
2022	Tinta Amarela	\$34	\$27.20
2022	Tempranillo Fiesta	\$27	\$24.30
2022	Tempranillo Barrel Select	\$40	\$32.00
2020	SW Block Tempranillo Reserve	\$58	\$52.20
2016	Paramour Gran Reserva	\$110	\$99.00
2022	Touriga Nacional	\$34	\$30.60
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 December 12th

FALL WINE CLUB RELEASES

2022 TINTA AMARELA

Tinta Amarela is a rare grape that excels at Abacela to produce a wine that is fine in texture and tannin. It offers up aromas of tangy blueberries, mulberries, vanilla bean and rose petals. This leads into complex flavors of dried raspberries, cherries, and tea leaf.

2022 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 10 or more years and offers a long plateau of maturity.

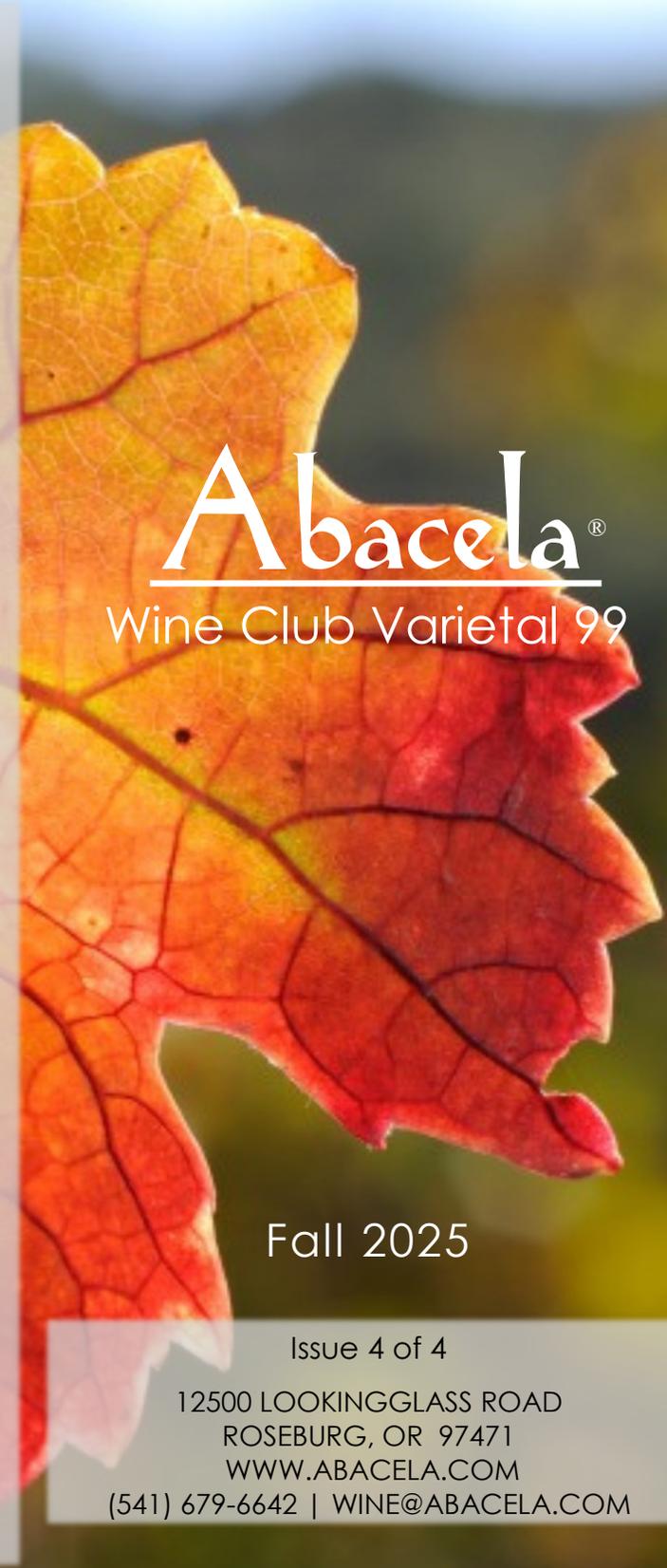
2021 MALBEC RESERVE

In this great vintage Grand Hill Block produced a dense, concentrated wine that qualified to be called a reserve. Rich, aromatic purple fruit combined with leathery oak and velvety texture culminate in a lengthy finish that keeps going.

OPTIONAL ADD-ON:

2021 GRACIANO

Enjoy a vibrant blend of ripe fruit and subtle spice in every sip. Flavors of cherries are complemented by hints of black pepper, smoky char, and a touch of warmth from red pepper, creating a wine that is lively, layered, and satisfying. 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 99

Fall 2025

Issue 4 of 4

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Dear Abacela Wine Club Members,

As the leaves turn and the season shifts, we're excited to share highlights from the recently completed 2025 harvest and introduce the newest club wines now ready for your enjoyment. The vineyard has been bustling with activity, and we're thrilled to report that this year's fruit is exceptional—beautifully ripened grapes with balanced acidity and depth of flavor. Harvest began on September 11th and continued over a 28-day period until the final picking on October 9th, setting the stage for another vintage of outstanding potential.

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 and winemaking team 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.

We are especially excited to present our Fall Wine Club Release, featuring three standout wines. First, our 2021 Malbec Reserve, crafted from Grand Hill block grapes, showcases provenance, intensity, and balance—a true expression of our reserve program. Next, the 2022 Tinta Amarela, one of the lesser-known treasures in our vineyards, delights with aromas of lush blueberries and ripe mulberries. Finally, our 2022 Tempranillo Barrel Select, our flagship wine, offers rich complexity and depth, a perfect reflection of the care and craftsmanship that define Abacela.

This fall also marks a moment to reflect on community and tradition. We're grateful to everyone who attended our summer events and helped us celebrate 30 years of winemaking. Your energy and support made each gathering unforgettable. We are thrilled to welcome new wine club members into the Abacela family, and we extend our heartfelt thanks to our legacy members for your continued loyalty.

Looking ahead, don't miss our Thanksgiving Weekend Celebration. Join us and indulge in a very special holiday tasting flight, and even enhance your experience with a curated Thanksgiving-inspired food & wine pairing. For an added treat, we'll also be offering a delicious dessert wine flight to enjoy! Seating is limited and reservations are strongly encouraged.

Thank you for being part of our journey. We can't wait to share these exceptional wines with you and celebrate the season together.

Cheers,
The Abacela Team

UPCOMING EVENTS

All events are at Abacela unless otherwise noted

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 at Elephants on Corbett for wine tasting and life 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

November 10th - November 23rd, 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 the personal pick-up party

November 11th, 2025

Vine Katz Pop-Up Concert 2 PM - 4 PM

Join us for a laid-back pop-up performance in the tasting room. Our very own, Liz Jones will be performing as a delight for anyone visiting that day! Wine in hand, music in the background... you get the idea!

November 22nd, 2025

Book Signing with Neal Hulkower, PhD 1 PM - 4 PM

Join us for a very special book signing with the author of *Grape Explications*, Neal D. Hulkower, PhD.

November 27th, 2025

Happy Thanksgiving!

Vine & Wine Center closed

November 28th & 29th, 2025

Thanksgiving Weekend Celebration 11 AM - 5 PM

Celebrate Thanksgiving weekend with us! Enjoy a holiday tasting flight for only \$25, or enhance your tasting experience with a custom curated Thanksgiving-inspired food pairing for \$40. For an added delight, enjoy our dessert flight at an additional \$10. *Abacela Wine Club Members and their guests (up to 4) will receive complimentary Holiday tasting flights and only pay for additional food pairings.*

Seating is limited and reservations are strongly encouraged

December 1st, 2025

Cyber Monday www.Abacela.com

Don't forget to check your email!

December 9th, 2025

Vine Katz Pop-Up Concert 2 PM - 4 PM

Join us for a laid-back pop-up performance in the tasting room. Our very own, Liz Jones will be performing as a delight for anyone visiting that day! Wine in hand, music in the background... you get the idea!

December 25th, 2025 & January 1st, 2026

Merry Christmas and Happy New Year!

Vine & Wine Center closed

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

CHICKEN & CHORIZO STEW

(Serves 4)

Enjoy with our 2022 Tinta Amarela

Ingredients:

- ◆ 1 tbsp olive oil
- ◆ 5 oz chorizo, sliced
- ◆ 1 lb. boneless chicken thighs
- ◆ 1 large Spanish onion, diced
- ◆ 1 red bell pepper, diced
- ◆ 2 large garlic cloves, chopped
- ◆ ½ tsp dried oregano
- ◆ ½ tsp dried thyme
- ◆ ½ tsp ground cumin
- ◆ 1 tbsp smoked paprika
- ◆ 2 tbsp tomato paste
- ◆ ½ cup dry red wine
- ◆ 1 can chickpeas, drained and rinsed
- ◆ 2 cup chicken stock
- ◆ ¼ cup fresh parsley, chopped
- ◆ salt and pepper, to taste

For Serving:

- ◆ toasted baguette

Instructions:

Heat olive oil in a large, heavy-bottomed pot over medium heat. Add chorizo and cook for 2–3 minutes, until slightly crispy. Remove with a slotted spoon and set aside.

Add chicken thighs to the pot and cook for 5–6 minutes, until no longer pink and lightly golden. Remove and set aside with the chorizo.

In the same pot, add onion and red bell pepper. Cook for 5–6 minutes until softened. Stir in the garlic, oregano, thyme, cumin, and smoked paprika, and cook for another minute until fragrant.

Mix in tomato paste, then pour in the red wine. Cook for 1–2 minutes to allow the alcohol to evaporate.

Return the chicken and chorizo to the pot, add the chickpeas, and pour in the chicken stock. Stir to combine, bring to a boil, then reduce the heat and simmer for 15 minutes.

Stir in the fresh parsley and season with salt and pepper to taste.

Serve warm with a toasted baguette and a glass of Abacela 2022 Tinta Amarela for a perfect pairing.

Cheers!