

Current Release Wines		Retail	Club
2025	Albariño	\$22	\$17.60
2025	Albariño Private Selection	\$32	\$25.60
2025	Grenache Rosé	\$20	\$16.00
2025	Muscat	\$20	\$16.00
2025	Viognier	\$28	\$22.40
2022	Dolcetto	\$27	\$24.30
2021	Graciano	\$32	\$28.80
2021	Grenache	\$32	\$28.80
2021	Grand West Grenache Reserve	\$46	\$36.80
2022	Malbec	\$32	\$28.80
2021	Grand Hill Malbec Reserve	\$46	\$41.40
2022	Merlot	\$28	\$25.20
2021	Syrah	\$36	\$28.80
2021	South Face Syrah Reserve	\$48	\$43.20
2021	Tannat	\$34	\$30.60
2022	Tinta Amarela (Club Exclusive)	\$34	\$30.60
2022	Tempranillo Fiesta	\$27	\$24.30
2022	Tempranillo Barrel Select	\$40	\$36.00
2021	SW Block Tempranillo Reserve	\$58	\$46.40
2016	Paramour Gran Reserva	\$110	\$99.00
2022	Touriga Naçional	\$34	\$30.60
2022	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 15th

SPRING WINE CLUB RELEASES

2025 ALBARIÑO PRIVATE SELECTION MIXED WINE CLUB

Our Private Selection was crafted from the ripest lots of our best blocks of Albariño and fermented in both barrel and tank. Vivacious fragrances of orange blossom and tangerine zest merge, while highlighting the delicate minerality of this fine wine. There is a roundness to the acidity with an element of lemon and ginseng leading to a bright elegant finish.

2025 VIOGNIER MIXED WINE CLUB

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

2021 TEMPRANILLO RESERVE ALL CLUBS

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.

2021 GRENACHE RESERVE RED WINE ONLY CLUB

Since 1995, we have grown Grenache on our estate and today it is one of our most planted grape varieties. The rocky, steep, sunny slopes on Grand West Block, a small 1.2 acre block on Cobblestone Hill, produce rich and flavorful fruit with exceptional intensity, depth, and character. This complex and age-worthy wine will drink well young and age gracefully.

2021 SYRAH RED WINE ONLY CLUB

This was a great vintage for hillside grown Syrah. The intense aromas, flavors and tannic structure expected from our fruit will allow this wine to evolve in your cellar for six to eight years.

OPTIONAL ADD-ONS:

2025 ALBARIÑO
2025 GRENACHE ROSÉ
2025 MUSCAT

Abacela®

Wine Club Varietal 101

Spring 2026

Issue 2 of 4

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Dear Abacela Wine Club Members,

Spring has arrived in the hills of the Umpqua Valley, bringing renewed energy to both the vineyard and the cellar. Bud break is officially underway, marking the start of the new 2026 growing season. The vines are awakening and the landscape is beginning to shift back to verdant green. After the quiet dormancy of winter, the pace will quicken once again, and each day brings forth subtle but meaningful change.

This season reflects that sense of transition. The wines selected for this spring release are vibrant, expressive, and lifted, offering freshness and balance that feel right at home this time of year. They carry brightness and energy while maintaining the structure and intention that define our approach to winemaking. These are wines that invite you to enjoy the moment, whether that's a quiet evening outdoors or the first gathering of the season.

A highlight of this release is the return of our Grenache Rosé, a wine that has become synonymous with spring at Abacela. Its bright fruit, crisp finish, and refreshing character make it one of the most anticipated wines each year. This vintage arrives with added excitement, following its recognition as "Overall Best Wine" & "Best Non-Red Wine." at the 55th annual Greatest of the Grape. The 2025 Grenache Rosé is a wine that captures both the season and the spirit of the vineyard in motion. We're also excited about the other outstanding white wines from 2025 including both styles of Albariño and Viognier.

Spring is a dynamic time in the vineyard. Growth begins earnestly, and careful decisions made now will shape the future vintage ahead. Our team is focused on nurturing the vines through this critical period, ensuring balance and quality from the very start.

We look forward to welcoming you back to the winery as spring unfolds. With longer days ahead, the return of outdoor seating, and a full calendar of tastings and events, there are many opportunities to experience the vineyard at one of its most exciting times of year. Sharing these moments with you remains at the heart of what we do.

Thank you for your continued support and for being part of our wine club community. Your enthusiasm allows us to continue exploring, refining, and sharing wines that reflect both our estate and our commitment to thoughtful winemaking. We hope this spring release brings freshness to your glass, energy to your table, and a sense of the season in every sip.

Cheers,

The Abacela Team

UPCOMING EVENTS

All events are at Abacela unless otherwise noted

April 9th, 2026

Portland Pick-Up Party @ Elephants on Corbett

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***

April 18th, 2026

Spring Pick-Up Party @ Abacela 11 AM - 5 PM

Join us for our open-house style Wine Club Pick-Up Party! Guests are welcome, up to four people in your party. ***RSVP required***

April 19th, 2026

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**

April 24th, 2026

TGIF Wine & Pizza Night 4 PM - 8 PM

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

May 1st, 2026

Summer Hours Begin

Abacela Vine & Wine Center will open from 11AM to 6 PM.

June 19th, 2026

Canyonville Sip & Stroll 5:30 PM - 7:30PM

Get ready for a fun-filled evening! Join us for wine and beer tasting followed by live music, raffle tickets, chances to win fantastic prizes and more. More information to follow.

June 26th, 2026

Field & Vine Dinner at Marquam Hill Alpaca Farm

Enjoy a 7-course family-style meal with Oregon's finest bounties and views.

Please visit FieldandVineEvents.com for more information

June 28th, 2026

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

RECENT AWARDS & ACCOLADES

2025 Albariño

92 Pts, Paul Gregutt

2025 Albariño Private Selection

93 Pts, Paul Gregutt

2021 Grenache Reserve

Cellar Select, Oregon Wine Press (February 2026)

2022 Fiesta Tempranillo

96 Points & Double Gold Medal, 2026 Savor NW Wine Awards

93 Points & Double Gold Medal, American Fine Wine

Invitational Competition

93 Pts, Paul Gregutt

92 Pts & Editors' Choice, Wine Enthusiast

2021 Syrah

93 Pts & Editors' Choice, Wine Enthusiast

91 Pts, Paul Gregutt

2021 Syrah Reserve

Cellar Select, Oregon Wine Press (February 2026)

LINGUINE WITH CLAMS

(Serves 4)

Enjoy with our 2025 Albariño

Ingredients:

- Kosher salt
- 12 oz. linguine
- 4 Tbsp. unsalted butter
- 4 cloves garlic, finely chopped
- 2 Tbsp. chopped fresh parsley
- Pinch of crushed red pepper flakes
- 2 dozen littleneck clams (about 2 lb.), scrubbed
- 1/2 cup dry white wine
- Juice of 1 lemon, plus wedges for serving
- Freshly ground black pepper

Directions:

In a large pot of boiling salted water, cook pasta, stirring occasionally, until al dente according to package directions. Drain, reserving 3/4 cup pasta cooking liquid.

Meanwhile, in another large pot over medium heat, melt butter. Add garlic, parsley, and red pepper and cook, stirring, until fragrant, about 1 minute.

Add clams and wine. Cover pot with a tight-fitting lid and cook until clam shells open, 7 to 10 minutes. (Discard any unopened clams.)

Add lemon juice, linguine, and 1/4 cup pasta water, tossing frequently and adding more pasta water if needed, until glossy and warmed through, about 2 minutes; season with salt and black pepper.

Divide pasta among bowls. Serve with lemon wedges and enjoy with a bottle of Albariño.

SOFTWARE UPDATE

We recently transitioned to a new software provider to help better serve you. This update makes it easier to manage your account, update your information, and purchase your favorite wines at any time.

If you haven't yet already, simply access www.abacela.com and create your password using the email address we have on file and by selecting "forgot password." The process only takes a minute.

We also updated our wine club benefits to make saving even easier and more accessible. All members now receive 10% off purchases of 1-11 bottles and 20% off of 12 bottles or more.

We are always happy to help if you have any questions or need assistance. Please email wine@abacela.com or call (541)679-6642.