

| Current Release Wines |                              | Retail        | Club                |
|-----------------------|------------------------------|---------------|---------------------|
| 2025                  | Albariño                     | \$22          | \$19.80             |
| 2025                  | Albariño Private Selection   | \$32          | \$28.80             |
| 2025                  | Grenache Rosé                | \$20          | \$18.00             |
| 2025                  | Muscat                       | \$20          | \$18.00             |
| 2025                  | Viognier                     | \$28          | \$25.20             |
| 2022                  | Dolcetto                     | \$27          | \$24.30             |
| <b>2022</b>           | <b>Graciano</b>              | \$32          | <b>\$25.60*</b>     |
| 2022                  | Grenache                     | \$32          | \$28.80             |
| 2021                  | Grand West Grenache Reserve  | \$46          | \$41.40             |
| <b>2023</b>           | <b>Malbec</b>                | \$32          | <b>\$25.60*</b>     |
| 2021                  | Grand Hill Malbec Reserve    | \$46          | \$41.40             |
| 2021                  | Syrah                        | \$36          | \$32.40             |
| 2021                  | South Face Syrah Reserve     | \$48          | \$43.20             |
| <b>2022</b>           | <b>Tannat</b>                | \$34          | <b>\$27.20*</b>     |
| 2022                  | Tinta Amarela                | \$34          | \$30.60             |
| 2022                  | Tempranillo Fiesta           | \$27          | \$24.30             |
| 2022                  | Tempranillo Barrel Select    | \$40          | \$36.00             |
| 2021                  | SE Block Tempranillo Reserve | \$58          | \$52.20             |
| <b>2023</b>           | <b>Fifty-Fifty</b>           | \$34          | <b>\$27.20*</b>     |
| 2016                  | Paramour Gran Reserva        | \$110         | \$99.00             |
| 2022                  | Touriga Naçional             | \$34          | \$30.60             |
| 2022                  | Angelica (500ml)             | \$90          | \$81.00             |
| 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 2nd.

## END OF SUMMER CLUB RELEASES

### 2023 MALBEC

This new vintage of Malbec opens with aromas of ripe cherry, blackberry, and subtle peppery spice. The palate is full-bodied, with well-integrated tannins providing structure and balance. A long, persistent finish leaves impressions of dark fruit, vanilla, and subtle oak, with a touch of earthy spice.

### 2023 FIFTY-FIFTY

This co-fermentation is made from 50% Tempranillo and 50% Malbec, showcasing the harmony between the two varieties. The palate is juicy and bright, offering notes of ripe dark fruit and violet florals, complemented by a velvety texture and a soft, balanced finish.

### 2022 TANNAT

This vintage of Tannat showcases the dark, luscious character of this distinctive variety. Aged for 21 months in French oak, the palate is rich and full-bodied, offering flavors of dark strawberry, black currant, and sweet tobacco. Grippy tannins and powerful structure make this a wine that will develop beautifully with age.

### OPTIONAL ADD-ON:

### 2022 GRACIANO

The 2022 Graciano opens with expressive aromas of ripe red fruit and delicate herbs. The palate is layered and savory, offering flavors of cherry, dried fruit, subtle smoky char, and a touch of meaty character. Mellow acidity and smooth tannins create a wonderful roundness in this wine.

# Abacela®

## Wine Club Varietal 102

## End of Summer 2026

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12500 LOOKINGGLASS ROAD  
ROSEBURG, OR 97471  
WWW.ABACELA.COM

(541) 679-6642 | WINE@ABACELA.COM

Dear Abacela Wine Club Members,

It feels like just yesterday we were welcoming summer, and now somehow we are already in its final stretch. As the season progresses, we're looking ahead to what we expect to be another exceptional vintage. The grapes are currently ripening and entering one of the most exciting stages of the growing season: véraison. During this stage, the grapes begin to soften and shift color, taking on deeper, richer hues as they continue to ripen. It's a beautiful reminder that harvest is just around the corner!

Helping us prepare for harvest this season are Pedro & Gus, our newest interns. Pedro joins us from Salamanca, Spain, while Gus joins us from the Barossa Valley in Australia. Both of them have been a tremendous help in assisting in the vineyard this summer, and we are grateful to have them on our team!

As we move closer to this next chapter of the growing season, we're also excited to share the wines selected for your summer club allocation. This release embodies strength, structure, and balance, offering depth and character that showcase the distinct qualities of each variety.

While the wines are an important part of Abacela, so are the moments we get to share with our community. It's been a wonderful summer at Abacela, from peaceful Jazz Sundays to some of our busiest TGIF Wine & Pizza nights yet. We've also loved celebrating you, our Wine Club members, this August with exclusive tours, tastings, and offers. We hope these celebrations become a new tradition and a meaningful way to thank you for being part of our Wine Club family.

As we look toward harvest, we're grateful for the people, dedication, and community that make each vintage possible. Thank you for your continued support and for allowing us to share these wines and moments with you year after year.

We hope you enjoy this release!

Cheers,

The Abacela Team

## UPCOMING EVENTS

*All events are at Abacela unless otherwise noted*

**August 28th & September 4th, 11th, 18th, & 25th, 2026**

**TGIF Wine & Pizza Night** 4 PM – 8 PM

Enjoy wine, house-made pizza, salad, and dessert on Fridays! Last seating at 6:15 PM, reoccurs every Friday through September.

**September 5th, 2026**

**End of Summer Pick-Up Party @ Abacela** 11 AM – 6 PM

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

Guests are welcome, up to four people in your party.

Additional guests start at \$25 per person. **\*RSVP required\***

**September 13th, October 11th, November 8th, 2026**

**Jazz Sundays** 2 PM – 4 PM

Join us on the second Sunday of each month for a laid-back performance in the tasting room featuring our very own Liz Jones of the Vine Katz.

**October 1st, 2026**

**Winter Closing Hours Begin**

Abacela Vine & Wine Center will be open daily from 11AM to 5PM

**November 5th, 2026**

**Portland Pick-Up Party @ Elephants on Corbett**

Join us in Portland at Elephants on Corbett for wine tasting and life bites. Guests are welcome, up to four people in your party. **\*RSVP required\***

**November 14th, 2026**

**Rhones by the Bay** 12 PM – 4 PM

Join us in San Francisco for a fun day of celebrating the best domestic Rhône-style wines from across the United States.

## RECENT AWARDS & ACCOLADES

**2025 Grenache Rosé**

**97 Points & Double Gold Medal**

*2026 Experience Rosé Competition*

**2025 Albariño Private Selection**

**93 Points, Paul Gregutt**

*Copa del Albariño, Alba-Alba*

**2025 Albariño**

**93 Points, & Editors' Choice, Wine Enthusiast**

**92 Points & Gold Medal, Oregon Wine Awards**

**2022 Tannat**

**93 Points, Paul Gregutt**

**2021 Syrah Reserve**

**93 Points, & Editors' Choice, Wine Enthusiast**

**2021 Tempranillo Reserve**

**92 Points, Vinous**

**2023 Malbec**

**91 Points, Paul Gregutt**

**2022 Tempranillo Barrel Select**

**91 Points, Vinous**

**2021 Malbec Reserve**

**90 Points, Vinous**

**2023 Fifty-Fifty**

**90 Points, Paul Gregutt**

## RED WINE BRAISED BEEF RIBS

(Serves 5)

Enjoy with our **2022 Tannat**

Ingredients:

- 5-6 beef short ribs
- 1.5 tsp each salt and pepper
- 2 tbsp olive oil
- 3 garlic cloves, crushed
- 1 large onion, chopped
- 2 celery ribs, chopped
- 2 carrots, chopped
- 2 tbsp tomato paste
- 2 cups (500ml) red wine (2022 Tannat!)
- 2 cups beef stock/broth
- 2 sprigs thyme (optional)
- 2 bay leaves

Directions:

1. Preheat oven to 325°F.
2. Sprinkle beef all over with salt and pepper.
3. Heat oil in a large Dutch oven over high heat. Add half the ribs and brown aggressively all over (5-7 minutes in total). Remove and repeat with remaining ribs, then remove.
4. Turn heat down to medium. Add onion and garlic into the same pot and cook for 2 minutes.
5. Add carrot and celery, cook for 5 minutes until carrot is softened and sweet.
6. Add tomato paste and cook for 1 minute.
7. Add wine, broth, thyme and bay leaves. Stir until tomato paste is dissolved.
8. Return beef into liquid, arranging them so they are submerged.
9. Cover with lid and transfer to oven for 3 hours, or until fork tender.
10. Remove beef carefully, keeping the meat on the bone. Cover to keep warm.
11. Strain all liquid in the pot, pressing juices out of the veggies. Return sauce into pot, bring to simmer, and stir. Adjust as necessary (simmer to reduce/thicken, add water to thin, season with salt and pepper if needed).
12. Place beef on serving plate, spoon over sauce.

Enjoy over a plate of mashed potatoes alongside a glass of Abacela's **2022 Tannat**

*Recipe adapted from Nagi Maehashi.*