

2019 ROUSSANNE



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Very clean fresh linen and seabreeze aromas merge gracefully into toasted brioche and tropical mango. Flavors of white peach, banana bread, honeydew melon with herbal influences like chamomile tea and faint white pepper. Low to medium acid levels lend to perfect food pairings like Pasta Carbonara with Crispy Pancetta.

WINEMAKER'S NOTES

Roussanne grapes are among the most beautiful in the vineyard. They start out green, and then as the season progresses, the grapes that receive more sun take on a reddish cast, so a picking bin full of Roussanne will have clusters ranging from green to gold and pink to purple and all the shades in between. This year, in order to facilitate our increased production, we moved our Roussanne allotment to a larger block at Sugarloaf Vineyard. Late season rains caused some concern, but the vineyard crew did a fantastic job removing damaged clusters, leaving us with grapes capable of making this Best In Class-winning wine.



COMPOSITION	100% Roussanne from Sugarloaf Vineyard
APPELLATION	Rattlesnake Hills (but labeled with the inclusive Yakima Valley appellation)
PRIMARY FERMENTATION	Tank Fermented
AGING	8 months in tank
ALCOHOL	13.7%
PRODUCTION	160 cases
BOTTLING DATE	March 17, 2020
RELEASE DATE	October 2020



eleven

Pasta Carbonara with Crispy Pancetta

to pair with Eleven Winery 2019 Roussanne

- 3 tablespoons kosher salt, plus more (to taste)
 - 4 oz pancetta (unsmoked Italian bacon), guanciale (salt-cured pork jowl) or bacon
 - 2 oz Parmesan cheese
 - 2 large egg yolks
 - 2 large eggs
 - Freshly ground black pepper, to taste
 - 2 tablespoons extra-virgin olive oil
 - 1 pound spaghetti, bucatini, or rigatoni
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Heat 6 quarts water + 3 tablespoons of salt in a large pot over high heat. Cover pot with a lid & bring to boil.

Cut 4 oz. pancetta from packaging and cut into about 1x¼" strips. Finely grate the 2 oz cheese and set aside one-quarter of the grated cheese for later.

Whisk 2 egg yolks and 2 whole eggs in a medium bowl until no streaks remain, then stir in remaining grated cheese. Add several cranks of pepper and set aside.

Working next to pot, heat 2 tablespoons of oil in a large Dutch oven or other heavy pot over medium. Add pancetta and cook, stirring occasionally, until crisp around the edges, 7–10 minutes.

Remove pot from heat. Using a wooden spoon, fish out pancetta and transfer to a small bowl. Pour fat into a heatproof measuring cup, then add back about 3 tablespoons to pot. Discard any remaining fat.

Cook 1 pound of pasta in boiling water, stirring often, 2 minutes shy of package instructions. Just before pasta is finished, scoop out 1¾ cups of the pasta cooking liquid with same heatproof measuring cup.

Add 1 cup reserved pasta cooking liquid to Dutch oven and bring to a boil over medium-high. Drain pasta in a colander, then transfer to Dutch oven. Cook pasta, stirring constantly and vigorously, until al dente and water is reduced by about half, about 2 minutes. Remove pot from heat. Whisk ¼ cup pasta cooking liquid into reserved egg mixture, then very slowly stream back into Dutch oven, stirring constantly, until cheese is melted and egg is thickened to form a glossy sauce. Season with salt, if needed. Thin sauce with remaining ½ cup pasta cooking liquid, adding a tablespoonful at a time, until it's the consistency of heavy cream (you most likely won't use all of it.)

Mix in pancetta and divide pasta among bowls. Top with pepper and reserved cheese.

Serves 4.

Recipe courtesy of Chef JJ Johnson, Wanderlust NW Catering, www.wanderlustnwcatering.com.