

# 2018 LA PRIMAVERA



## TASTING NOTES - Chef JJ, Wanderlust NW Catering

This food-friendly wine is refreshing and light, but with some surprising depth as well. The aromas and flavors are mostly those of delicate but intense fruits: think alpine strawberries, Rainier cherries, crisp apples - and with a nectary richness overlaid that persists into the lengthy finish. Chill a bottle and enjoy on the deck on a warm summer afternoon. Pair with grilled salmon topped with cherry salsa, grilled swordfish with romesco sauce, spicy chicken curry, or angel hair pasta with fresh ripe tomato & basil leaves.

## WINEMAKER'S NOTES

Every year the La Primavera is a bit different, consisting as it does of a blend of juices from the various purple grapes we're vinifying into red wine (see Composition below). Those juices are pulled from the tanks of crushed grapes between 1 and 24 hours after crushing (a technique known as saignée – French for “bleeding”, because you only bleed off part of the juice), just long enough for the skins to impart a hint of their flavor and color to the juice. Which grape varieties end up contributing to the rosé and in what amounts can vary quite a bit from year to year depending on the ripeness and balance of the fruit as it comes in, as well as which varieties are most suitable for rosé. This vintage is similar to last year's, with sizable fractions of Mourvedre, Malbec, and Syrah, but Lemberger returns to the blend this year as well, and Tempranillo is still there in a supporting role. The great thing about the saignée technique is that it helps improve the quality of the red wines: by removing some of the juice early on, the flavor and color in those wines become more concentrated.



<b>COMPOSITION</b>	Mourvedre (31%), Malbec (22%), Lemberger (19%), Syrah (18%), Tempranillo (10%)
<b>APPELLATION</b>	Washington
<b>FERMENTATION</b>	Tank
<b>AGING</b>	8 months in tank
<b>ALCOHOL</b>	13.7%
<b>PRODUCTION</b>	191 cases
<b>BOTTLED DATE</b>	March 29 and May 30, 2019
<b>RELEASE DATE</b>	April 2019



# eleven

## Chicken Curry

*to pair with Eleven Winery 2018 La Primavera*

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- 1 pound boneless skinless chicken breast chopped into bite sized pieces
- 1 tablespoon vegetable oil
- 1 tablespoon minced garlic
- 1 small yellow or white onion chopped
- 2 tablespoons yellow curry powder
- 1 tablespoon Thai red curry paste
- 15- ounce coconut milk canned, full fat
- ½ cup water or chicken stock optional
- 1 tablespoon brown sugar
- 1 teaspoon fish sauce
- 2 tablespoons lime juice
- Salt to taste
- Handful fresh cilantro roughly chopped
- 4 cups cooked white rice for serving

Heat the oil in a large pot over medium low heat. Add the onions and minced garlic and cook for a few minutes until the onions are fragrant and softened.

Add the chicken and cook for 2-3 minutes, browning it a little. Add curry powder and paste; cook for 3-5 minutes.

Add the coconut milk, and let simmer for 15-20 minutes or until the chicken is fully cooked.

Add water or chicken stock depending on the consistency you want for the sauce, or let simmer longer to thicken if needed.

Stir in the brown sugar, fish sauce, and lime juice. Taste and salt if needed.

Top with fresh cilantro, serve over cooked rice.

Serves 4.