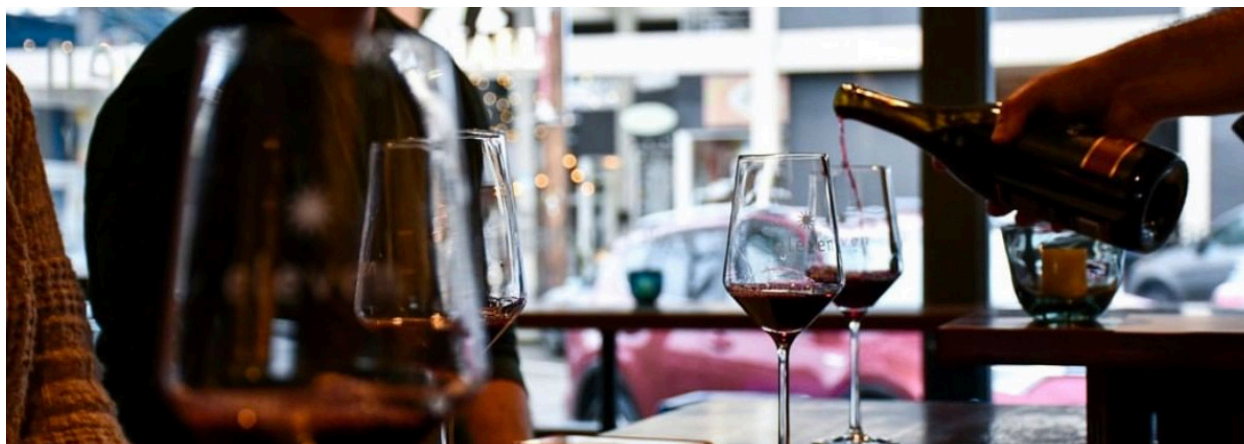


2018 TEMPRANILLO



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Smooth dark purple, this Tempranillo is a delight. Fun dried fruit aromas like raisin and blackberry preserves overlaid with toast and spicy clove notes. Low tannins and low acid level allow the easy-drinking blueberry and lip-smacking currant flavors to finish with a very lightly smoky and refreshing mineral note. Serve with chicken, pork or veal dishes like veal saltimbocca or chicken cacciatore or even a rich pasta carbonara with smoky bacon and lots of fresh black pepper.

WINEMAKER'S NOTES

Tempranillo, the noble grape of Spain that forms the basis of the wines of Rioja, thrives in the desert climate of eastern Washington. Tempranillo is Spanish for "early," and this is almost always the first of our red wine varieties to be ready for harvest each Fall. The berries are large, so we drain off a substantial percentage of the juice after crushing, to concentrate the flavor that comes from the skins. That juice becomes part of our La Primavera rosé, while the rest is fermented with the skins to become this beautiful soft red wine. Our first vintage of Tempranillo was in 2015, just a small experiment, but one we quickly fell in love with and have continued to expand to this day. The 2018 vintage was marked by unusual fluctuations in temperature. A warm February and March raised concerns about possible premature bud break, but then it cooled off again and stayed cool all the way through June. Other than a few heat spikes in late July, temperatures were moderate for the remainder of the summer until September 1, when the temperature suddenly dropped 10 degrees and stayed there into October, slowing Harvest to a crawl.



COMPOSITION	100% Tempranillo from Sugarloaf Vineyard
APPELLATION	Rattlesnake Hills (but labeled with the inclusive Yakima Valley appellation)
PRIMARY FERMENTATION	Small open-top fermentors, punched down by hand
BRIX AT HARVEST	23.4, picked 9.18.2018
AGING	18 months in barrels, approximately 30% new French oak
ALCOHOL	13.5%
PRODUCTION	167 cases
BOTTLING DATE	March 17, 2020
RELEASE DATE	Limited Release



eleven

Chicken Cacciatore

to pair with Eleven Winery 2018 Tempranillo

- 4 chicken thighs
 - 2 chicken breasts with skin and backbone, halved crosswise
 - 2 teaspoons salt, plus more to taste
 - 1 teaspoon freshly ground black pepper, plus more to taste
 - ½ cup all purpose flour, for dredging
 - 3 tablespoons olive oil
 - 1 large red bell pepper, chopped
 - 1 onion, chopped
 - 3 garlic cloves, finely chopped
 - ¾ cup dry white wine
 - 1 (28-ounce) can diced tomatoes with juice
 - ¾ cup reduced-sodium chicken broth
 - 3 tablespoons drained capers
 - 1½ teaspoons dried oregano leaves
 - ¼ cup coarsely chopped fresh basil leaves
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Sprinkle the chicken pieces with 1 teaspoon of each salt and pepper. Dredge the chicken pieces in the flour to coat lightly.

In a large heavy saute pan, heat the oil over a medium-high flame. Add the chicken pieces to the pan and saute just until brown, about 5 minutes per side. If all the chicken does not fit in the pan, saute it in 2 batches. Transfer the chicken to a plate and set aside. Add the bell pepper, onion and garlic to the same pan and saute over medium heat until the onion is tender, about 5 minutes. Season with salt and pepper. Add the wine and simmer until reduced by half, about 3 minutes. Add the tomatoes with their juice, broth, capers and oregano. Return the chicken pieces to the pan and turn them to coat in the sauce. Bring the sauce to a simmer. Continue simmering over medium-low heat until the chicken is just cooked through, about 30 minutes for the breast pieces, and 20 minutes for the thighs.

Using tongs, transfer the chicken to a platter. If necessary, boil the sauce until it thickens slightly, about 3 minutes. Spoon off any excess fat from atop the sauce. Spoon the sauce over the chicken, then sprinkle with the basil and serve.

Serves 4.