

2018 CHENIN BLANC



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Zingy acidity and fruit flavors are the key to this wine: lemon and lime zest and guava on the nose, with flavors of green apple, lemons, limes and hard candy. Pair with chilled raw oysters, shrimp cocktail, lemon grilled chicken, pasta with clams & garlic, even a vegetable fried rice. There are few foods this wine can't handle - just be sure to serve it well chilled for the best experience!

WINEMAKER'S NOTES

This is our very first vintage of Chenin Blanc. It is made in a classic Chinon style – very crisp and dry with loads of green apple fruit flavors. Chenin is a lesser known variety in the U.S., but its fans are passionate about it, to say the least. It is famous in its native France where it is grown predominantly in the Loire valley. It has higher acidity than most varieties, which gives it the versatility to be made into sparkling and dessert styles, as well as a crisp, food-friendly dry table wine. There aren't a lot of vineyards growing Chenin Blanc in Washington, but we found one in the Yakima Valley on the slopes of the Rattlesnake Hills. Few of our new releases have been as much anticipated as this one. Of course, this being our first vintage of Chenin, we couldn't know how it was going to turn out for many weeks after harvest. And since the deciding the harvest date is the most important decision of the year, winemaking-wise, we were on tenterhooks as we waited to taste the finished wine, and our excitement kept building as the end of fermentation drew closer. We now excited to share the results with you and to hear what you think!



COMPOSITION	100% Chenin Blanc from Roza Hills Vineyard in the Yakima Valley
APPELLATION	Washington
FERMENTATION	Tank
AGING	8 months in tank
ALCOHOL	13.7%
PRODUCTION	172 cases
BOTTLED DATE	May 29, 2019
RELEASE DATE	July 2019



eleven

Spaghetti with Clams and Garlic

to pair with Eleven Winery 2018 Chenin Blanc

- 1 pound spaghetti
- Salt
- ¼ cup extra-virgin olive oil
- 4 garlic cloves, minced
- ½ teaspoon crushed red pepper
- 2 dozen littleneck clams, scrubbed
- ¼ cup water
- ¼ cup finely chopped parsley
- Freshly ground black pepper

In a large pot of boiling salted water, cook the spaghetti until just al dente, then drain the pasta well.

Meanwhile, in a large, deep skillet, heat the olive oil. Add the minced garlic and crushed red pepper and cook over moderately high heat, stirring occasionally, until the garlic is lightly browned, about 1 1/2 minutes. Add the clams and water, cover and simmer until the clams open and are just cooked through, 5 to 8 minutes. Discard any clams that don't open.

Add the spaghetti and the chopped parsley to the clams in the skillet and season with pepper. Toss over moderately high heat just until the spaghetti absorbs some of the juices, about 1 minute.

Transfer the spaghetti and clams to shallow bowls and serve right away.

Serves 6.