

2018 LA DONELLA



TASTING NOTES - Chef JJ, Wanderlust NW Catering

A lovely pale gold color, the 2018 La Donella has a delicate, complex nose of pear, granny smith apple, lemon blossom, straw, sage and eucalyptus. The light brightness of the nose is delightful but is also a bit of a decoy, for the wine itself is intense and full-bodied. The first thing you'll notice is sweetness... or is it? The wine presents as off-dry, but on the finish there is only the merest whisper of residual sugar; most of the sweetness up front is actually perception of fruitiness. The central flavor is Asian pear, but with a wow factor that the mild tree fruit simply cannot muster.

WINEMAKER'S NOTES

When I started Eleven Winery, I really wanted to make a Sauvignon Blanc. I loved some of the Sauvies from France and New Zealand and was keen to make something similar. I was excited to connect with Fred Artz for the inaugural vintage of Eleven and to get his Sauv Blanc from mature vines on Red Mountain. For several years I made the wine in a dry style, but no matter how early I picked it, it never had the herbal characteristics I was looking for; it's just too warm on Red Mountain to develop those. But, I discovered that it sure does taste great with a hint of residual sugar, and we've been making it that way ever since. The name is transformed from the nickname of the Liege-Bastogne-Liege professional bicycle race, a hilly 260-mile monument that takes place each April. Artz Vineyard is the only vineyard that we have worked with continuously since the inception of the winery in 2003. 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 they way through June. Other than a few heat spikes in late July, temperatures were moderate for the remainder of the summer through the harvest of the Sauv Blanc on August 29.



COMPOSITION	100% Sauvignon Blanc
APPELLATION	Washington - Artz Vineyard on Red Mountain
AGING	8 months in tanks
ALCOHOL	13.8%
RESIDUAL SUGAR	1.5%
PRODUCTION	302 cases
BOTTLED DATE	March 1, 2019
RELEASE DATE	March 3, 2019



eleven

Dungeness Crab Cakes with Tarragon-Ginger Mayo

to pair with Eleven Winery 2018 La Donella

Crab cakes

- 8 oz. fresh Dungeness crab meat, cleaned of all shells
- 1 shallot, minced
- 1 small rib celery, minced
- ½ red bell pepper, brunoise dice (⅛ in. x ⅛ in. x ⅛ in.)
- 4 tbs mayonnaise
- 2 tbs bread crumbs (Panko is the best – light Japanese bread crumbs)
- 1 tbs flat leaf parsley, chopped
- Zest of one lemon
- Salt and white pepper, to taste
- Bread crumbs, as needed to coat
- Canola oil for frying

Tarragon-Ginger Mayonnaise

- Juice of one Meyer lemon (or two if they are really small) 1 t. Dijon mustard
- One egg yolk
- ¾ cup olive oil (approximately)
- 1 T. fresh ginger, grated
- 1 T. fresh tarragon, chopped Salt and pepper to taste

For crab cakes: Mix all ingredients in mixing bowl, seasoning with salt and white pepper. Coat with panko bread crumbs and refrigerate until needed. In heavy skillet, preferably cast iron, heat a good amount of oil over medium heat until nice and hot (water will sizzle and splatter when a drop is added). Fry cakes on both sides until golden brown. Drain on paper towels.

For Tarragon-Ginger Mayonnaise: Whisk together lemon juice, mustard, and egg yolk. Add a pinch of salt. (This helps the salt infuse into the mayo, since it won't dissolve in oil) Add oil in a slow stream, whisking constantly to emulsify. When mayo is thick, add tarragon and ginger, and season with a little more salt, pepper and lemon juice if necessary.

Serve crab cakes with Tarragon-Ginger Mayonnaise & a glass of La Donella!

Makes 12 crab cakes.

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