

2017 LA RONDE



TASTING NOTES - Chef JJ, Wanderlust NW Catering

This complex red has black currant, plum, nutmeg and allspice on the nose. Flavors of black raspberry, wild blackberry pie, and citrus notes overlay a pleasing acidity balanced with medium tannins, making this a great food pairing wine. The long finish reveals a rich earthiness. Pair with savory dishes: rosemary-crusted roast chicken with bacon & potatoes, black pepper-seared salmon with blackberry vinaigrette, or carne asada tacos.

WINEMAKER'S NOTES

The name "La Ronde" comes from the single-day Tour of Flanders professional bicycle race in Belgium, one of the five historic single-day races known as "monuments". To win one of these races is to etch your name into the pantheon of the greatest racers ever. The Ronde is 160 miles of slick, narrow, windswept Belgian roads, punctuated by climbs up devilishly steep cobblestone-paved roads that lead to the top of the many hills of Flanders. It's a race that makes champions.

Creating a blend is one of the best ways to make the most out of any vintage, and it is part of what makes the La Ronde a standout, year after year. The La Ronde is a Bordeaux-focused blend, but we're not shy about adding a little bit of some non-traditional interlopers to the blend when it adds positively to the overall impression.



COMPOSITION	30% Malbec, 24% Cabernet Sauvignon, 22% Tempranillo, 15% Petit Verdot, 6% Syrah, 3% Lemberger
FERMENTATION	Small open-top fermentors, punched down by hand
APPELLATION	Washington
AGING	19 months in barrels, approximately 25% new oak, mix of French and American
FINING	Unfined. polishing filtration only
ALCOHOL	14.1%
PRODUCTION	319 cases
BOTTLED DATE	May 30, 2019
RELEASE DATE	February 2020



eleven

Simple Roast Chicken

to pair with Eleven Winery 2017 La Ronde

- One 2- to 3-pound farm-raised chicken
- Kosher salt and freshly ground black pepper
- 2 teaspoons minced thyme (optional)
- Unsalted butter
- Dijon mustard (on the side)

Preheat the oven to 450°F. Pat dry the chicken very well with paper towels, inside and out. Salt and pepper the cavity, then truss the bird.

Salt the chicken (about 1 tablespoon) & season with pepper to taste.

Place the chicken in a sauté pan or roasting pan and, when the oven is up to temperature, put the chicken in the oven. Roast it until it's done, 50 to 60 minutes.

Remove it from the oven and add the thyme, if using, to the pan. Baste the chicken with the juices and thyme and let it rest for 15 minutes on a cutting board. Remove the twine and cut.

Slather the chicken with fresh butter. Serve with mustard on the side and, if you wish, a simple green salad.

Serves 2-4.