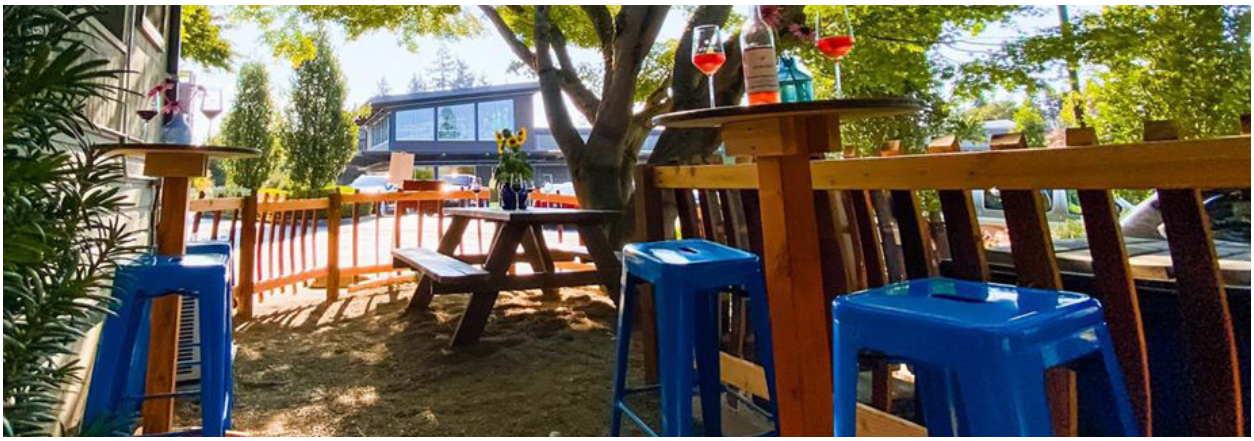
2018 SYRAH - PRIMA DONNA



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Saddle leather, dark plum, eucalyptus, baking spice, mushroom, and cedar all compete for your attention at first whiff. Flavors of bing cherry, huckleberry, herbaceous mint, chalky terroir and sage bring the intrigue level up. There's even a faint hint of campfire smoke to pair with the solid medium-high tannins, great body and mouthfeel. Should age well, or drink now with Silky White Bean Soup.

WINEMAKER'S NOTES

Cofermenting syrah with viognier is a traditional practice in southern France that has been adopted by many new world winemakers. Cofermentation is simply fermenting multiple types of grapes together in one vat. We add the crushed, destemmed Viognier directly to the fermentor with the Syrah, which makes for a dramatic visual as well as a dramatic wine. Including the skins of the viognier in the fermentation brings some additional tannin to the party, which helps stabilize the color of the syrah, and it also adds some aromatics that you just won't find in straight varietal syrah. The remarkable thing about this wine is that it takes traditional cofermentation and turns it up to 11, with 11% of the grapes being viognier instead of the more-common 1-3%.

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GREAT WINE FUN!

COMPOSITION	89% Syrah from Elephant Mountain Vineyard, 11% Viognier from Sugarloaf Vineyard
APPELLATION	Rattlesnake Hills (but labeled with the inclusive Yakima Valley appellation)
FINING	Unfined
AGING	18 months in barrels
OAK	Approximately 20% new French
ALCOHOL	14.5%
PRODUCTION	146 cases
BOTTLING DATE	June 9, 2020
RELEASE DATE	October 2020

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Silky White Bean Soup

to pair with Eleven Winery 2018 Syrah "Prima Donna"

- ¼ cup extra virgin olive oil
- One small yellow onion, peeled and roughly chopped
- 2 oz pancetta or bacon, diced (optional - omit for vegetarian option)
- 1 3" spring of fresh rosemary, reserve ½ of the leaves for the salt
- 1 can white beans (cannelini, navy, or great northern), drained and rinsed well
- 2 cups chicken stock (substitute vegetable stock or water for vegetarian version)
- 1 tablespoon unsalted butter
- 1 can white beans (cannelini, navy, or great northern), drained and rinsed well
- sea salt and white pepper to taste

In medium saucepot, heat 1 tablespoon olive oil over medium heat. Add onion, pancetta, and half of the rosemary sprig. Cook until onions and pancetta are lightly browned, appx. 2-3 min. Stir frequently to avoid scorching.

Add beans and stock, cover and wait for simmer. Simmer about 10-15 minutes on low heat, adding more stock or water if the soup seems dry or too thick at this point. It should seem fairly thin and plenty of liquid should be covering the beans.

Let cool about 5 min. then transfer to blender in small batches to puree (be careful blending hot soup!). Add butter, stirring to melt, and adjust seasoning and thickness.

This soup holds great in the fridge or freezer.

SERVING SUGGESTIONS:

Toss diced bread cubes in garlic-infused olive oil and salt. Toast in 400 degree oven until golden brown. Use as soup garnish at service.

Blend 1 T. sea salt with chopped fresh rosemary in spice grinder or mortar and pestle. Use to season soup and keep some for future use (great on potatoes, pork, etc.).

Drizzle remaining olive oil over soup when served.

Serves 4.

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