

2017 MALBEC



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Dark fruit takes the fore in this ageable wine, especially black cherries. Complexity in the nose comes from aromas of fresh tobacco, saddle leather, and herbs. The intensity of fruit flavors may remind you of berry cobbler or plum pudding with baking spices. Over time expect the intense fruit to relax, becoming softer and revealing more complexity. Try pairing with roast duck with prune-armagnac sauce, pork loin with cherry sauce, or carne asada tacos.

WINEMAKER'S NOTES

2017 was a strange sort of vintage, in that it had quite a bit of hot weather, but come harvest time, the grapes were remarkably well balanced despite the extreme heat. This is possibly because the hot days were so hot that they caused the vines to go into heat dormancy, slowing ripening, while many of the remaining days were relatively moderate. This effect was noted over much of Washington and Oregon in this vintage. We harvested the Malbec on September 28 this year, which is about average for this vineyard. The Malbec benefits from hanging a bit longer than some of the other varieties in order to develop riper flavors, which means that it often needs a little tweaking in the winery to bring it back into balance. Not so in 2017. Eleven has been producing Malbec since 2005; I was looking for a variety to add to our portfolio, and one of our growers had some Malbec available, so I was considering that as an option. Then I received a mailing from the Washington Wine Growers Association addressed to "M. Albec", a misspelling of my last name that I took as a sign that we should definitely make some Malbec.



COMPOSITION	100% Malbec from Sugarloaf Vineyard
APPELLATION	Yakima Valley
FERMENTATION	Small open-top fermentors, punched down by hand
AGING	19 months in barrels; about 25% new American oak
ALCOHOL	14.0%
PRODUCTION	241 cases
BOTTLED DATE	May 30, 2019
RELEASE DATE	July 2019



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Grilled Pork Chops With Cherry Sauce

to pair with Eleven Winery 2017 Malbec

Pork Chops

- 4 pork loin chops, preferably bone-in and at least 1 inch thick
- 1 tablespoon minced fresh rosemary
- 1 teaspoon salt, plus more for the sauce
- 1 teaspoon freshly ground black pepper
- 1 teaspoon - finely minced garlic

Cherry Sauce

- 3 tablespoons butter
- 1 tablespoon minced shallot
- 1 cup cherries, stemmed, pitted and halved
- ½ cup fruity red wine
- Salt & pepper to taste

Pat the chops dry, and rub them all over with a mixture of the rosemary, salt, pepper and garlic.

Cover, and marinate for up to 2 hours at room temperature, or overnight in the refrigerator. Bring the chops back to room temperature before grilling.

Heat one side of a charcoal or gas grill, and put the rack about 4 inches from the heat source. Cook the chops over the hottest part of the fire until well seared on both sides, about 3 or 4 minutes per side. Move them to the cool part of the grill, cover and cook until done, anywhere from 1 to 10 minutes, depending on the heat of the fire and the thickness of the chops. The pork is done when it's just firm to the touch, its juices run just slightly pink and the meat is rosy in the center, or when an instant-read thermometer registers 135 degrees in the thickest part of the chop (the temperature will continue to rise as the chops rest). Transfer them to a platter, cover loosely with aluminum foil and let them rest while you make the sauce.

Put 1 tablespoon of the butter in a skillet over medium-high heat. When the foam subsides, add the shallots, and cook until soft, 2 or 3 minutes. Add the cherries, wine and whatever juices have accumulated around the pork chops; cook, stirring occasionally, until the liquid reduces into a thin syrup, 5 or 6 minutes. Stir in the remaining 2 tablespoons butter, a little at a time, until it's incorporated into the sauce. Season with salt and pepper. Pour the sauce over the chops, and serve.

Serves 4.