

# 2019 PINOT GRIGIO



## TASTING NOTES - Chef JJ, Wanderlust NW Catering

Exotic aromas of lemon/lime and grapefruit zest lead to intriguing scents of green almond, fresh butter, and crème brûlée. Fun, palate-cleansing flavors including a tropical fruit basket finish of pineapple, starfruit and lychee. The medium-high acid level will work with many seafood dishes such as Garlic Shrimp Scampi or Seared Scallops with Shaved Fennel and Citrus Beurre Blanc.

## WINEMAKER'S NOTES

Pinot Grigio is one of the original white wines in our lineup; we've been it making since our first vintage in 2003. The style has changed dramatically, though, from those first vintages using Oregon fruit to the current Yakima Valley supply. We've created a uniquely Washington style of Pinot Grigio by harvesting on the early side to preserve freshness and crispness, which gives this wine bright, citrusy, refreshing fruit flavors. Enjoy!



<b>COMPOSITION</b>	100% Pinot Grigio from Sugarloaf vineyard
<b>APPELLATION</b>	Yakima Valley appellation
<b>FERMENTATION</b>	Tank fermented
<b>MALOLACTIC FERMENTATION</b>	None
<b>AGING</b>	6 months in tanks
<b>ALCOHOL</b>	13.7%
<b>PRODUCTION</b>	160 cases
<b>BOTTLING DATE</b>	March 17, 2020
<b>ANTICIPATED RELEASE DATE</b>	October 2020



# eleven

## Pan-Seared Sea Scallops

*to pair with Eleven Winery 2019 Pinot Grigio*

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| • ¼ cup + 1 tablespoon water   | • 1 ¼ pounds sea scallops, adductor muscle removed & dried on paper towels |
| • 4 tablespoons white wine vinegar   | • Kosher salt, to taste  |
| • Juice & zest of one orange   | • Ground white pepper, to taste  |
| • 1 medium-sized shallot, peeled and finely minced                                     | • 2 tablespoons grapeseed (or canola) oil                                  |
| • 2 tablespoons whipping cream   |  |
| • 10 tablespoons (1 ¼ sticks) chilled unsalted butter, cut into tablespoon-size pieces | • 4 tsp. finely chopped fresh chives, for garnish                          |
| • Lemon juice, to taste  |  |
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Combine first 4 ingredients in heavy medium saucepan over medium heat until mixture is reduced to ~¼ cup, about 10 minutes.

Add cream; reduce heat to low. Simmer until slightly thickened, about 2-3 min.

Begin to add butter, 1 piece at a time, whisking until just melted before adding more. You might need to pull the pan off of the burner temporarily as you whisk in the butter (there is an art to this step, learning how warm the pan needs to be, and how much you should be whisking before each addition of butter, etc. It's kind of 'trial & error')

Strain sauce through fine mesh sieve, pressing on solids to extract as much liquid as possible.

Return sauce to pan. Season with lemon juice, salt and a very small amount of white pepper. Place pan in a skillet of lukewarm water to hold. (This is called a 'bain marie' - You can also simply set pan of sauce in a warm place, on/near the stove. I use a folded towel to insulate the bottom of the pan from excess heat.)

Sprinkle scallops with salt and white pepper. Heat oil in large skillet over medium-high heat. Oil should be shimmering and just below the 'smoke point.' Carefully add scallops, leaving space between each scallop; don't shake or move the pan. Resist urge to poke, prod, or flip the scallops until they are well-seared. (There will be a lot of splattering oil - that's a good sign! Don't cover pan with lid or reduce heat..deal with it later!) Cook until golden brown and just barely opaque in center, about 1 ½ minutes per side.

Divide scallops among plates. Top with beurre blanc & chives.

Serves 4.

*Recipe courtesy of Chef JJ Johnson, Wanderlust NW Catering, [www.wanderlustnwcatering.com](http://www.wanderlustnwcatering.com).*