

2018 VIOGNIER



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Vibrant aromas are what you expect from Viognier and this one does not disappoint, with smells of white peach blossom, pineapple, oyster shell, bubblegum, and lemon zest. The lively acid and great structure lead into flavors of lemon/lime, apricot, cantaloupe, and saltwater taffy. Pair with distinctive but straightforward flavors: clam and garlic linguine, chilled lobster salad, 'prosciutto e melone,' chicken alfredo. Also great with Thai cuisine.

WINEMAKER'S NOTES

Picking the harvest date for Viognier is one of the more challenging tasks I face as a winemaker each season. This variety ripens differentially across the cluster, with the bottom berries ripening much later than the shoulders of the cluster. This gives Viognier a diverse flavor profile, with a spectrum of flavors ranging from pineapple to melon, and more florals the riper it gets, but it makes deciding when is "just ripe enough" a challenging task. The 2018 vintage featured moderate temperatures that cooled off suddenly at the start of harvest, allowing us plenty of time to pick the Viognier at the peak of ripeness.



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| COMPOSITION | 100% Viognier from Sugarloaf Vineyard |
| APPELLATION | Rattlesnake Hills (but labeled with the inclusive Yakima Valley appellation) |
| PRIMARY FERMENTATION | Tank fermented |
| AGING | 10 months in tanks, no oak |
| ALCOHOL | 14.1% |
| RESIDUAL SUGAR | 0% |
| PRODUCTION | 111 cases |
| BOTTLED DATE | May 30, 2018 |
| RELEASE DATE | May 2019 |



eleven

Chilled Lobster Salad

to pair with Eleven Winery 2018 Viognier - Sugarloaf Vineyard

- Two 1 ½ pound live lobsters
- ½ cup cherry tomatoes, cut in half
- ¼ cup extra-virgin olive oil
- 2 ½ tablespoons fresh lemon juice
- ½ cup thinly sliced celery
- 1 tablespoon coarsely chopped basil
- 1 teaspoon finely grated lemon zest
- 2 cups fresh baby arugula (or sub mache or young, tender watercress)
- Sea salt & white pepper

Bring a large pot of water to a boil. Salt the water. Carefully add the live lobsters, cover and cook over high heat until they're bright red, about 10 minutes. Using tongs, transfer the lobsters to a bowl of ice water and let them cool.

Crack the claws and knuckles and remove the meat. Using scissors, slit the tail shells and remove the meat. Remove the dark intestinal veins from the tails. Cut the lobster meat into ½ inch pieces.

In a bowl, mix the olive oil, lemon juice, celery, basil and lemon zest. Add the lobster and tomatoes, season with salt and a small amount of white pepper and toss.

Mound the lobster salad onto bed of greens and serve with chilled Viognier.

Serves 4 as an appetizer or 2 as an entree.