



2025 LA DONELLA

TASTING NOTES

You don't turn out this cool without a lot of focus. A sip of La Donella is like a visit to a beautifully tended garden: surrounded by fresh herbs and flowers, you take in their aromas while admiring the greenery. Oh, look – someone has set out a platter of sliced crisp apples and pears for you to enjoy! You revel in the sweetness of the experience, knowing that someone has put years of experience and work into creating it. Aren't you the luckiest?

Fruity/off-dry, medium acid.

WINEMAKER'S NOTES

When Matt started Eleven, he really wanted to make a Sauvignon Blanc. He loved the grassy Sauvies from France and New Zealand and was keen to make something similar. Matt was excited to connect with Fred Artz for the inaugural vintage of Eleven and to get his Sauv Blanc grapes from mature vines on Red Mountain. For several years he made the wine in a dry style, but no matter how early he picked it, it never had the herbal characteristics he was looking for; it's just too warm on Red Mountain to develop those. But, Matt discovered that it sure does taste great with a hint of residual sugar, and we've been making it that way ever since.

Composition

100% Sauvignon Blanc

Appellation

Red Mountain, labeled as Washington

Vineyard

Artz

Harvest Date

September 3, 2025

Harvest specs

24.4 brix, pH 3.5, TA 5.6 g/l

Residual Sugar

12.7 g/l

Crush Pad

Whole cluster press

Yeast

VL-3

Fermentation

Tank fermented

Malolactic Fermentation

None

Aging

6 months in tanks

Oak

None

Fining/Filtration

Bentonite/cross-flow filtration

Alcohol

13.7%

Production

260 cases

Bottled

February 3, 2026



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PAIRINGS

Amazing with Asian cuisines, stellar with salty sausages, surprisingly chill with soft cheeses, wonderful with a warm breeze! When we asked our staff for pairing suggestions, La Donella was the only wine that had more “activity” pairings than food! In addition to loving it with shrimp étouffée, gumbo, chicken katsu and anything spicy, they recommend you try it with a warm summer evening sitting on the deck; gossiping with friends; jumping in the Sound when it’s 100 degrees, or other evening musical / social / wet activities!

VINTAGE DETAILS

The 2025 vintage showed up early, warmed up fast, and never really slowed down. Spring was warmer and drier than usual, which meant bloom and fruit set happened quickly with no drama or delays. Summer kept the momentum with steady warmth and above-average Growing Degree Days (a win for anyone who loves wines with bold flavor and depth). Harvest played along beautifully, with just a few “turn up the heat” moments that sped up ripening in some vineyards. Fruit from Rattlesnake Hills arrived first in a flurry, then everything else rolled in at a more relaxed, familiar pace. The result? Grapes with great ripeness, balance, and lots of personality—exactly the kind of fruit that makes wines worth remembering.

GRAPE VARIETY INFO

Sauvignon Blanc is the 8th mostly widely grown grape in the world, and the 2nd most widely grown white wine grape. It is one of the parents

of Cabernet Sauvignon (the other is Cabernet Franc). Grown in cooler climates (which doesn’t describe Red Mountain at all), it produces wines with pronounced herbal (grassy) characteristics, which can verge into “cat pee” territory if it is too cold. The compounds that cause these grassy flavors (pyrazines – say “PEER-uh-zeens” are the same ones that cause bell pepper flavors in some red wines). Ripens relatively early.

FUN FACTS

This wine is named La Donella even though it is 100% Sauvignon Blanc, because our winemaker believes that wines labeled as Sauvignon Blanc should be totally dry. It has come from the same vineyards since the winery’s founding in 2003 (Artz Vineyard on Red Mountain). The name La Donella is a transformation of the “La Doyenne” nickname of the Liege-Bastogne-Liege professional bicycle race, a hilly 160-mile monument that takes place each April. Our founder came up with the name La Donella because the name La Doyenne was in use by another winery (coincidentally a local one, Delille Cellars).

AWARDS

Yet to be entered into competitions.



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