

2019 CHENIN BLANC



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Clean aromas of golden raspberry, fresh rain showers, and lime zest with a touch of mineral. Flavors of refreshing nectarine with herbaceous notes, summer stone fruits like apricot, and citrusy lemon. Crisp acidity pairs well with any seafood dishes, especially chilled local oysters on the ½ shell with pink peppercorn mignonette. There are few foods this wine can't handle - just be sure to serve it well chilled for the best experience!

WINEMAKER'S NOTES

This Chenin Blanc is made in a classic Chinon style – very crisp and dry with loads of green apple fruit flavors. Chenin is a lesser known variety in the U.S., but its fans are passionate about it, to say the least. It is famous in its native France where it is grown predominantly in the Loire valley. It has higher acidity than most varieties, which gives it the versatility to be made into sparkling and dessert styles, as well as a crisp, food-friendly dry table wine. In fact, it's probably the most versatile wine we make in terms of food pairing – you can throw almost anything at this wine and it says "yum thank you!"

There aren't a lot of vineyards growing Chenin Blanc in Washington, but we found a great one in the Yakima Valley on the slopes of the Rattlesnake Hills. Chenin Blanc ripens late, and we battled bitter cold conditions and intermittent rain to harvest on October 1, but despite problematic rain showers throughout harvest, the grapes were good and the wine turned out great.



COMPOSITION	100% Chenin Blanc from Roza Hills Vineyard in the Yakima Valley
APPELLATION	Washington
FERMENTATION	Tank Fermented
AGING	8 months in tank
ALCOHOL	13.7%
PRODUCTION	268 cases
BOTTLING DATE	March 17, 2020
RELEASE DATE	July 2020



eleven

Chilled Oysters with Pink Peppercorn Mignonette

to pair with Eleven Winery 2019 Chenin Blanc

- 2 dozen local raw oysters (keep on ice until serving)

Pink Peppercorn Mignonette

- ¼ cup red wine vinegar
- 1 tablespoon cold water
- 1 small shallot, finely minced
- 1 teaspoon pink peppercorns, crushed

~ Special tools needed: oyster knife/shucker & dry thick kitchen towel ~

To prepare oysters - use dry, folded thick kitchen towel to protect your hand while you hold the oyster. Place shucking knife on bottom of shell (at the 'hinge'), push firmly to insert about ¼", then twist knife to pop shell open. Cut adductor to release oyster from shell. Remove any excess shell pieces & place oyster level on bed of ice (you don't want to lose any of the 'liquor' inside the oyster.)

To make mignonette - mix all ingredients (red wine vinegar, cold water, shallot, and pink peppercorns). Store in refrigerator until needed. Stir before serving with oysters.

Serve each oyster with ¼ teaspoon of pink peppercorn mignonette.

Serves 4.

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