

2021 SYRAH



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Matt is swinging for the fences here.. And hits it square on the meat of the bat. Literally, with roasted game aromas leading the way to deep, dark fruits like fig jam, black raspberry, and even a whiff of vanilla bean creme brulee! Deep purple, almost inky in color, the clean initial flavors run to plum crisp, berry jam, and toasted hazelnut. Vanilla shows up here too, in the lingering, well-structured finish. This wants to be appreciated with wild game like venison medallions or roasted pheasant in sauce chasseur, or even a grilled elk sausage with huckleberry compote & brown butter potato puree. Hurry before winter is over & it gets too warm for this ultimate comfort meal!

FOOD PAIRINGS

Syrah is your solution for salmon! The oily, flavorful fish can overwhelm anything less robust. Pair with a veggie lasagna; beef, lamb or bison burgers, or some favorite cheese, especially aged cheddar or manchego.

WINEMAKER'S NOTES

Syrah could well be Washington State's claim to wine fame someday, if it can emerge from the shadow of Big Three dominance (Cabernet, Chardonnay, Merlot). The climate is perfect for it, quite similar to France's Rhone. The main problem it faces is style confusion: Syrah is made in such a variety of styles, from utterly jam-tastic to tough as leather, that you almost never know what you're going to get in a bottle until after you've pulled the cork – and waited several hours. Elephant Mountain is the highest-elevation site in Yakima Valley, and the combination of wind, heat, and air drainage make it a fantastic place to grow Syrah.



COMPOSITION	100% Syrah from Elephant Mountain Vineyard
APPELLATION	Rattlesnake Hills (but labeled with the inclusive Yakima Valley appellation)
HARVEST DATE	September 9, 2021
HARVEST SPECS	26.2 brix, pH 3.84, TA 5.1 g/l
CRUSH PAD	Destem and light crush
SAIGNEE	11%
YEAST	AWRI 1503
FERMENTATION	Small open-top fermentors, punched down by hand
TIME ON SKINS	18 days
AGING	17 months in barrels
OAK	Approximately 14% new American
FINING/FILTRATION	Unfined / Crossflow filtration
ALCOHOL	14.5%
PRODUCTION	206 cases
BOTTLED	February 8, 2023



eleven

Peppered Venison Loin with Syrah-Wild Huckleberry Sauce *to pair with Eleven Winery 2021 Syrah - Elephant Mountain Vineyard*

Venison

- 1 venison loin, trimmed of fat and silver-skin, about 1.5 pounds
- 2 Tablespoons vegetable oil
- 2 teaspoon chopped fresh thyme
- 1 Tablespoon coarsely cracked black peppercorns
- $\frac{3}{4}$ teaspoon kosher salt

Syrah-Huckleberry Sauce

- 3 Tablespoons vegetable oil
- $\frac{1}{2}$ large yellow onion, coarsely chopped
- 1 celery rib, coarsely chopped
- 2 carrots, coarsely chopped
- 1 Granny Smith apple, cored & coarsely chopped
- 1 cup Eleven Syrah
- $\frac{1}{2}$ cup ruby port (or Eleven 'Ambages')
- 3 cups chicken or veal stock
- 1 sprig fresh thyme
- $\frac{1}{2}$ cup plus 2 Tablespoons fresh wild huckleberries (or frozen wild blueberries, if huckleberries are not available)
- 2 Tablespoons butter

Rub the venison loin with the oil, thyme, peppercorns, and salt. Let stand for 1 hour at room temperature.

For the sauce: Heat the oil in a 4-quart saucepan over high heat. Add the onion, celery, carrots, and apple. Sauté over high heat, stirring often, until the vegetables caramelize slightly, 10 to 15 minutes. Add the Syrah and port. Simmer briskly until reduced almost to a syrup, about 15 minutes. Add the stock, thyme, and $\frac{1}{2}$ cup huckleberries. Simmer until reduced to a sauce consistency, at least 30-45 minutes. Strain through a fine sieve, pressing on the solids. You should have about $\frac{1}{2}$ cup sauce. Return the sauce to a small saucepan and add the remaining 2 Tablespoons huckleberries. Mount with the 2 Tablespoons butter. Season to taste. Reserve.

Preheat the oven to 450°F. Heat a large ovenproof skillet over high heat. Add the 2 Tablespoons oil. When the oil is almost smoking, add the venison and sear on all sides, about 2 minutes total, then transfer the skillet to the oven and roast the venison until the internal temperature reaches 120°F (for medium-rare), ~6-7 minutes. Let rest for 5 minutes before carving.

To serve, slice the venison about $\frac{1}{4}$ inch thick. Gently warm the sauce. Arrange the venison on dinner plates and spoon the sauce around it, not over it. Serve immediately.

Serves 4.