



# 2023 LA DONELLA

## TASTING NOTES

Ah Donella, you sweet mystery! This wine beguiles from start to finish: the aromas are entrancing in their subtle complexity, ranging from lychee to pineapple to green plum, with hints of herbs, crystallized honey and cream making the nose suggest endless possibilities. Each sip is like biting into a crisp apple – a variety that spans the space between green and red, like a Cosmic Crisp – with that initial impression of sweetness disappearing into the finish, making you doubt your recollection of it at all and inviting you to take another sip to check. Do it, you won't be sorry! Fruity/Off-dry; Crisp apple; off-dry/full body; pale gold color, medium acid

## WINEMAKER'S NOTES

When I started Eleven, I really wanted to make a Sauvignon Blanc. I loved the grassy Sauvies from France and New Zealand and was keen to make something similar. I 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 I made the wine in a dry style, but no matter how early I picked it, it never had the herbal characteristics I was looking for; it's just too warm on Red Mountain to develop those. But, I 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 Vineyard

### Harvest Date

August 28, 2023

### Harvest specs

25.1 brix, pH 3.29, TA 7.1 g/l

### Residual Sugar

4.3 g/l

### Crush Pad

Whole cluster press

### Yeast

Allegro AL-48

### Fermentation

Tank fermented

### Malolactic Fermentation

None

### Aging

5 months in tanks

### Oak

None

### Fining/Filtration

Bentonite/cross-flow filtration

### Alcohol

13.7%

### Production

352 cases

### Bottled

February 6, 2024



eleven

## 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 2023 vintage got off to a late, cool start, but then raced ahead with warm temperatures, making up ground throughout the growing season and even tracking slightly ahead of average by mid-July. A brief heat spike in August caused issues in some varieties but didn’t slow down the speeding train of ripening. Harvest started off with a fury, bringing home one variety after another day after day. Yields were widely variable, and things were changing so quickly that yield forecasts sometimes turned out to be significantly higher or lower than expected when the grapes were harvested. This means that we got more of some varieties than expected, and less of others. The good news is that the quality was very good in nearly everything, so we are expecting some great wines from the vintage.

## 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.

## AWARDS

Silver, SavorNW Wine Awards (86 pts)

## 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).



eleven