

2020 LA PRIMAVERA



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Is it pink wine season yet? Everybody is asking for this one. Light floral aromas & fresh sea breeze alight on the nose, gently followed by golden raspberry and fresh pie cherries. Palate-cleansing liveliness helps you savor the fruity strawberry, baked apple, and fun tropical fruit flavors like lychee. Keep a supply well-chilled on your boat all spring & summer to serve with amazing fresh local seafood like Peel & Eat Spot Prawns or Grilled Wild White King Salmon Filets topped with Spicy Habanero-Bing Cherry Salsa.

WINEMAKER'S NOTES

Every year our La Primavera is a bit different, consisting as it does of a blend of juices from the various purple grapes we're vinifying into red wine (see Composition below). Those juices are pulled from the tanks of crushed grapes between 1 and 24 hours after crushing (a technique known as *saignée* – French for “bleeding”, because you only bleed off part of the juice), just long enough for the skins to impart a hint of their flavor and color to the juice. Which grape varieties end up contributing to the rosé and in what amounts can vary quite a bit from year to year depending on the ripeness and balance of the fruit as it comes in, as well as which varieties are most suitable for rosé. The great thing about the *saignée* technique is that it helps improve the quality of the red wines as well: by removing some of the juice early on, the flavor and color in those wines become more concentrated.



COMPOSITION	Mourvedre (23%), Syrah (23%), Malbec (17%), Lemberger (16%), Cabernet Sauvignon (12%), Tempranillo (6%), Viognier (3%)
APPELLATION	Washington
FERMENTATION	Blended cofermentation in tank
AGING	8 months in tank
ALCOHOL	13.7%
PRODUCTION	466 cases
BOTTLED	March 17, 2021



eleven

Grilled White Salmon with Habanero-Cherry Salsa

to pair with Eleven Winery 2020 La Primavera

For Salmon:

- 2 lbs. Fresh white King salmon filet, straight cut into 4 portions, skin on (the thicker the better, but at least 1 ½" thick - ask your fishmonger for the "head end" of the filet. You can also ask for it cut into "block cuts" - you can also use regular red King salmon if white is not available)
- Vegetable oil, as needed (or a high-quality oil spray)
- Kosher salt, to taste

For Salsa:

- 6-8 ounces fresh Bing or Rainier cherries, stemmed, pitted & cut into halves
- 1 small shallot, peeled and minced
- ¼ of one habanero, minced (add more if you like it SPICY!)
- ¼ oz basil leaves, rough chopped
- Juice of ½ lemon
- 1 oz. olive oil
- Salt & pepper to taste

Pre-heat your cleaned grill to a medium-hot flame (it's usually good to use the '2-stage' grill method, with a hot/searing side & a cooler/finishing side. You shouldn't be able to hold your hand 2" above the grill for more than 2-3 seconds without really "feeling the burn" on the hot side.) Wipe (or spray) grill with a light amount of oil. Pat salmon filets dry using paper towels, brush or spray lightly with oil, and season well with salt.

Place skin-side up on the hottest part of the grill. Lower grill cover & avoid the temptation to try to move the filets for at least 2 minutes, while the bottom side of the filets get a nice golden color & start to naturally release from the grill. After a couple of minutes, use your tongs or a fish spatula to just test the filets and see if they want to release easily. You'll know when they are ready; if you are struggling to flip them, and they are tearing/sticking/falling apart, the grill wasn't hot enough or wasn't clean/oiled enough to start. It takes some practice to learn this technique, so don't be upset if they tear. It will still taste great! Once you flip the filets, you can move them to the cooler side of the grill to finish. The way I know a salmon filet is cooked is by pressing on it for firmness. If it still seems "jello-y" in the middle, it's not cooked enough. Also, I normally "cheat" by poking one of the filets open and looking at the flesh in the middle. If it's turning opaque white, with no more translucence, it's done. Don't overcook! You'll often see white droplets beginning to squeeze out of the side of the filet.

Salmon is best served right at this stage of cooking - "barely cooked through" but still moist and juicy. It dries out very quickly after that, so try to catch it early. Also, I might slide the skin off the filets at this point, just before serving (some people like grilled salmon skin, some don't.)

For salsa: Mix all ingredients in small bowl, seasoning to taste. Refrigerate until needed.

Top the filets with Habanero- Cherry Salsa & pair with La Primavera!

Serves 4.

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