

2018 MALBEC



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Dark fruit takes the fore in this soft, approachable but ageable wine, especially black cherries. Complexity in the nose comes from fascinating aromas of aged sheep's cheese and smoky campfire. The intensity of fruit flavors may remind you of berry cobbler or plum pudding, with baking spices. Over time expect the intense fruit to relax, becoming softer and revealing bacon fat, toffee, and black pepper, which you get hints of today. Try pairing this rich beauty with charcoal-grilled tri-tip steak and a caramelized onion-bacon jam.

WINEMAKER'S NOTES

The 2018 vintage was marked by unusual fluctuations in temperature. A warm February and March raised concerns about possible premature bud break, but then it cooled off again and stayed cool all the way through June. Other than a few heat spikes in late July, temperatures were moderate for the remainder of the summer until September 1, when the temperature suddenly dropped 10 degrees and stayed there into October, slowing Harvest to a crawl. We had to push out harvest dates several times, but the cooler temps yielded fruit with great balance.

Eleven has been producing Malbec since 2005; I was looking for a variety to add to our portfolio, and one of our growers had some Malbec available, so I was considering that as an option. Then I received a mailing from the Washington Wine Growers Association addressed to "M. Albec", a misspelling of my last name that I took as a sign that we should definitely make some Malbec.



COMPOSITION	100% Malbec from Sugarloaf Vineyard
APPELLATION	Yakima Valley
FERMENTATION	Small open-top fermentors, punched down by hand
AGING	19 months in barrels; about 25% new American oak
ALCOHOL	14.2%
PRODUCTION	288 cases
BOTTLING DATE	June 9, 2020
RELEASE DATE	July 2020



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Caramelized Onion Bacon Jam

to pair with Eleven Winery 2018 Malbec

- 2 cups uncooked bacon, chopped (you can use bacon "ends and pieces" - ask your butcher)
 - 3 garlic cloves, peeled and chopped
 - 4 cups yellow or sweet onion, peeled and small diced (approx 4 onions)
 - ½ cup brewed coffee
 - 2 tablespoon honey or maple syrup
 - ½ teaspoon ground cumin
 - 2 tablespoons balsamic vinegar
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Cook bacon on medium heat until it begins to brown, stirring regularly (approximately 10-15 minutes.)

Remove the bacon bits from the pan and transfer to a paper towel, set aside. Keep the fat from the bacon in the pot and add the onions.

Cook the onions & garlic over medium-low heat until they begin to soften, stirring regularly (10 minutes or so.)

Reduce the heat to low, add the coffee, honey (or maple syrup), 1 tablespoon balsamic vinegar, cumin and bacon and allow to simmer for 35-40 minutes or until the mixture has begun to thicken and become jam like in consistency. Stir often to avoid scorching.

Once it has reached the desired consistency (thickened like a jam), stir in the remaining balsamic vinegar. Remove from heat and let cool to about room temp.

Transfer the mixture to a food processor and pulse 3-4 times so the bacon is broken down into smaller pieces, don't over do it as the jam should be chunky rather than a paste/puree.

Transfer to an airtight container and store in the fridge for up to 3 weeks.

Serve as a topping on thin sliced, outdoor-grilled Tri Tip or on burgers with Cambozola cheese.

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