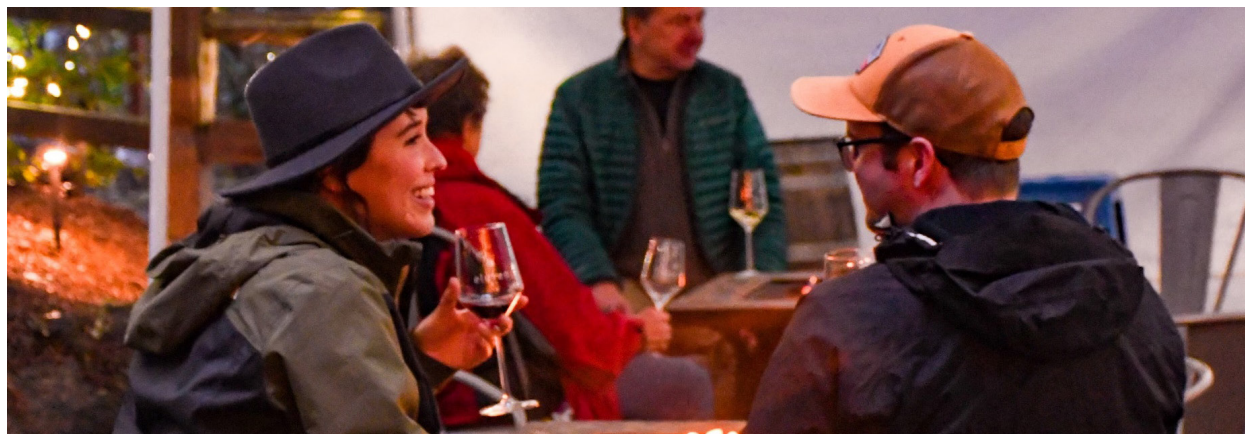


# 2019 VIOGNIER



## TASTING NOTES - Chef JJ, Wanderlust NW Catering

Opens with lovely aromas of apple and peach blossom, then a balanced medium acidity on the palate releases intriguing toasted almond, lemon zest, and delicious white nectarine flavors. Great food pairing white wine, especially with cold smoked salmon tartines or roasted chicken with lemon slices and fresh herb butter tucked under the skin.

## WINEMAKER'S NOTES

Picking the harvest date for Viognier is one of the more challenging tasks I face as a winemaker each season. This variety ripens differentially across the cluster, with the bottom berries ripening much later than the shoulders. This gives Viognier a complex flavor profile, but it makes deciding when is "just ripe enough" a challenging task. The 2019 vintage featured fluctuating temperatures early, then relatively moderate temperatures through the summer, and a warm start to harvest with some rain showers. Viognier was the third variety we picked, and with almost two weeks between it and the prior variety, I had plenty of time to worry about getting the harvest date just right...



<b>COMPOSITION</b>	100% Viognier from Sugarloaf Vineyard
<b>APPELLATION</b>	Rattlesnake Hills (but labeled with the inclusive Yakima Valley appellation)
<b>PRIMARY FERMENTATION</b>	Tank fermented
<b>AGING</b>	10 months in tanks, no oak
<b>ALCOHOL</b>	13.7%
<b>RESIDUAL SUGAR</b>	0%
<b>PRODUCTION</b>	152 cases
<b>BOTTLED</b>	March 17, 2020
<b>ANTICIPATED RELEASE DATE</b>	Limited Release



# eleven

## *Lemon Chicken*

*to pair with Eleven Winery 2019 Viognier - Sugarloaf Vineyard*

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- |                                     |   |
|-------------------------------------|---|
| • 1 cup fresh lemon juice           | • Salt and freshly ground black pepper  |
| • ½ cup extra-virgin olive oil      | • 2 (2 ½-lb.) chickens with legs, thighs, and wings separated and breasts quartered on the bone |
| • 1 Tbsp. red wine vinegar          | • ¼ cup chopped fresh parsley   |
| • 1 clove garlic, peeled and minced |   |
| • ½ tsp. dried oregano              |   |
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Place oven rack in the upper third of the oven, and preheat broiler for at least 15 minutes. Whisk together lemon juice, oil, vinegar, garlic, and oregano in a large bowl. Season to taste with salt and pepper. Set aside.

Place chicken, skin side down, on a baking sheet and broil for 15 minutes. Turn chicken skin side up and broil until skin is crisp and golden and juices run clear, about 15 minutes more. Remove chicken from broiler and toss in the lemon mixture. Return chicken to broiler, skin side up, and broil for 3 minutes. Transfer chicken to a platter, sprinkle with parsley

Serves 6.

*Recipe courtesy of Chef JJ Johnson, Wanderlust NW Catering, [www.wanderlustnwcatering.com](http://www.wanderlustnwcatering.com).*