

# 2019 RATIO ROSSO



## TASTING NOTES - Chef JJ, Wanderlust NW Catering

Complex floral and ripe fruit aromas resolve into black raspberry as you deeply inhale. Great medium-high acid level and low-medium tannins make this easily drinkable on its own, as you can appreciate the soft, smoky, dark plum, cola, and bing cherry notes. Interesting food pairings would be pepper-seared duck breast with lentils and watercress or classic pork loin roast with rosemary and garlic potatoes.

## WINEMAKER'S NOTES

You may have heard about "GSM" blends copied from the Rhone region of France, combining Grenache, Syrah, and Mourvedre. Well, this is Washington State, not France, so we're blending it new-world style, bringing together two varieties that we specialize in – Mourvedre and Syrah – with a Washington trailblazer, Lemberger. Lem brings bright cherry flavors to the plum-and-cassis-party, and a splash of Viognier elevates the mood in a most excellent way. We create this wine to be bottled after just one year of aging in barrels to preserve its fruit-forward flavors and youthful vitality.



<b>COMPOSITION</b>	55% Syrah, 33% Mourvedre, 11% Lemberger, 1% Viognier
<b>FERMENTATION</b>	Small open-top fermentors, punched down by hand
<b>APPELLATION</b>	Washington
<b>AGING</b>	11 months in barrels, approximately 25% new French oak
<b>ALCOHOL</b>	14.1%
<b>FINING/FILTRATION</b>	Unfined, polishing filtration only
<b>BOTTLED</b>	August 11, 2020
<b>PRODUCTION</b>	487 cases
<b>RELEASE DATE</b>	August 2020



# eleven

## Pepper-seared Duck Breast with Lentils

*to pair with Eleven Winery 2019 Ratio Rosso*

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| • ⅔ cup uncooked French green lentils            | • Four 5- to 6-ounce skinless duck breasts, dried on paper towels & fat scored |
| • ¼ cup extra-virgin olive oil                   | • 2 cups watercress, cleaned & loosely packed                                  |
| • 2 Tablespoons red wine vinegar                 | • Kosher salt and freshly ground pepper  |
| • 1 small shallot, minced                        | • Vegetable oil, as needed   |
| • 2 Tablespoons Italian parsley, roughly chopped |  |
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Put the lentils in a small saucepan, cover with 1 inch of water and bring to a boil. Simmer over low heat until tender, about 20 minutes.

While lentils are simmering: in a small bowl, combine the olive oil with the red wine vinegar, shallot and parsley and season with salt and pepper. Drain the lentils and return them to the saucepan. Add 2 tablespoons of the vinaigrette, season well with salt and pepper and toss the lentils well. Cover and keep the lentils warm.

Pour appx. 1 tablespoon of the vegetable oil in a large heavy-bottomed skillet and heat over low heat until shimmering. Season the duck breasts with salt and lots of fresh-ground black pepper, gently add them to the skillet fat-side down and cook over low heat until nicely browned & rendered on the fat side, about 7-10 minutes. (This varies depending on the fattiness of the duck, weight of your pan, and actual temp of your stove.) Flip duck breasts & finish cooking - about 2 minutes for rare-medium rare. Transfer the duck breasts to a carving board and let rest for ~5 minutes. Add some of the rendered duck fat from the pan to the lentils. Save the rest for future cooking use. (Duck fat is "chef's gold")

In a large bowl, toss the watercress with the warm lentils. Thinly slice the duck breasts crosswise. Transfer the lentil salad to a platter, top with the sliced duck breasts, drizzle with remaining vinaigrette and serve right away.

Serves 4.

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