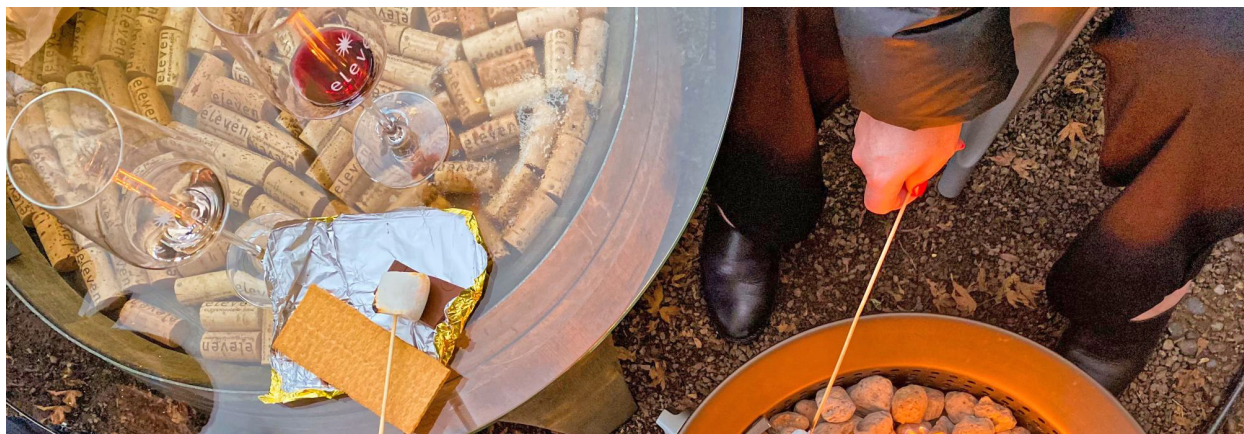


2018 LA RONDE



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Wild herbs like sagebrush and juniper ('garrigue') arrive first on the nose with blueberry, clove, and saddle leather aromas following on. On the palate, big ripe fruits like plum and baked apple play well with subtle earthy elements like fresh porcini mushroom and pipe tobacco. Terrific medium-high acid combined with medium tannins lead to great, classic food pairing ideas like roast goose with prunes and armagnac or a 'steak au poivre' with crispy pommes frites & aioli!

WINEMAKER'S NOTES

The name "La Ronde" comes from the single-day Tour of Flanders professional bicycle race in Belgium, one of the five historic single-day races known as "monuments". To win one of these races is to etch your name into the pantheon of the greatest racers ever. The Ronde is 160 miles of slick, narrow, windswept Belgian roads, punctuated by climbs up devilishly steep cobblestone-paved roads that lead to the top of the many hills of Flanders. It's a race that makes champions.

Creating a blend is one of the best ways to make the most out of any vintage, and it is part of what makes the La Ronde a standout, year after year. The La Ronde is a Bordeaux-focused blend, but we're not shy about adding a little bit of some non-traditional interlopers to the blend when it adds positively to the overall impression.



COMPOSITION	52% Cabernet Sauvignon, 23% Petit Verdot, 17% Malbec, 5% Syrah, 1% Tempranillo, 2% Carmenere
FERMENTATION	Small open-top fermentors, punched down by hand
APPELLATION	Washington
AGING	19 months in barrels, approximately 25% new oak, mix of French and American
ALCOHOL	14.1%
FINING/FILTRATION	Unfined, polishing filtration only
BOTTLED	June 9, 2020
PRODUCTION	276 cases
RELEASE DATE	February 2021



eleven

Steak Frites

to pair with Eleven Winery 2018 La Ronde

-
- | | |
|--|--|
| • 4 Tablespoon unsalted butter, softened | • 2 ½ pounds large Yukon Gold potatoes, unpeeled |
| • 1 shallot, minced | • 6 cups plus 1 Tablespoon peanut or vegetable oil |
| • 1 Tablespoon minced fresh parsley | • 2 (1-pound) boneless strip steaks, 1 ¼ to 1 ½ inches thick, trimmed and halved crosswise |
| • 1 garlic clove, minced | |
| • Kosher salt and black pepper | |
-

Mash butter, shallot, parsley, garlic, ½ teaspoon salt, and ¼ teaspoon pepper together in bowl; set compound butter aside.

Square off potatoes by cutting ¼-inch-thick slice from each of their 4 long sides; discard slices. Cut potatoes lengthwise into ¼-inch-thick planks. Stack 3 or 4 planks and cut into ¼-inch-thick fries. Repeat with remaining planks. (Do not place sliced potatoes in water.)

Line rimmed baking sheet with triple layer of paper towels. Combine potatoes and 6 cups oil in large Dutch oven. Cook over medium-high heat until oil is vigorously bubbling, about 5 minutes. Continue to cook, without stirring, until potatoes are limp but exteriors are beginning to firm, about 15 minutes. Using tongs, carefully stir potatoes, gently scraping up any that stick, and continue to cook, stirring occasionally, until golden and crispy, 7 to 10 minutes longer.

Meanwhile, pat steaks dry with paper towels and season with salt and pepper. Heat remaining 1 tablespoon oil in 12-inch skillet over medium-high heat until just smoking. Add steaks and cook until well browned and meat registers 125 degrees (for medium-rare), 4 to 7 minutes per side. Transfer steaks to platter, top each with compound butter, tent with aluminum foil, and let rest for 10 minutes.

Using spider or slotted spoon, drain & transfer fries to prepared sheet and season with salt. Serve fries with steaks.

Serves 4.

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