



# 2020 ANGELICA

## TASTING NOTES

The richness of this wine is its most prominent feature, despite all of the bling that it is showing off: super-ripe pear and melon, honey and vanilla ice cream are all on display like golden rope chains and a white fur coat. Seductively sweet without being syrupy, this wine offers a satisfying way to end the day. Sweet, full-bodied, medium acid.

## WINEMAKER'S NOTES

I first encountered a white Port-style wine at another small winery, made from Viognier. At the time I had no idea that white Port is a traditional style of Port – it's just rarely seen in the U.S., partly because it hides in the same dark bottles used for other styles, and partly because not that much of it makes it out of Portugal. So when I started Eleven I already had the idea that I'd like to make something similar. As I tasted the various wines as they progressed through fermentation, the Pinot Grigio stood out as one that tasted fantastic about halfway through fermentation. So, in our second vintage, I made some of that into a Port-style wine (by stopping the fermentation with high-proof brandy – adding enough to increase the total alcohol to 18%, thereby killing off the yeast). It's been a favorite ever since. This wine ages very well, with honey and caramel notes becoming more prominent over time.

**Composition**  
100% Pinot Grigio (Gris)

**Appellation**  
Washington

**Vineyard**  
Sugarloaf Vineyard

**Harvest Date**  
8/25/2020

**Harvest specs**  
22 brix, pH 3.29, TA 7.3 g/l

**Crush Pad**  
Whole cluster press

**Yeast**  
VL-1

**Fermentation**  
Tank fermented

**Malolactic Fermentation**  
None

**Residual sugar**  
8.9 g/l

**Aging**  
28 months

**Oak**  
None

**Fining/Filtration**  
Polishing filtration only

**Alcohol**  
18.0%

**Production**  
135 cases

**Bottled**  
December 20, 2022



## PAIRINGS

Angelica is delicious with dessert, especially creamy desserts like cheesecake, or blue cheeses, or the intersection of both, like a blue cheese-pear galette, yum! Also delicious with a handful of raw almonds for something quick and simple.

## VINTAGE DETAILS

The 2020 vintage was really lovely right up through September 1. Moderate temperatures and even growing conditions put a great-looking vintage in sight. Then on September 2 the first of several smoke events reared its ugly head as the Evans Canyon fire blew a giant puff of smoke straight down the Yakima Valley. Then, just a few days later, fires in north and east central Washington supplied smoke to the rest of the state, which was immediately followed by a week of dense white stuff from Oregon and California. The first of these smoke events may be the likeliest to imbue the wines with smokiness, as it was the closest to the vineyards, but only time will tell – the science isn't well-developed enough yet to be predictive. The smoke was awful for all of us in the wine business, but it did have one positive effect, which was to reduce solar radiation and thus provide cooler temperatures for more than a week in early September, which contributed to excellent sugar/acid balance across the vintage. We adjusted our winemaking practices to try to minimize smoky flavors in the 2020 wines, but if any of them do have hints of wildfire, it will just be one more notable feature of the vintage.

## GRAPE VARIETY INFO

Widely planted around the world and thriving in cooler climates, Pinot Grigio is made in a wide range of styles, from light refreshing Italian Grigios to more-colored rosé versions to skin-fermented orange wines.

## FUN FACTS

This wine was originally named Pinot Gris Port, but a new trade agreement between the U.S. and the EU meant no new labels with “Port” on them would be approved, and when we switched from Oregon to Washington sourcing for our PG we had to change the name. I had a chance encounter at Artz Vineyard with a winemaker who had petitioned the TTB and won to allow the use of the historical Mission designation “Angelica” (previously reserved for grapes made from “Mission” grapes, which had no defined varieties) on fortified dessert wines made in the U.S.

## AWARDS

Not entered into competitions



eleven