



2024 LA DONELLA

TASTING NOTES

Ah Donella, you sweet mystery! This wine beguiles from start to finish: the aromas are entrancing in their subtle complexity, somehow suggesting both Mandarin citrus and apple at the same time. Each sip is like biting into a crisp apple – a variety that spans the space between green and red, like a Cosmic Crisp – with that initial impression of sweetness disappearing into the finish, making you doubt your recollection of it at all and inviting you to take another sip to check. Do it, you won't be sorry! Stick with it and you may be rewarded by the discovery of hidden anise...

Fruity/Off-dry, medium acid.

WINEMAKER'S NOTES

When Matt started Eleven, he really wanted to make a Sauvignon Blanc. He loved the grassy Sauvies from France and New Zealand and was keen to make something similar. Matt was excited to connect with Fred Artz for the inaugural vintage of Eleven and to get his Sauv Blanc grapes from mature vines on Red Mountain. For several years he made the wine in a dry style, but no matter how early he picked it, it never had the herbal characteristics he was looking for; it's just too warm on Red Mountain to develop those. But, Matt discovered that it sure does taste great with a hint of residual sugar, and we've been making it that way ever since.

Composition

100% Sauvignon Blanc

Appellation

Red Mountain, labeled as Washington

Vineyard

Artz Vineyard

Harvest Date

September 9, 2024

Harvest specs

23.9 brix, pH 3.31, TA 6.6 g/l

Residual Sugar

.35 g/l

Crush Pad

Whole cluster press

Yeast

Allergo AL-48

Fermentation

Tank fermented

Malolactic Fermentation

None

Aging

5 months in tanks

Oak

None

Fining/Filtration

Bentonite/cross-flow filtration

Alcohol

13.7%

Production

325 cases

Bottled

February 4, 2025



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PAIRINGS

Amazing with Asian cuisines, stellar with salty sausages, surprisingly chill with soft cheeses, wonderful with a warm breeze! When we asked our staff for pairing suggestions, La Donella was the only wine that had more “activity” pairings than food! In addition to loving it with shrimp étouffée, gumbo, chicken katsu and anything spicy, they recommend you try it with a warm summer evening sitting on the deck, gossiping with friends, jumping in the Sound when it’s 100 degrees, or other evening musical / social / wet activities!

VINTAGE DETAILS

The 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

GRAPE VARIETY INFO

Sauvignon Blanc is the 8th mostly widely grown grape in the world, and the 2nd most widely grown white wine grape. It is one of the parents of Cabernet Sauvignon (the other is Cabernet Franc). Grown in cooler climates (which doesn’t describe Red Mountain at all), it produces wines with pronounced herbal (grassy) characteristics, which can verge into “cat pee” territory if it is too cold. The compounds that cause these grassy flavors (pyrazines – say “PEER-uh-zeens” are the same ones that cause bell pepper flavors in some red wines). Ripens relatively early.

FUN FACTS

This wine is named La Donella even though it is 100% Sauvignon Blanc, because our winemaker believes that wines labeled as Sauvignon Blanc should be totally dry. It has come from the same vineyards since the winery’s founding in 2003 (Artz Vineyard on Red Mountain). The name La Donella is a transformation of the “La Doyenne” nickname of the Liege-Bastogne-Liege professional bicycle race, a hilly 160-mile monument that takes place each April. Our founder came up with the name La Donella because the name La Doyenne was in use by another winery (coincidentally a local one, Delille Cellars).

AWARDS

Silver, SavorNW Wine Awards; 86 points



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