

2019 LA RONDE



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Ooh, very faint light-roasted coffee bean notes really intrigue the nose, then also a background fermented coffee cherry note. Going in for more, there's both floral rosewater and some more complex black raspberry aromas! How do they do this? Expectations are now set for the flavors - first a compelling hint of 'terroir' then shifting to cola, black cherry, berry punch, and finishing with a quite subtle oaky/vanillan note. Let's drink it in the shade with some 'Cola-Braised Pulled Pork Shoulder Sandwiches.'

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	37% Petit Verdot, 28% Cabernet Sauvignon, 15% Malbec, 12% Carmenere, 4% Lemberger
APPELLATION	Washington
CRUSH PAD	Destem and light crush
FERMENTATION	Small open-top fermentors, punched down by hand
MALOLACTIC FERMENTATION	N/A
AGING	22 months in barrels
OAK	25% new oak, mix of French and American
FINING/FILTRATION	Unfined / Polishing filtration only
ALCOHOL	14.2%
BOTTLED	August 12, 2021
PRODUCTION	428 cases



eleven

Cola-Braised Pork Shoulder

to pair with Eleven Winery 2019 La Ronde

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- 1 whole (5-8 lb.) boneless pork 'picnic' shoulder, cut into 2 pieces
 - 1 Tablespoon garlic powder
 - Kosher salt, as needed
 - Black pepper, to taste
 - 2 cups Coca-Cola (or other cola)
 - 2 dried bay leaves
 - 2 sprigs of fresh thyme
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Pre-heat oven to 325° F.

Season the pork with the garlic powder, salt and pepper. Transfer the pork to a small enameled cast-iron casserole. The pork should fit snugly - this will prevent the meat from drying out while cooking. Add the Coca-Cola and ½ cup of water.

Transfer the casserole to the stovetop and bring to a boil. Lower the heat to moderate and add the bay leaves & thyme sprigs. Cover and put into 325 degree oven. Braise in oven until the pork is very tender and the liquid has almost evaporated, about 2.5 hours. Using tongs, transfer the cooked pork to a cutting board, tent with foil and let cool slightly. Using two forks, shred the meat into bite size pieces. Season with salt & pepper. Sprinkle some of the braising liquid over shredded pork to keep it moist.

Use meat to make pulled pork sandwiches. We like adding tangy cole slaw to ours!

Serves 6 - 8 generously.