

## 2021 CHENIN BLANC



### TASTING NOTES - Chef JJ, Wanderlust NW Catering

Beguiling apricot blossom, white gooseberry & a fresh, yeasty bread dough aroma shifts to a very pleasing vanilla crème brûlée bouquet. Balanced and fruity, the flavors are bursting with citrus like clementine, tangerine and candied grapefruit zest. Then there's this nice faint brioche note that drifts into a lovely floral honeysuckle finish. Serve chilled with a classic - 'Dungeness Crab Rolls on Buttered Brioche' as the weather warms up and spring teases us outdoors once again.

### WINEMAKER'S NOTES

This Chenin Blanc is made in a classic Chinon style – very crisp and dry with loads of green apple fruit flavors. Chenin is a lesser known variety in the U.S., but its fans are passionate about it, to say the least. It is famous in its native France where it is grown predominantly in the Loire valley. It has higher acidity than most varieties, which gives it the versatility to be made into sparkling and dessert styles, as well as a crisp, food-friendly dry table wine. In fact, it's probably the most versatile wine we make in terms of food pairing – you can throw almost anything at this wine and it says "yum, thank you!" There aren't a lot of vineyards growing Chenin Blanc in Washington, but we found a great one in the Yakima Valley on the slopes of the Rattlesnake Hills.



<b>COMPOSITION</b>	100% Chenin Blanc from Roza Hills Vineyard
<b>APPELLATION</b>	Yakima Valley
<b>HARVEST DATE</b>	September 14, 2021
<b>HARVEST SPECS</b>	25 brix, pH 3.3, TA 7.7 g/l
<b>CRUSH PAD TREATMENT</b>	Whole cluster press
<b>SAIGNEE</b>	N/A
<b>YEAST</b>	Allegro AL-48
<b>FERMENTATION</b>	Tank fermented
<b>MALOLACTIC FERMENTATION</b>	N/A
<b>TIME ON SKINS IN DAYS</b>	1
<b>AGING</b>	5 months in tank
<b>OAK</b>	N/A
<b>FINING/FILTRATION</b>	Fined / Sterile filtration
<b>ALCOHOL</b>	13.7%
<b>PRODUCTION</b>	280 cases
<b>BOTTLED</b>	February 8, 2022



# eleven

## *Dungeness Crab Rolls on Buttered Brioche Rolls*

*to pair with Eleven Winery 2021 Chenin Blanc*

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- ½ cup mayo or aioli
  - ¼ cup red onion, small dice
  - 2 Tablespoon celery, small dice
  - 1½ Tablespoons lemon juice
  - 1 teaspoon sea salt
  - ½ teaspoon white pepper
  - 1.5 - 2 lbs. Dungeness crab, precooked meat, picked out of shell
  - 6 brioche rolls, 6 to 8 inches long (Macrina brand are amazing)
  - Softened butter, as needed
  - 12 medium leaves Bibb lettuce, washed & dried
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In a bowl, mix mayo, onions, celery, lemon juice, salt and white pepper with a whisk. Blend well. Then add the cooked crabmeat and mix well again. After mixing, cover & chill until serving.

Slice & butter the inside of the rolls, then toast in a pan, buttered side down (you can also use the broiler to toast the buttered rolls but be careful not to burn them!)

Fill each of the toasted rolls with 2 leaves Bibb lettuce, then add 1/2 cup crab filling and serve.

Serves 6.