

2018 WHITE MOURVEDRE



TASTING NOTES - Chef JJ, Wanderlust NW Catering

It is entirely possible that you have never tasted anything quite like this. A rich, golden color is the first clue that this wine is something special. The nose is restrained but complex, with light fruit (melon, strawberry blossoms), wet hay, bread dough and an ineffable freshness like spring rain. Light, fruity mouthfeel featuring melons, fraises de bois and lychee, with rhubarb overtones on the quick, clean finish. Pair with seafood, chilled or grilled. It could even go with a mild red coconut curry; an aged cheddar or other aged hard cheese is a dynamite accompaniment to this beauty. Also pairs well with a Bainbridge Island Sunset.

WINEMAKER'S NOTES

White Mourvedre has been something of a revelation for us at Eleven, much like a discovery of buried treasure. The same grapes that produce beautifully dark, soft, complex red wine can also make a white wine of unique and surpassing beauty. It's a white wine with quite a bit of color – so much so that some people want to call it a rosé, and pink generally comes from skin contact with the juice. This wine is made as a white wine, with juice pressed directly from whole clusters of grapes, no skin contact time at all. In the parlance, this is known as a vin gris, a white wine made from dark-skinned grapes; Pinot Gris is another example. As far as we can find, Eleven is the only winery anywhere producing a White Mourvedre. A warm February and March raised concerns about possible premature bud break, but then it cooled off again and stayed cool all the way through June. Temperatures were moderate for the remainder of the summer until September 1, when the temperature suddenly dropped & stayed there into October, slowing Harvest to a crawl. This was an unusual vintage, in that the skins of the grapes softened much more than usual prior to harvest, which released more color into the juice than we would normally see. The result is the rich golden color of this wine.



COMPOSITION	100% Mourvèdre from Sugarloaf Vineyard
APPELLATION	Washington
AGING	6 months in tanks
ALCOHOL	13.4%
BRIX AT HARVEST	21.6, harvested 10.1.18
PRODUCTION	170 cases
BOTTLED DATE	March 30, 2019
RELEASE DATE	Limited Release



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Herbed Quinoa and Lentil Salad

to pair with Eleven Winery 2018 White Mourvedre

- 2 cups red quinoa, cooked until tender but not mushy (about 10-15 min. like pasta)
- 2 cups French green 'Puy' lentils, cooked until tender (about 25 min.), held slightly warm
- ¼ oz. fresh Italian parsley, minced
- ¼ oz. fresh basil, minced
- ¼ oz. fresh marjoram, minced
- 2 medium heirloom tomatoes, sliced ½ in. thick
- 1 large sweet onion (like Walla Walla), sliced ¼ in. thick
- 1 oz extra virgin olive oil
- 1oz apple cider vinegar
- Sea salt and black pepper to taste
- 1 bunch mizuna greens washed and dried or baby arugula
- Lemon infused olive oil as needed
- Aged balsamic vinegar as needed

Preheat oven to 400 deg. F. Place tomato and onion slices on lightly oiled sheet tray. Season with salt, pepper, and sprinkle with the cider vinegar and olive oil. Roast until lightly browned, turning if necessary.

Meanwhile, toss quinoa and lentils in mixing bowl with herbs and remaining oil and vinegar. Season with salt and pepper.

Layer this mixture with roasted tomatoes and onions, garnish with mizuna leaves, lemon oil, and aged balsamic.

Serves 4 as an entree salad.

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