

# 2019 WHITE MOURVEDRE



## TASTING NOTES - Chef JJ, Wanderlust NW Catering

It is entirely possible that you have never tasted anything quite like this. Delicate floral aromas intertwine with white peach, honeysuckle, and freshly-baked apple notes. Medium-high, balanced acidity plays well with the faint mineral, grapefruit, and refreshing citrus flavors. Perfect served chilled with any light spring or summer seafood dish, from grilled wild salmon with cucumber-dill salad to ice-cold oysters on the half shell with lemon.

## WINEMAKER'S NOTES

White Mourvèdre has been something of a revelation for us at Eleven – 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. How do we do it? We harvest the grapes earlier than we do for the red wine, and then we make it the same way as our other whites, with juice pressed directly from whole clusters of grapes. In the parlance, this is known as a *vin gris*, a white wine made from dark-skinned grapes; Pinot Gris is another example, which, like our white Mourvèdre, has a bit more color in it than most other white wines. As far as we can find, Eleven is the only winery anywhere producing a white Mourvèdre. The 2019 vintage was changeable and dramatic. A big February snowstorm left snow on the ground into March, but other than that the spring weather was relatively warm, leading to predictions of an early harvest. A cooler-than-average summer put paid to those expectations; and then, the rain started. Weekly rainstorms starting in late August set alarm bells ringing as harvest approached. Some varieties suffered rot damage to varying degrees. Elephant Mountain vineyard sits in a high, windy spot, which facilitates drying out the rain, and these grapes were undamaged.



<b>COMPOSITION</b>	100% Mourvèdre from Sugarloaf Vineyard
<b>BRIX AT HARVEST</b>	20.2, harvested 9.18.19
<b>FERMENTATION</b>	Tank fermented
<b>AGING</b>	6 months in tanks
<b>MALOLACTIC FERMENTATION</b>	None
<b>ALCOHOL</b>	13%
<b>PRODUCTION</b>	162 cases
<b>BOTTLING DATE</b>	March 17, 2020
<b>RELEASE DATE</b>	April 2020



# eleven

## *Roasted Salmon with Radishes & Fennel*

*to pair with Eleven Winery 2019 White Mourvèdre*

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- 1 pound watermelon or other radishes, cut into 1-inch pieces
  - 1 fennel bulb, trimmed, quartered, and cored (plus chopped fronds)
  - ¼ cup olive oil
  - Coarse salt and freshly ground black pepper
  - 4 - 6 ounces salmon fillets
  - ½ teaspoon orange zest
  - 3 tablespoons orange juice
  - 3 tablespoons white wine vinegar
  - 1 tablespoon honey
  - 1 orange, quartered and thinly sliced
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Preheat oven to 400°F. Line a 15x10-inch pan with foil; lightly oil foil. Toss radishes and fennel with 2 teaspoons olive oil, ¼ teaspoon salt, and ¼ teaspoon black pepper. Spread at one end of prepared pan. Roast 15 minutes.

Meanwhile, season salmon with ¼ teaspoon salt and ¼ teaspoon black pepper. Arrange skin side down at other end of pan. Drizzle 1 teaspoon olive oil over salmon. Roast 10 to 15 minutes more or until fish flakes easily when tested with a fork and radishes and fennel are fork-tender.

*For vinaigrette:* In a screw-top jar combine 3 tablespoons olive oil, the orange zest and juice, vinegar, and honey. Cover; shake well to combine. Season to taste with salt and pepper. Drizzle vinaigrette over salmon and vegetables. Top with orange slices and fennel fronds.

Serves 4.