

2017 MOURVEDRE



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Fruit mingles with smokiness in the nose, with notes of blueberry jam, spiced cider, black pepper, cedar smoke, and fresh rain. Low acid and smooth tannins make this Mourvedre easy-drinking, with flavors of fresh ripe plum, mountain huckleberry, apple skin, spiced pear and pipe tobacco. Give it something earthy to go with: grilled flank steak and shrimp (surf & turf), seared duck breast with huckleberry sauce, pork belly with cannellini beans & sauteed kale.

WINEMAKER'S NOTES

"Ça murie jamais" it quotes on the label what they say about this variety in its native France ("that never ripens") but eastern Washington is blessed with a consistently warm climate perfect for Mourvèdre. Since Mourvèdre has such large berries (relative to other wine grape varieties, that is), one thing we do with it to increase concentration is *saignée* – removing a portion of the juice from the *must* (as crushed grape slurry is called) before fermentation to increase the skin-to-juice ratio. This juice goes into our *La Primavera* rosé (along with *saignée* juice from several other varieties). Of particular note in this vintage is the presence of wildfire smokiness, which is expressed in this variety but none of the others that we harvest from this vineyard. It lends a fascinating complexity to what is already an intriguing wine.



COMPOSITION	100% Mourvèdre from Sugarloaf Vineyard in the Yakima Valley
FERMENTATION	Small open-top fermentors, punched down by hand
APPELLATION	Rattlesnake Hills (but labeled with the inclusive Yakima Valley appellation)
AGING	19 months in barrels, approximately 65% new French oak
FINING	None. Light filtration for clarity
ALCOHOL	13.7%
PRODUCTION	182 cases
BOTTLED DATE	May 30, 2019
RELEASE DATE	December 2019



eleven

Pork & White Beans with Kale

to pair with Eleven Winery 2017 Mourvedre - Sugarloaf Vineyard

- 1 pound white or cannellini beans, soaked overnight or quick-soaked
- 1 tablespoon olive oil
- 1 pound boneless pork butt, cut into 1-inch cubes
- 1 onion, sliced
- 12 to 15 peeled whole garlic cloves
- 1 cup chopped tomatoes
- 2 cups thinly sliced kale or mustard greens
- 2 tablespoons grainy mustard
- 2 teaspoons kosher salt
- 1 teaspoon black pepper
- About 1 quart chicken stock

Drain and rinse the soaked beans, then heat the oven to 350°F.

Heat the oil in a 6-quart Dutch oven or other large, heavy pot over medium-high until hot but not smoking. Add the pork and brown well on all sides, about 10 to 12 minutes. Remove the pork from the pot, add the onion and sauté, stirring occasionally until translucent, 5 to 7 minutes. Add the garlic and sauté, stirring frequently, 1 minute.

Add the pork, along with the beans, tomatoes, greens, mustard, salt and pepper and enough chicken stock to cover. Stir well and bring the mixture to a simmer.

Cover and transfer the pot to the oven and bake until the beans are tender, 2 ½ to 3 hours, checking every half-hour or so after the first hour and adding water as needed if all the liquid has been absorbed.

Serve with crusty bread & butter or olive oil.

Can also be made in a crockpot.

Serves 6 as an entree.