



2024 LEM

TASTING NOTES

This LEM is the best friend you haven't met yet but trust instinctively. Maybe it's the caramel, spices and chocolate that join the omnipresent bright cherry in the nose that make him seem like someone you want to know better. The feeling only grows when you sip and all of those notes intensify, leading to a jazzy, satisfying finish. This is a great food wine; the extra brightness helps it pair well with tomato sauces and lots of dishes that are challenges for big soft tannin bombs.

Smooth/medium-bodied, medium-plus acid, medium tannin.

WINEMAKER'S NOTES

Eleven first made LEM (its full name is Lemberger, but we don't like to say it out loud ;-)) in 2008, after a deep winter freeze killed off our Malbec supply; to fill the gap we brought in some Lemberger (for more of this story, see also our "Lemma" wine). When the wine sold out faster than anything we had previously produced, I knew we had to make more. I also knew the wine needed to have a name that didn't make people think of stinky cheese. Lemberger is a delight to work with because even when fully ripe it retains plenty of acidity, unlike many red wine varieties.

Composition

100% Lemberger

Appellation

Red Mountain

Vineyard

Kiona

Harvest Date

October 4, 2024

Harvest specs

23.6 brix, pH 3.51, TA 5.25 g/l

Crush Pad

Destem and light crush

Saignee

None

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Malolactic Fermentation

Yes

Time on Skins

17 days

Aging

19 months in barrels

Oak

25%

Fining/Filtration

Cross-flow filtration

Alcohol

14.5%

Production

196 cases

Bottled

April 23, 2026



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PAIRINGS

It sounds like a joke but it's true: what goes with LEM? Burgers. With some sweet potato or garlic fries on the side, please! Also great with Bolognese or marinara sauces. Or a nice Fall day. Its wide-ranging food pairing skills make it a great pick for Thanksgiving dinner, too. When you're at the winery, try it with...well, anything!

VINTAGE DETAILS

The 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

GRAPE VARIETY INFO

Lemberger originally hails from Austria or Germany and was thought to be a good fit for Washington because it is more cold hardy than some varieties. It makes bright, fruity wine with delightful cherry flavors that is 100% absolutely not reminiscent in any way of Limburger cheese. Recent vintages have had some unusual weather, and you can really taste that in the LEM; it is expressive of the vintage, more so perhaps than some other varieties.

FUN FACTS

Lemberger was first planted in Washington State in 1941, despite suffering from a severe name appeal deficiency (though at least it's not Rotburger, the grape also known as Zwiegelt). Some of the oldest commercial plantings are located on Red Mountain at Kiona Vineyard, where we get ours; they were the first vineyard to plant it in Washington, and some of ours comes from some of their oldest vines. Known as blaufrankisch ("blue franc") in Europe.

AWARDS

Yet to be entered into competitions.



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