



# 2023 ROUSSANNE

## TASTING NOTES

Perhaps reflective of the vintage, you get the sense that this is two wines in one: both nice and ripe but also retaining some youthful bright character. In both the nose and the mouth it's got apple butter and pear, but also lemon and apricot, with a finish that grabs you. Hints of baking spices are there in the background from the small percentage of new oak. This complexity makes it both versatile and deeply interesting; down to earth but at the same time a little bit fancy – kind of like Eleven!

*Dry, medium body, medium acid.*

## WINEMAKER'S NOTES

Of the white wines we produce at Eleven, Roussanne is the softest and most full-bodied. We like to think of it as Chardonnay's much more interesting cousin (ed. - not a real cousin) who you wish you'd met a long time ago. They even wear the same cologne (aka new oak) – though sometimes Chardonnay puts on a LOT, whereas our Roussanne has only a subtle hint that enhances its natural bouquet. It's the only one of our whites that has any new oak at all.

### Composition

100% Roussanne

### Vineyard

Sugarloaf Vineyard

### Appellation

Rattlesnake Hills, Yakima Valley

### Harvest Date

August 31, 2023

### Harvest specs

25.2 brix, pH 3.6, TA 5.9 g/l

### Crush Pad

Whole cluster press

### Yeast

VL-1

### Fermentation

Tank

### Malolactic Fermentation

None

### Aging

7 months

### Oak

12%

### Finning/Filtration

Bentonite; Cross-flow filtration

### Alcohol

13.7%

### Production

295 cases

### Bottled

April 25, 2024



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## PAIRINGS

Drinks extremely well with a Thanksgiving meal but also salted caramel ice cream or a good sorbet. Love it with cantaloupe and prosciutto. Yum with buttery meats like lobster, crab, foie gras, and pâté; also try it with roast chicken, pork, veal, and cream sauces!

## VINTAGE DETAILS

The 2023 vintage got off to a late, cool start, but then raced ahead with warm temperatures, making up ground throughout the growing season and even tracking slightly ahead of average by mid-July. A brief heat spike in August caused issues in some varieties but didn't slow down the speeding train of ripening. Harvest started off with a fury, bringing home one variety after another day after day. Yields were widely variable, and things were changing so quickly that yield forecasts sometimes turned out to be significantly higher or lower than expected when the grapes were harvested. This means that we got more of some varieties than expected, and less of others. The good news is that the quality was very good in nearly everything, so we are expecting some great wines from the vintage.

## GRAPE VARIETY INFO

A rare (in the US) white variety hailing from the Rhône valley in southern France where it is commonly blended with Marsanne (with Marsanne often being the majority in the blend) but sometimes also with Grenache Blanc and Viognier.

## FUN FACTS

Roussanne grapes might be the most beautiful in the vineyard. They start out green, and then as the season progresses, the grapes that receive more sun take on a reddish cast. A picking bin full of Roussanne will have clusters ranging from green to gold and pink to purple and all the shades in between. The variation can drive a winemaker crazy trying to assess ripeness in the vineyard, but it is beautiful and makes for some amazing wine.

## AWARDS

Silver, Cascadia Wine Competition



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