



2022 ANGELICA

TASTING NOTES

Golden and indulgent, this wine leans into its natural richness with layers of honey, ripe pear, and juicy melon, accented by a subtle touch of vanilla ice cream. Notes of warm apple crumble and a hint of caramel add cozy depth, while the sweetness stays beautifully balanced: never heavy, never syrupy. This is a dessert sipper that feels downright kissed by an angel.

Sweet, full-bodied, medium acid

WINEMAKER'S NOTES

Eleven has been producing a Port-style dessert wine from Pinot Grigio since our second vintage, in 2004. Our founding winemaker knew from tasting the wine as it progressed through fermentation that the Pinot Grigio tasted fantastic when sweet, so he used the Port method to stop the fermentation partway through. It's been a favorite ever since. This wine ages very well, with honey and caramel notes becoming more prominent over time. This vintage has seen three years of barrel age, which makes it especially delicious. White Port is a traditional style – it's just rarely seen in the U.S., partly because it hides in the same dark bottles used for other styles of Port, and partly because not that much of it makes it out of Portugal.

Composition

100% Pinot Grigio (Gris)

Appellation

Washington

Vineyard

Sugarloaf Vineyard

Harvest Date

September 7, 2022

Harvest specs

20.2 brix, pH 3.31, TA6.83 g/l

Crush Pad

Whole cluster press

Saignee

None

Yeast

VL-3

Fermentation

Tank fermented

Malolactic Fermentation

None

Residual sugar

81 g/l

Aging

39 months

Oak

None

Fining/Filtration

Cross-flow filtration

Alcohol

18.0%

Production

123 cases

Bottled

December 11, 2025



PAIRINGS

Angelica is delicious with dessert, especially creamy desserts like cheesecake, or blue cheeses, or the intersection of both, like a blue cheese-pear galette, yum! Also delicious with a handful of raw almonds for something quick and simple.

VINTAGE DETAILS

2022 was a very unusual vintage in Washington state. Conditions started to warm relatively early in the spring, leading to fears of frost damage, but then it cooled off a bit...and stayed cooled off through May and into a chilly Juneuary. Flowering (which is the event that really kicks off the grape timing) was 2-3 weeks behind average, which meant that harvest would be too. Summer temps were relatively even, with a short heat spike in August. It has been quite a while since we didn't harvest any grapes until September, and this year we didn't pick until the end of the first week, on September 7, and our next grapes were not until the 12th. Not only did harvest start late, ripening progressed slowly. The whole vintage was saved by unusually warm and dry conditions through September into October that facilitated beautiful ripening. In terms of the effects on the grapes, the vintage was terrific for our style of moderate alcohol, firm acidity, and just-ripe flavors. Acids were a little higher than usual in some of the whites, which is a delight.

GRAPE VARIETY INFO

Widely planted around the world and thriving in cooler climates, Pinot Grigio is made in a wide range of styles, from light refreshing Italian Grigios to more-colored rosé versions to skin-fermented orange wines. Our Angelica is the only Port-style version we have ever seen, which is surprising because the variety works so well in this style.

FUN FACTS

This wine was originally named Pinot Gris Port, but a new trade agreement between the U.S. and the EU meant no new labels with "Port" on them would be approved, and when we switched from Oregon to Washington sourcing for our PG we had to change the name. I had a chance encounter at Artz Vineyard with a winemaker who had petitioned the TTB and won to allow the use of the historical Mission designation "Angelica" (previously reserved for grapes made from "Mission" grapes, which had no defined varieties) on fortified dessert wines made in the U.S.

AWARDS

Not entered into competitions



eleven