



# 2024 WHITE MOURVEDRE

## TASTING NOTES

Our White Mourvedre will beguile you with intriguing aromas and flavors, ones that are familiar and at the same time somehow exotic. The nose brims with crisp pear, citrus peel, melon, pineapple and lemon blossom, aromas that continue into the mouth with an alluring richness. Lengthy flavors of honeydew, white peaches and pears mingle with elderflower, giving way to a clean, crisp finish that enhances the food-friendliness of this wine. It's reminiscent of a Hugo Spritz cocktail – which is worth checking out if you haven't yet!

*Fruity/dry; medium plus acid*

## WINEMAKER'S NOTES

White Mourvedre 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 Mourvedre, 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 Mourvedre.

### Composition

100% Mourvedre

### Vineyard

Sugarloaf Vineyard

### Appellation

Rattlesnake Hills, Yakima Valley

### Harvest Date

October 3, 2024

### Harvest specs

23 brix, pH 3.54, TA 5.1 g/l

### Crush Pad

Whole cluster press

### Yeast

Allegro AL-48

### Fermentation

Tank fermented

### Malolactic Fermentation

None

### Aging

5 months in tanks

### Oak

None

### Fining/Filtration

Bentonite, cross flow filtration

### Alcohol

13.7%

### Production

286 cases

### Bottled

February 4, 2025



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## PAIRINGS

Veggie burgers, crab cakes, panko prawns, grilled white fish. Chicken with herbs: fried, baked, or grilled. Crunchy, zesty and light is the theme! Want more ideas? Pesto pizza. Zucchini boats. Roasted vegetables. For fun, try it with sea salt caramels, a bridal shower, relaxing after a round of golf, or just sitting by the campfire.

## 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

Mourvedre (also known as Monastrell) is probably originally from Spain, but is perhaps most famously grown in the southern Rhone valley in France. It has large berries and large clusters (contrary to what many online sources say, curiously), so is relatively juicy and not particularly concentrated by default; this is not an issue for this vin gris, which has no significant skin impact but instead takes advantage of the delicious flavors present in the juice.

## FUN FACTS

Possibly the only white Mourvedre produced anywhere (we haven't found another); winemakers tend to focus on rosé with this variety, and some even insist that any non-red wine made from dark-skinned grapes is rosé (incorrect – “rosé” means “pink”, so if it's not pink, it's not rosé).

## AWARDS

Not entered into competitions



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