



# 2021 CABERNET SAUVIGNON

## TASTING NOTES

Our Cab Sauv opens with a surprisingly friendly nose full of clear bright fruit... but what is that, exactly? It's a bit more subdued in the mouth, but the same red fruit is there. Cherries? Currants? No, it's more exotic – it's like dried cranberries, but with the acid dialed way down, and without the sweetness of raisins. Hiding (for now) behind that fruit is pepper, leather and spice that will emerge over the years as the fruit takes a half step back and the wine becomes... better with age. Bullet points: full body, medium acid, medium-plus tannin, complex red fruit.

## WINEMAKER'S NOTES

Cabernet is a relatively recent addition to our lineup at Eleven. For many years we shied away from Washington's most-planted variety, but when the opportunity came along to work with Red Mountain fruit, we couldn't pass up the opportunity. Our goal with Cabernet Sauvignon is to make an age-worthy wine, hence BWA – Better With Age. We don't shy away from tannin or acidity with this wine, and we keep it on the skins until dryness (i.e. all the sugar is fermented into alcohol) and beyond in order to extract as much of the tannin as possible from the grapes. We harvest as soon as flavors are fully developed, because overripe fruit has less of everything that helps the wine age, and it has more sugar, which translates into higher alcohol levels that can throw the wine out of balance over time and can lead to the development of unpleasant aromas. We keep the new oak percentage down, because over time as fruit flavors diminish, oak and other flavors come to the fore and can become overpowering.

### Composition

100% Cabernet Sauvignon

### Appellation

Red Mountain

### Harvest Date

October 7, 2021

### Harvest specs

23 brix, pH 3.97, TA 5.4 g/l

### Crush Pad

Destem and light crush

### Saignee

No

### Yeast

D254

### Fermentation

Small open-top fermentors, punched down by hand

### Time on Skins

20 days

### Aging

19 months in barrels

### Oak

Approximately 42% French

### Fining/Filtration

No fining/ polishing filtration only

### Alcohol

14.2%

### Production

144 cases

### Bottled

May 3, 2023



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## PAIRINGS

This assertive wine needs lubrication (i.e. fat) to release the tannin's grip on your palate. The classic pairing is steak, but burgers, ribs, lamb, or sautéed portobello mushrooms are great too – or cheese, the sharper the better. Christmas dinner, spicy breakfast sausage – opportunities abound to break out King Cab.

## AWARDS

Gold, Washington State Wine Awards (91 pts)

## VINTAGE DETAILS

2021 will be remembered by many as the vintage of the “heat dome”, though it was also marked by significant wildfire smoke in the western Yakima Valley. The growing season started off warm and dry, with bud break and bloom both a little bit on the early side. For five days at the end of June, though, the state saw triple-digit temperatures that shattered all records. This happened during the early phase of fruit growth and would lead to very low crop levels or uneven ripening in many varieties. It also had some flavor impacts on some varieties: you may notice differences from other vintages, particularly in the LEM and Tempranillo. More significantly for Eleven, though, was the smoke from the Schneider Springs fire on the east flank of Mt. Rainier that blew down into the Yakima valley on a daily basis from the middle of August through the middle of September. This was the largest wildfire in the state in a big wildfire season, with over 100,000 acres burned. Since we get more than half of our fruit from the very western end of the Yakima Valley, this was hugely stressful for us. Ultimately, the only varieties significantly affected were the Petit Verdot and Mourvedre, which we had to leave behind in the vineyard because they tasted very smoky. Some other varieties we had concerns about, but the wines turned out great across the board.

## GRAPE VARIETY INFO

The world's most-planted grape variety, Cab Sauv is not as darkly colored as some other varieties, so is often blended to increase color (notably with small amounts of Petit Verdot and/or Malbec) because people have a tendency to make (mistaken) judgements about a wine's flavor intensity based on its color. Ours is 100% Cabernet because we know you aren't those people.

## FUN FACTS

Cabernet Sauvignon is a genetic cross between – wait for it – Cabernet Franc and Sauvignon Blanc. It's a rare case of a variety with historically known parents (mostly grapes sneak off in the night and deposit seeds around the countryside hee hee!).



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