



2024 MOURVEDRE “THE PRODIGY”

TASTING NOTES

We tend to think of the Prodigy as our lighter, fruitier version of Mourvedre, but that undersells the complexity you'll find here, especially in this vintage. The nose opens with plums but quietly shows you its deluxe leather-covered cigar box as well. In the mouth the juicy plums are joined by tobacco, baking spices and brambles, a richness and diversity of flavors (and long, warming finish) not hinted at by the lighter color. This is a Prodigy with character beyond its youthfulness, as likely to spend the evening reading by the fire as it is to spend it playing Smash Bros with the gang.

Smooth/medium bodied, medium acid, medium tannin.

WINEMAKER'S NOTES

We make Mourvedre five ways at Eleven; the Prodigy is the more youthful, lighter, fruitier style. It's a take on Mourvedre that you just won't find anywhere else. Harvest for this wine is typically about a week earlier than for our riper, more full-bodied “Deputy” version. Aged in barrels for less than a year prior to bottling, the Prodigy is reminiscent in weight of a Pinot Noir or Beaujolais Nouveau, but with its own uniquely Mourvedre flavor profile.

Composition

100% Mourvedre

Appellation

Rattlesnake Hills, Yakima Valley

Vineyard

Sugarloaf

Harvest Date

October 4, 2024

Harvest specs

24.5 brix, pH 3.54, TA 5.1 g/l

Crush Pad

Destem and light crush

Saignee

17%

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Time on Skins

17 days

Aging

8 months in barrels

Oak

29%

Fining/Filtration

Cross-flow filtration

Alcohol

13.1%

Production

327 cases

Bottled

June 12, 2025



eleven

PAIRINGS

Manchego with quince paste. Frisbee. Gorgonzola grilled cheese with fig jam. Pork loin with plum sauce. Girls' nights. Kansas City barbecue (not the sweet stuff, the paprika & mustard-infused savory KC style). Aged cheeses. Earthy + fruity + Prodigy = winning. If you're at the winery, try it with smoked salmon, Flagship cheese, brie, or chocolate!

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 respected online sources say, curiously), so is relatively juicy and not particularly concentrated by default; we typically do a hefty saignee on Mourvedre, removing 15-20% of the juice after crushing, before fermentation, to concentrate the flavor and color in the wine (since these come

mostly from the skins). This juice becomes part of our La Primavera rosé. Mourvedre is finicky to grow, to decide when to pick, and to make into wine. It's a challenge to work with but makes subtle, delicious, intriguing wines. We do love it so!

FUN FACTS

This wine is named "The Prodigy" because in a way it is the younger version of our "Deputy" Mourvedre. Grapes for The Prodigy are harvested a little bit earlier (a week or so), pressed off the skin sooner during fermentation, and aged less than half as long in barrels (less than a year) before bottling. A prodigy is someone young who shows talent and ability beyond what would be expected for their age. The first time we made The Prodigy, we had harvested some Mourvedre and it turned out to be less ripe (younger!) than we thought (getting good grape sampling data is quite challenging, it turns out). I initially despaired at how the wine was going to turn out, but it turned out GREAT, and in a different way than our other Mourvedre, highlighting the versatility of the grape. We have been making some that way ever since.

AWARDS

Silver, SavorNW Wine Awards; 85 points



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