



BUBBLY

WINEMAKER'S NOTES

We love bubbly at Eleven – because it is just so darn fun! It's quite challenging and expensive and space-intensive to make, though – so we only do a little bit of it each year. Unlike producers who specialize in bubbly, we release table wine and bubbly made from the same harvests, which gives you the opportunity to taste them side by side, which is fun too. For some reason, most sparkling wines are made from grapes that are harvested much earlier than the grapes for still wines, especially in Champagne, but it's not a requirement: it's purely a stylistic choice (the insistence of those regional producers that they-and-only-they are doing it the “right” way notwithstanding). Our first foray into bubbly was a white (originally made with our Ratio Blanco, but now made even tastier with our Pinot Grigio), then we added pink to the lineup because we love rosé bubbly, and then we thought “hm, Mourvedre bubbly – nobody is doing that, let's give it a try” – and it was amazing, so now we have all the colors. There are lots of different methods of getting carbon dioxide dissolved into the wine (this is what the bubbles are), including: traditionnelle, charmat, petillant naturel (“pet nat”), and flash carbonation. The bubbles are the same, regardless of how they are produced; CO₂ is CO₂. That carbon dioxide is what makes the sensory experience of bubbly so different from still wines: it carries the aromas up out of the glass, but if you inhale deeply into your nose from the glass the way that you would with a still wine, you will come up coughing, because your body does NOT want CO₂ in your nose or in your lungs. (This is because CO₂ is the waste product of respiration, the thing that builds up in your lungs when you hold your breath and gives you that sensation of needing to get air in, of being short of breath. This is also what makes your exhaled breath a decent wine preserver in a pinch: hold your breath, letting your body extract the oxygen from the air in your lungs and replace it with CO₂ – the perfect combination for wine – and then blow that into your partially-consumed bottle of wine before sealing it with the cork. Nature's wine preserver!). This is why bubbly is often poured into tall skinny glasses: those show off the bubbles and keep your nose out of the glass. The CO₂ also affects how the wine tastes on your tongue: the nucleation of bubbles on your tongue makes the wine more tingly, replicating the sensation of tartness while reducing the perception of sweetness (this is why sparkling wines typically have a hint of sweetness added, otherwise they taste too dry) and direct flavor impact. The CO₂ that gets up into your nose plays a role there too, changing how you experience the aromas. Whew! So much going on. We keep the CO₂ level in our bubbly a bit lower than traditional sparkling wines as well, in order to focus more on the flavors than on the appearance in the glass. Less CO₂ means that they foam less in your mouth, allowing you to taste and smell them better.



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TASTING NOTES

2023 Bubbly Gris

A surprise in a glass, our Bubbly Gris impresses with ripe flavors, a far cry from the green apple flavors you may be used to from Champagnes. Creamy fruit sings in the mouth: pear, melon, and tropical notes like mango and pineapple.

2023 Bubbly Rosé

A crisp and delicious delight, our rosé bubbly is fruity and juicy with a lot of complexity. Flavors range from citrus to berry to watermelon to cherry – all summertime delights that will have you asking for another sip, and pronto please!

2023 Bubbly Mourvedre

Super smooth with remarkable red-purple fruit, this rare treat of a bubbly Mourvedre is one to write home about. It's not just about the fruit, though, and also features some spiciness with white pepper, baking spices, and earthy oakiness. The CO2 in red bubbly has the effect of not letting the tannins stick to your tongue, making it smoother and less astringent in addition to the tingle.

2022 Bubbly LEM

Bursting with a medley of fruity flavors, this delightful concoction features the zesty zing of cranberry, the vibrant pop of bright cherry, and the refreshing essence of pomegranate. But that's not all – a hint of white pepper adds an unexpected twist that elevates every sip! With soft earthy tones weaving through the experience, Bubbly Lem is not just a drink; it's an adventure for your palate.

PAIRINGS

Bubbly by its nature is palate-cleansing and plays well with nearly any culinary creation you can think of. It can even handle foods that are too fatty or acidic for most still wines. It deserves to spend more time next to your plate, as much as it enjoys waving around in the air while people sing. We do love – more than just about anything – to be a part of your celebrations, though. Maybe you should buy a few bottles...

2023 Bubbly Gris

For fun, try it with potato chips or French fries or dill pickles, fried or otherwise. Or if you're feeling healthy, it's great with all kinds of salads!

2023 Bubbly Rosé

Pasta with cream sauce and salmon is a sure winner, or anything off the grill, even fish.

2023 Bubbly Mourvedre

Great with braised greens like kale or spinach, and blue cheeses – a great one to go with strong flavors.

2022 Bubbly LEM

Pair it with burgers fresh off the grill, crunchy potato chips, or indulgent truffle fries—this wine's a total snack lover's dream. Feeling festive? Add some peppermint bark to the mix! Whether you're celebrating the holidays or snuggled up in a blanket watching Hallmark movies, this bottle is your perfect cozy companion.



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