



2022 ROUSSANNE

TASTING NOTES

Perhaps reflective of the vintage, you get the sense that this is two wines in one: both nice and ripe but also retaining some youthful bright character. In both the nose and the mouth it's got apple butter and pear, but also lemon and apricot, with a finish that grabs you. Hints of baking spices are there in the background from the small percentage of new oak. This complexity makes it both versatile and deeply interesting; down to earth but at the same time a little bit fancy – kind of like Eleven!

WINEMAKER'S NOTES

Of the white wines we produce at Eleven, Roussanne is the softest and most full-bodied. We like to think of it as Chardonnay's much more interesting cousin (ed. - not a real cousin) who you wish you'd met a long time ago. They even wear the same cologne (aka new oak) – though sometimes Chardonnay puts on a LOT, whereas our Roussanne has only a subtle hint that enhances its natural bouquet. It's the only one of our whites that has any new oak at all.

Composition

100% Roussanne from Sugarloaf Vineyard

Appellation

19.3 brix, pH 3.42, TA 7.4 g/l

Harvest Date

September 14, 2022

Harvest specs

19.3 brix, pH 3.42, TA 7.4 g/l

Crush Pad

Whole cluster press

Yeast

VL-1

Fermentation

7 months in tank

Malolactic Fermentation

None

Aging

7 months in tank

Oak

12% mixed American and French

Finning/Filtration

Bentonite & isinglass; sterile filtered

Alcohol

11.8%

Production

275 cases

Bottled

May 2, 2023



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PAIRINGS

Drinks extremely well with a Thanksgiving meal but also salted caramel ice cream or a good sorbet. Love it with cantalope and prosciutto. Yum with buttery meats like lobster, crab, foie gras, and pâté; also try it with roast chicken, pork, veal, and cream sauces!

AWARDS

Gold, Seattle Wine Awards (91 pts)

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

A rare (in the US) white variety hailing from the Rhône valley in southern France where it is commonly blended with Marsanne (with Marsanne often being the majority in the blend) but sometimes also with Grenache Blanc and Viognier.

FUN FACTS

Roussanne grapes might be the most beautiful in the vineyard. They start out green, and then as the season progresses, the grapes that receive more sun take on a reddish cast. A picking bin full of Roussanne will have clusters ranging from green to gold and pink to purple and all the shades in between. The variation can drive a winemaker crazy trying to assess ripeness in the vineyard, but it is beautiful and makes for some amazing wine.



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