

2022 WHITE MOURVEDRE



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Aromatic & fun to experience - I pick up fresh cream, ripe melon, seckel pear, and even tropical fruits like pineapple & lychee. Flavors also run to the somewhat tropical, with starfruit, juicy citrus like lime zest & an orange-y "creamsicle" finish. Not sweet, but very fruity and easy drinking, it does its job well. Think springtime, flowers blooming, possibly a warm-ish day (60 degrees?! Outdoor party time!) and something like a grilled shrimp taco with pineapple-habanero salsa. Don't worry, the wine can stand up to the spice (if you go easy on the habanero..)

FOOD PAIRINGS

Veggie patties or burgers, crab cakes, panko prawns, grilled white fish. Chicken with herbs: fried, baked, or grilled. Crunchy, zesty, light is the theme!

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 from Sugarloaf Vineyard
APPELLATION	Washington
HARVEST DATE	September 23, 2022
HARVEST SPECS	19.6 brix, pH 3.39, TA 6.6 g/l
CRUSH PAD	Whole cluster press
YEAST	Allegro AL-48
FERMENTATION	Tank fermented
MALOLACTIC FERMENTATION	None
AGING	4 months in tanks
OAK	None
FINING/FILTRATION	Bentonite & isinglass; sterile filtered
ALCOHOL	12.1%
PRODUCTION	315 cases
BOTTLED	February 8, 2023



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Shrimp Tacos with Pineapple-Habanero Salsa

to pair with Eleven Winery 2022 White Mourvedre

Tacos

- 2 pounds frozen or fresh raw shrimp, peeled & deveined (I like Argentinian shrimp, very moist)
- 2 Tablespoons butter
- 12 corn tortillas
- ¼ head finely shredded red or green cabbage

Crema

- Juice & zest of 1 lime
- ½ cup sour cream

Salsa

- ½ red bell pepper, diced
 - ½ cup pineapple, diced
 - ½ red onion, diced
 - ½ habanero pepper, minced
 - Juice & zest of 1 lime
 - 1 Tablespoon olive oil
 - 1 Tablespoon fresh cilantro, minced
 - Salt & pepper to taste
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Crema:

Prepare crema by shaking together sour cream and lime in a squeeze bottle. Refrigerate until needed.

Salsa:

Mix all salsa ingredients together.

Tacos:

If still frozen, place raw frozen shrimp in colander and run cold water over them to remove frost. Pat dry with paper towel so that shrimp can get a nice crispy, golden brown sear and don't steam in the pan and become rubbery. Melt butter over medium heat in a large skillet and add shrimp. Toss gently and cook just until shrimp have all turned pink. Season with salt & pepper, then remove from heat and set aside, keeping warm.

Brush tortillas with oil or butter, then briefly place on medium-hot skillet to soften and warm both sides. Arrange three tortillas on a plate. Fill with a shallow layer of cabbage. Top with shrimp.

Add salsa on top of shrimp then finally top with crema. Serve extra lime wedges on the side.

Serves 4 (makes 12 tacos).