



2023 LEMMA

TASTING NOTES

Suave, complex and strong, this wine might just sweep you off your feet. Intense aromas of black plum and blueberry are a winning introduction; flavors of blackberry, currant, blueberry and hyperdrive cherry are stimulating conversation, and the smoothest, longest finish is the part you want to go on and on and on.

Full bodied, medium-minus acid, medium tannin

WINEMAKER'S NOTES

Continual improvement of winemaking techniques requires frequent and ongoing experimentation. Performed within the constraints of a working winery, the winemaker's not-insignificant challenge is to design experiments that offer the potential for discovering improvements while minimizing the risk of bad batches. The first vintage of this wine was such an experiment – an ad hoc cofermentation of Lemberger and Malbec grape (though subsequent vintages have been blended, rather than cofermented). This combination was the inspiration for the name, unsurprisingly, but there is a double entendre here as well: the word “lemma” is a real word – a mathematical term defined as “a subsidiary proposition introduced in proving some other proposition.” In other words, it's something that you discover on the way to getting to the main result. In our case, the main result is our Malbec and Lemberger (labeled LEM) varietal wines. But the Lemma is a delightful side street along the way, no?

Composition

60% Lemberger, 40% Malbec

Vineyard

Lemberger - Kiona Vineyard
Malbec - Sunset Bench Vineyard

Appellation

Red Mountain (Washington on label)

Crush Pad

Destem and light crush

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Malolactic Fermentation

Yes

Aging

18 months in barrels

Oak

23%

Alcohol

14.5%

Production

215 cases

Bottled

April 24, 2025



eleven



PAIRINGS

Think crush next door meets candlelight dinner. Comfortable enough to pair with a weeknight staple such as casserole or dress it up with, duck, pork or veal roasts. Either way, you're with your true love. If you want to keep that romantic dinner short and light, go for some pâté or charcuterie, or flavorful aged cheeses.

VINTAGE DETAILS

The 2023 vintage got off to a late, cool start, but then raced ahead with warm temperatures, making up ground throughout the growing season and even tracking slightly ahead of average by mid-July. A brief heat spike in August caused issues in some varieties but didn't slow down the speeding train of ripening. Harvest started off with a fury, bringing home one variety after another day after day. Yields were widely variable, and things were changing so quickly that yield forecasts sometimes turned out to be significantly higher or lower than expected when the grapes were harvested. This means that we got more of some varieties than expected, and less of others. The good news is that the quality was very good in nearly everything, so we are expecting some great wines from the vintage.

GRAPE VARIETY INFO

This is a unique blend of the bright Lemberger grape and the deep-thinking Malbec. An introverted extrovert.

FUN FACTS

The first vintage of Lemma happened because of a freeze that knocked out our usual source of Malbec. We filled in with Malbec and Lemberger from Kiona, and ended up fermenting some of each together because of fermentor size/space constraints.

AWARDS

Gold, Pacific NW Wine Competition; 91 points



eleven