



eleven TASTING ROOM

2021 PETIT VERDOT

TASTING NOTES

Our Petit Verdot shows its colors in the nose, with bright red cherry/berry fruit enhanced by hints of spice and leather. This deep redness continues into the mouth, with full-bodied cherry and quince but also young blackberries and notes of cedar and anise. Our Better With Age (BWA) style means plenty of tannin and acid that will smooth out over time. Dry/full-bodied; lots of tannin, medium acid.

WINEMAKER'S NOTES

Petit Verdot as a varietal wine is uniquely a new world phenomenon. In its native France, it is only used at a small percentage in Bordeaux blends, primarily to add color. Ours is made in a style that is designed to become Better With Age, and will benefit from several years of cellaring. Most of the Petit Verdot we make goes into our La Ronde and La Diavola blends, but we love to bottle a small amount without blending to show off its unique character. It is one of our smallest bottlings, at fewer than 100 cases produced.

Composition

100% Petit Verdot

Appellation

Red Mountain

Harvest Date

September 26, 2021

Harvest specs

29.3 brix, pH 3.76, TA 7.2 g/l

Crush Pad

Destem and light crush

Saignee

None

Yeast

AWRI 1503

Fermentation

Small open-top fermentors, punched down by hand

Time on Skins

23 days

Aging

22 months in barrels

Oak

19%

Fining/Filtration

Unfined / cross flow filtration

Alcohol

14.2%

Production

92 cases

Bottled

August 8, 2023



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PAIRINGS

Attempt this wine only with the most savory of exotic cuisines. Or possibly some lamb stew, or a nice steak with a wine reduction. Also pairs well with forgetfulness, as in: put it on the bottom shelf of your wine cellar and forget about it for a few years. When you rediscover it, you will be glad you did!

VINTAGE DETAILS

2021 will be remembered by many as the vintage of the “heat dome”, though it was also marked by significant wildfire smoke in the western Yakima Valley. The growing season started off warm and dry, with bud break and bloom both a little bit on the early side. For five days at the end of June, though, the state saw triple-digit temperatures that shattered all records. This happened during the early phase of fruit growth and would lead to very low crop levels or uneven ripening in many varieties. It also had some flavor impacts on some varieties: you may notice differences from other vintages, particularly in the LEM and Tempranillo. More significantly for Eleven was the smoke from the Schneider Springs fire on the east flank of Mt. Rainier that blew down into the Yakima valley on a daily basis from the middle of August through the middle of September. This was the largest wildfire in the state in a big wildfire season, with over 100,000 acres burned. Since we get more than half of our fruit from the very western end of the Yakima Valley, this was hugely stressful for us. Ultimately, the only varieties significantly affected were the Petit Verdot and Mourvedre, which we had to leave behind in the vineyard because they tasted very smoky. Some

other varieties we had concerns about, but the wines turned out great across the board.

GRAPE VARIETY INFO

Petit Verdot is not widely planted and is rarely made into varietal wine; more typically it is used in small percentages in Bordeaux-style blends. This is not because it is not fantastic; it was one of the original Bordeaux varieties, but it was supplanted in Bordeaux by Cabernet Sauvignon and Merlot, which ripen earlier. In the consistently warm climate of eastern Washington, full ripening is not an issue, and we can make beautiful varietal Petit Verdot as well as an old-school-Bordeaux Petit Verdot-Malbec blend with it.

AWARDS

Double Gold, San Francisco Chronicle

FUN FACTS

The name Petit Verdot translates as “little greenie”. This is because the individual grapes are tiny, and ripen quite late. In fact, in Bordeaux, it does not mature fully most years, so is instead used as paint, to color the center section of wine barrels a lovely deep color (which hides drips).



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