



2022 LEM

TASTING NOTES

This vintage of LEM has a big personality, starting with his huge nose – it's super fruity, with loads of cherry and berry, maybe even some red rhubarb notes in there. He's got a big mouth too, with those same fruit flavors, nice and bright, with some subtle earthy notes too. This is a great food wine; the extra brightness will help it pair well with tomato sauces and lots of foods that are challenges for big soft tannin bombs. Smooth/ Medium-bodied; light ruby color, medium body, medium-plus acid, medium-plus tannin.

WINEMAKER'S NOTES

Eleven first made LEM (his full name is Lemberger, but we don't like say it out loud ;-) in 2008, after a deep winter freeze killed off our Malbec supply, and to fill the gap we brought in some Lemberger (for more on this story, see also our wine Lemma). When the wine sold out faster than anything we had previously produced, I knew we had to make more. I also knew the wine needed to have a name that didn't make people think of stinky cheese. Lemberger is a delight to work with because when ripe it retains plenty of acidity, unlike many varieties.

Composition

100% Lemberger

Appellation

Red Mountain

Vineyard

Kiona Vineyard

Harvest Date

October 2, 2022

Harvest specs

25.1 brix, pH 3.55, TA 4.7 g/l

Crush Pad

Destem and light crush

Saignee

16%

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Malolactic Fermentation

Yes

Time on Skins

15 days

Aging

18 months in barrels

Oak

19%

Fining/Filtration

Cross-flow filtration

Alcohol

14.5%

Production

194 cases

Bottled

April 25, 2024



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PAIRINGS

It sounds like a joke but it's true: what goes with LEM? Burgers. With some sweet potato or garlic fries on the side, please! Also great with Bolognese or marinara sauces. Or a nice Fall day. Its wide-ranging food pairing skills make it a great pick for Thanksgiving dinner, too. When you're at the winery, try it with...well, anything!

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

Lemberger originally hails from Austria or Germany and was thought to be a good fit for Washington because it is more cold hardy than some varieties. It makes bright, fruity wine with delightful cherry flavors that is 100% absolutely not reminiscent in any way of Limburger cheese. Recent vintages have had some unusual weather, and you can really taste that in the LEM; it is expressive of the vintage, more so perhaps than some other varieties.

FUN FACTS

Lemberger was first planted in Washington State in 1941, despite suffering from a severe name appeal deficiency (though at least it's not Rotburger, the grape also known as Zwiegelt). Some of the oldest commercial plantings are located on Red Mountain at Kiona Vineyard, where we get ours; they were the first vineyard to plant it in Washington, and some of ours comes from some of their oldest vines. Known as blaufrankisch ("blue franc") in Europe.



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