



# 2025 MOURVEDRE ROSÉ

## TASTING NOTES

Our Mourvedre Rosé is young, bright, and just a little extra in the best way. Think girls' trip to La Quinta: oversized sunnies, cabana secured, zero responsibilities.

Juicy nectarine, peach, and apricot lead the nose, with a pop of rhubarb, a squeeze of lime, and citrus blossom drifting through. Mandarin orange peel and tropical jackfruit glide across the palate with a subtle seashell minerality. Smooth, fresh, and lingering just long enough to keep you coming back.

*Dry, Medium-bodied, great acid*

## WINEMAKER'S NOTES

For this rosé, we leaned all the way in: 100% Mourvedre, crafted intentionally as a rosé from the moment the grapes hit the crush pad. We like to say we make Mourvedre four ways... so naturally we decided to make it five. Curiosity is part of the job description. The fruit was harvested in the cool morning hours to preserve freshness and natural acidity. After crushing, the juice remained in contact with the skins just long enough to capture a luminous blush and a whisper of structure, then was gently pulled from the tanks of crushed grapes using the technique called saignee. This is the same technique we use for La Primavera. Mourvedre can be brooding and savory in its red-wine form, but here it shows its sunlit side. This is the bottle that belongs in an ice bucket on the patio, condensation beading like applause. It's the perfect companion for a bright afternoon, a long table of friends, and the kind of day that lingers well past sunset.

### Composition

100% Mourvedre

### Appellation

Horse Heaven Hills

### Vineyard

Coyote Canyon

### Harvest Date

September 24, 2025

### Harvest specs

26.1 brix, pH 4.01, TA 4.2 g/l

### Crush Pad

Saignee

### Yeast

Allegro 48

### Fermentation

Tank fermented

### Time on skins

24 hours

### Malolactic Fermentation

None

### Aging

6 months in tanks

### Oak

None

### Fining/Filtration

Bentonite/cross-flow filtration

### Alcohol

13.7%

### Production

119 cases

### Bottled

February 4, 2026



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## PAIRINGS

Staring at your plate and drawing a pairing blank? Mourvedre Rosé to the rescue.

Fire up the grill? Absolutely. Cheese board on the table? Without hesitation. Something chocolatey sneaking in for dessert? Don't be shy. For a little adventure, try Mourvedre Rosé with spicy shrimp skewers, street corn dripping in lime and cotija, bánh mì sliders, or a prosciutto and melon salad. Feeling bold? Salted caramel popcorn or strawberry shortcake will make you look like a pairing genius. It also pairs beautifully with sunshine and questionable balance, think kayaking, dock diving, lazy river drifting, or simply floating in a pool with zero responsibilities.

## VINTAGE DETAILS

The 2025 vintage showed up early, warmed up fast, and never really slowed down. Spring was warmer and drier than usual, which meant bloom and fruit set happened quickly with no drama or delays. Summer kept the momentum with steady warmth and above-average Growing Degree Days (a win for anyone who loves wines with bold flavor and depth). Harvest played along beautifully, with just a few "turn up the heat" moments that sped up ripening in some vineyards. Fruit from Rattlesnake Hills arrived first in a flurry, then everything else rolled in at a more relaxed, familiar pace. The result? Grapes with great ripeness, balance, and lots of personality—exactly the kind of fruit that makes wines worth remembering.

## GRAPE VARIETY INFO

Mourvedre (also known as Monastrell and Mataro) is probably originally from Spain, but is perhaps most famously grown in the southern Rhone valley in France. It has large berries and large

clusters (contrary to what many respected online sources say, curiously), so is relatively juicy and not particularly concentrated by default; we typically do a hefty saignee on Mourvedre, removing 15-20% of the juice after crushing but before fermentation to concentrate the flavor and color in the wine. Mourvedre is finicky to grow, to decide when to pick, and to make into wine. It's a challenge to work with but makes subtle, delicious, intriguing wines. We do love it so!

## FUN FACTS

Every spring, something magical happens along Highway 305 on Bainbridge Island. What started as a simple idea, plant a few daffodils to brighten the roadside, has grown into a 3-mile stretch of golden joy. And yes, those blooms? That's Eleven.

Each fall, while most people are settling into sweater weather, the Eleven crew and volunteers are out there swapping wine barrels for bulb baskets, planting 6,000+ daffodil bulbs by hand. It's muddy. It's cold. And then spring hits... and boom. Golden magic.

When it came time to design the Mourvedre Rosé label, we didn't have to look far for inspiration. The daffodils felt perfect - bright, optimistic, and impossible to ignore. Just like this rosé!

## AWARDS

Yet to be entered into competitions.



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