



2023 MOURVEDRE “THE DEPUTY”

TASTING NOTES

This vintage of The Deputy is a lovely medium ruby in the glass, with a delicate, fruit-filled nose – but it's in the mouth that the enchantment really begins. This dark, soft, beautiful wine has got all the plums: black, Italian, purple – not taking turns with your tongue but layered one on top of the other, adding to the richness of the experience. It's a wine that would go well with deep contemplation: it has many layers, like your thoughts. The finish seems to go on forever; if you wait for it to end before you take your next sip, you may never finish the glass.

Full bodied, medium acid, medium-minus tannin

WINEMAKER'S NOTES

We make Mourvedre several different ways at Eleven. The Deputy is the most complex and full-bodied of them. While in France they say of Mourvedre “ça murie jamais” (that never ripens!), in eastern Washington the steady heat does a fabulous job bringing the grape to full flavor every year. It's wonderfully versatile (and challenging) and we love working with it.

Composition

100% Mourvedre

Appellation

Rattlesnake Hills, Yakima Valley

Vineyard

Elephant Mountain

Harvest Date

October 7, 2023

Harvest specs

23.7 brix, pH 3.56, TA 4.7 g/l

Crush Pad

Destem and light crush

Saignee

None

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Malolactic Fermentation

Yes

Time on Skins

16 days

Aging

20 months in barrels

Oak

25%

Fining/Filtration

Cross-flow filtration

Alcohol

14.5%

Production

391 cases

Bottled

June 12, 2025



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PAIRINGS

Rich foods like pork shoulder, lamb, & rabbit. Also, try with lentils, wild rice, & mushrooms. But don't forget the cheeses...Mild, earthy Brie, Camembert, & Havarti will delight. Also goes well with celebrating happy family events or warming up after a Fall hike in the forest.

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

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. This juice becomes part of our La Primavera rosé. 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

There isn't a lot of Mourvedre grown in Washington State. After looking for several years, we got our first harvest of it in 2009, after our founding winemaker ran into storied Washington Rhône producer Doug McCrea in an elevator, asked if he knew where we could get some, and was directed to Sugarloaf Vineyard, where we still source Mourvedre today. The name "The Deputy" arose when the wine was a blend for one vintage instead of being from a single vineyard, and we kept the name even though it has generally been single-vineyard-sourced in subsequent years.

AWARDS

Yet to be entered into competitions.



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