

2019 MOURVEDRE - THE PRODIGY



TASTING NOTES - Chef JJ, Wanderlust NW Catering

Subdued plum fruit in the nose makes room for saddle leather, wild herbs and allspice, but in the mouth the fruit comes back to the fore in this light-bodied, quaffable wine that's chock full of black currant and bramble flavors. The mild acidity and tannins that make this wine so drinkable lend themselves well to foods like grilled cambozola burgers with roasted garlic aioli.

WINEMAKER'S NOTES

We make Mourvedre a few different ways at Eleven; the Prodigy is the more youthful, lighter, fruitier style. It's a take on Mourvedre that you just won't find anywhere else. Harvest for this wine is typically about a week earlier than for our riper, more full-bodied "Deputy" version. Aged for just 8 months prior to bottling, the Prodigy is reminiscent in weight of a Pinot Noir or Beaujolais Nouveau, but with its own uniquely Mourvedre flavor profile.



COMPOSITION	100% Mourvèdre from Sugarloaf Vineyard in the Yakima Valley
APPELLATION	Rattlesnake Hills (but labeled with the inclusive Yakima Valley appellation)
FERMENTATION	Small open-top fermentors, punched down by hand
AGING	8 months in barrels, approximately 40% new French oak
ALCOHOL	13.7%
PRODUCTION	240 cases
BOTTLING DATE	June 9, 2020
RELEASE DATE	August 2020



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Cambozola Burgers with Roasted Garlic Aioli

to pair with Eleven Winery 2019 Mourvèdre "The Prodigy"

Burgers

- 2 pounds freshly ground chuck (at least 80% lean - 80/20)
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 6 ounces Cambozola cheese, sliced
- 8-12 slices thick-cut bacon, cooked and drained on paper towels
- 4-6 hamburger buns

Roasted Garlic Aioli

- ¼ cup mayo
 - 2 Tablespoons roasted garlic paste
 - Freshly ground black pepper to taste
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In a large bowl, gently mix ground beef, salt and pepper until just combined. Do not overmix, or your patties will be tough. Divide into 4-6 portions and form patties, without pressing too hard. They should be uniform in thickness. Smooth out any cracks using your fingers. Make these right before you grill them, so they stay at room temperature.

Preheat your grill, grill pan or cast-iron skillet to high heat and add burger patties. If using a grill, cover with the lid. Cook until the crust that forms on the bottom of the burger releases it from the pan or grate: about 2 minutes. Gently test, but don't flip it until it gets to this point. When burgers lift up easily, flip, close lid if using a grill, and cook on the other side for another 2-3 minutes for medium to medium rare.

Top with Cambozola cheese slices & let melt (this won't take long, it's a quite soft cheese.) Remove patties carefully using a metal spatula and transfer to buns. Top with roasted garlic aioli, bacon and any other condiments you like (tomato, pickle, sliced raw onion, etc.)

Serves 4-6.

Recipe courtesy of Chef JJ Johnson, Wanderlust NW Catering, www.wanderlustnwcatering.com.