



2023 MOURVEDRE “THE PRODIGY”

TASTING NOTES

We tend to think of the Prodigy as our lighter, fruitier version of Mourvedre, but that undersells the complexity you'll find here. The nose is filled with freshness and vitality, with floral notes and subtle berries at play, but in the mouth richness and diversity of flavors abound, with darker notes not hinted at by the light color: here, chocolate and licorice play with exotically spiced black plums. Very smooth, and truly one of a kind.

Smooth/medium bodied, medium acid, medium-minus tannin.

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 in barrels for less than a year 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% Mourvedre

Appellation

Washington

Vineyard

Sugarloaf Vineyard

Harvest Date

September 21, 2023

Harvest specs

22.2 brix, pH 3.53, TA 7.1 g/l

Crush Pad

Destem and light crush

Saignee

20%

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Time on Skins

13 days

Aging

10 months in barrels

Oak

30%

Fining/Filtration

Cross-flow filtration

Alcohol

13.1%

Production

235 cases

Bottled

July 30, 2024



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PAIRINGS

Manchego with quince paste. Frisbee. Gorgonzola grilled cheese with fig jam. Pork loin with plum sauce. Girls' nights. Kansas City barbecue (not the sweet stuff, the paprika & mustard-infused savory KC style). Aged cheeses. Earthy + fruity + Prodigy = winning. If you're at the winery, try it with smoked salmon, Flagship cheese, brie, or chocolate!

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) 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, before fermentation, to concentrate the flavor and color in the wine (since these come mostly from the skins). 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

This wine is named "The Prodigy" because in a way it is the younger version of our "Deputy" Mourvedre. Grapes for The Prodigy are harvested a little bit earlier (a week or so), pressed off the skin sooner during fermentation, and aged less than half as long in barrels (less than a year) before bottling. A prodigy is someone young who shows talent and ability beyond what would be expected for their age. The first time we made The Prodigy, we had harvested some Mourvedre and it turned out to be less ripe (younger!) than we thought (getting good grape sampling data is quite challenging, it turns out). I initially despaired at how the wine was going to turn out, but it turned out GREAT, and in a different way than our other Mourvedre, highlighting the versatility of the grape. We have been making some that way ever since.

AWARDS

Gold, Seattle Wine Awards; 92 points



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