

# 2022 MOURVEDRE "THE DEPUTY"

#### **TASTING NOTES**

A lovely medium purple in the glass, the nose on this Mourvedre is so beguiling that you may want to get a corner table and spend a while getting to know it. It's inviting and unique, with plum, melon, floral and spice notes so well integrated that they come across as a single new aroma that you've never experienced before. This unusual profile continues in the mouth with intensity and richness, along with ageworthy structure, bringing excitement like that fun first conversation with a new friend.

Full bodied, medium+ acid, medium- 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** 

**Appellation** Rattlesnake Hills, Yakima Valley

Vineyard Elephant Mountain

Harvest Date October 19, 2022

Harvest specs 24.3 brix, pH 3.81, TA 8.3 g/l

**Crush Pad** Destem and light crush

Saignee

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 380 cases

Bottled April 25, 2024



#### 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. Celebrate with happy family events or warming up after a Fall hike in the forest.

#### **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**

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**

There isn't a lot of Mourvedre grown in Washington State. After looking for some for several years, we got our first harvest of it in 2009, after our founder and then-winemaker ran into a famed Washington Rhône producer 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 a single vineyard, and we kept the name even though it has generally been single-vineyard-sourced in the subsequent years.

#### AWARDS

Not entered into competitions.

