



2025 ROUSSANNE

TASTING NOTES

This wine is so graceful and elegant, it's easy to imagine it on its way to a candlelit dinner in a linen dress, but it has a secret fun side as well. The friendly florals in the nose are joined by some lightly nutty scents, and underneath the flavors of pear and lychee in the mouth are hints of spices and...is that buttered popcorn? Is that a clown-school ID card peeking out of that satin clutch she's carrying? You'd never know it by how unforgettably refined she is at the table.

Dry, full bodied, medium acid

WINEMAKER'S NOTES

Of the white wines we produce at Eleven, Roussanne is the softest and most full-bodied. We like to think of it as Chardonnay's much more interesting cousin (ed. - not a real cousin) who you wish you'd met a long time ago. They even wear the same cologne (aka new oak) – though sometimes Chardonnay puts on a LOT, whereas our Roussanne has only a subtle hint that enhances its natural bouquet.

Composition

100% Roussanne

Vineyard

Sugarloaf Vineyard

Appellation

Rattlesnake Hills, Yakima Valley

Harvest Date

September 4, 2025

Harvest specs

23.5 brix, pH 3.67, TA 7.1 g/l

Crush Pad

Whole cluster press

Yeast

VL-1

Fermentation

Tank

Malolactic Fermentation

None

Aging

8 months

Oak

12%

Finning/Filtration

Bentonite; Cross-flow filtration

Alcohol

13.7%

Production

313 cases

Bottled

April 23, 2026



eleven



PAIRINGS

Drinks extremely well with a Thanksgiving meal but also salted caramel ice cream or a good sorbet. Love it with cantalope and prosciutto. Yum with buttery meats like lobster, crab, foie gras, and pâté; also try it with roast chicken, pork, veal, and cream sauces!

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

A rare (in the US) white variety hailing from the Rhône valley in southern France where it is commonly blended with Marsanne (with Marsanne often being the majority in the blend) but sometimes also with Grenache Blanc and Viognier.

FUN FACTS

Roussanne grapes might be the most beautiful in the vineyard. They start out green, and then as the season progresses, the grapes that receive more sun take on a reddish cast. A picking bin full of Roussanne will have clusters ranging from green to gold and pink to purple and all the shades in between. The variation can drive a winemaker crazy trying to assess ripeness in the vineyard, but it is beautiful and makes for some amazing wine.

AWARDS

Not yet entered into competitions.



eleven