



NV RATIO ROSSO

TASTING NOTES

Another “the longer this one is aired out in the glass the better it gets” wine. It even improves in bottle for a day or two after opening. Faint violet aromas mingle with a loamy, sagebrush-y dustiness redolent of east of the Cascades in the summertime, then plum fruits fade into a menthol-like eucalyptus finale. A real food-friendly ripe berry flavor awaits the first sip, with an earthy, almost Burgundian intrigue showing at the finish. Drink with Dry-Rubbed Smoked Pork Ribs bathed in Pomegranate Molasses BBQ Sauce & you can’t go wrong! Medium body, medium acid, medium tannin, purple & red fruit.

WINEMAKER’S NOTES

You may have heard about “GSM” blends copied from the Rhone region of France, combining Grenache, Syrah, and Mourvedre. Well, this is Washington State, not France, so we’re blending it new-world style, bringing together two varieties that we specialize in – Mourvedre and Syrah – with a Washington trailblazer, Lemberger. Lem brings bright cherry flavors to the plum-and-cassis-party, and a splash of Viognier elevates the mood in a most excellent way. We create this wine to be bottled after just one year of aging in barrels to preserve its fruit-forward flavors and youthful vitality. This vintage includes some prior-vintage Mourvedre because in 2021 we harvested no Mourvedre due to smoke impacts.

Composition

55% 2021 Syrah, 22% 2021 Lemberger, 22% 2019 Mourvedre, 1% 2021 Viognier

Appellation

Washington

Crush Pad

Destem and light crush

Fermentation

Small open-top fermenters, punched down by hand

Aging

10 months in barrels

Oak

20% new oak, mix of American and French

Alcohol

13.9%

Production

610 cases

Bottled

August 9, 2022



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FOOD PAIRINGS

Pizza. Spaghetti. Bitchin' Sauce or other spicy dip. Tuesday. Pigs in a blanket. Anything bbq. Netflix & chill. Try it with everything: it's an All Play! This is your everyday wine; it's the "friends don't let friend buy grocery store wine" wine.

AWARDS

Gold, San Francisco Chronicle

VINTAGE DETAILS

2021 will be remembered by many as the vintage of the "heat dome", though it was also marked by significant wildfire smoke in the western Yakima Valley. The growing season started off warm and dry, with bud break and bloom both a little bit on the early side. For five days at the end of June, though, the state saw triple-digit temperatures that shattered all records. This happened during the early phase of fruit growth and would lead to very low crop levels or uneven ripening in many varieties. It also had some flavor impacts on some varieties: you may notice differences from other vintages, particularly in the LEM and Tempranillo. More significantly for Eleven, though, was the smoke from the Schneider Springs fire on the east flank of Mt. Rainier that blew down into the Yakima valley on a daily basis from the middle of August through the middle of September. This was the largest wildfire in the state in a big wildfire season, with over 100,000 acres burned. Since we get more than half of our fruit from the very western end of the Yakima Valley, this was hugely stressful for us. Ultimately, the only varieties significantly affected were the Petit Verdot and Mourvedre, which we had to leave behind in the vineyard because they tasted very smoky. Some other varieties we had concerns about, but the wines turned out great across the board.

GRAPE VARIETY INFO

Many years of experimenting with different blends led to the multiples-of-11%-combination we've settled on for the Rosso. The Syrah brings body, the Lemberger brightens and keeps it from getting too serious, and the Mourvedre keeps it smooth. Believe it or not, the 1% of Viognier actually makes a difference you can taste, because it's so aromatic.

FUN FACTS

If you put this bottle next to a bottle of our Ratio Blanco, the two front labels make a complete bicycle. Although it's kind of a crazy mashup since the Blanco is a vintage racer and the Rosso is a modern one.



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