



2025 WHITE MOURVEDRE

TASTING NOTES

Our White Mourvedre glows with confidence – she knows how good she is. Her perfume is an alluring, almost sweet-smelling mix of tropical fruit, honeysuckle and orange blossom that transforms in the mouth into long, lean flavors of lychee, jackfruit and lemon, mingling with elderflower. These give way to a clean, crisp finish that enhances the food-friendliness of this wine.

Fruity/dry, medium-plus acid

WINEMAKER'S NOTES

White Mourvedre has been something of a revelation for us at Eleven – like a discovery of buried treasure. The same grapes that produce beautifully dark, soft, complex red wine can also make a white wine of unique and surpassing beauty. How do we do it? We harvest the grapes earlier than we do for the red wine, and then we make it the same way as our other whites, with juice pressed directly from whole clusters of grapes. In the parlance, this is known as a vin gris: a white wine made from dark-skinned grapes; Pinot Gris is another example, which, like our white Mourvedre, has a bit more color in it than most other white wines.

Composition

100% Mourvedre

Vineyard

Sugarloaf

Appellation

Yakima Valley

Harvest Date

September 11, 2025

Harvest specs

24.1 brix, pH 3.63, TA 4.7 g/l

Crush Pad

Whole cluster press

Yeast

Allegro 48

Fermentation

Tank fermented

Malolactic Fermentation

None

Aging

6 months in tanks

Oak

None

Fining/Filtration

Bentonite, cross-flow filtration

Alcohol

13.7%

Production

336 cases

Bottled

February 3, 2026





PAIRINGS

Veggie burgers, crab cakes, panko prawns, grilled white fish. Chicken with herbs: fried, baked, or grilled. Crunchy, zesty and light is the theme! Want more ideas? Pesto pizza. Zucchini boats. Roasted vegetables. For fun, try it with sea salt caramels, a bridal shower, relaxing after a round of golf, or just sitting by the campfire.

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

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 online sources say, curiously), so is relatively juicy and not particularly concentrated by default; this is not an issue for this vin gris, which has no significant skin impact but instead takes advantage of the delicious flavors present in the juice.

FUN FACTS

Winemakers tend to focus on rosé with this variety, and some even insist that any non-red wine made from dark-skinned grapes is rosé (incorrect – “rosé” means “pink”, so if it’s not pink, it’s not rosé).

AWARDS

Silver, Seattle Wine Awards (89 points)

