



# 2022 LEMMA

## TASTING NOTES

The Lemma is a perennial favorite at Eleven, and it's easy to see why. Take the very best part of eating cherries or raspberries – that burst of flavor when you first bite into them – and stretch it out over an entire mouthful. It's always a cherry festival with Lemma, and it brings together both black and red cherry flavors in a way that no varietal wine can. This cooler-vintage version amps up the intensity of the celebration – it wants to party with you!

*Full body, medium-plus acid, medium tannin. Black and red cherry flavors.*

## WINEMAKER'S NOTES

Continual improvement of winemaking techniques requires frequent and ongoing experimentation. Performed within the constraints of a working winery, the winemaker's not-insignificant challenge is to design experiments that offer the potential for discovering improvements while minimizing the risk of bad batches. The first vintage of this wine was such an experiment – an ad hoc cofermentation of Lemberger and Malbec grape (though subsequent vintages have been blended, rather than cofermented). This combination was the inspiration for the name, unsurprisingly, but there is a double entendre here as well: the word “lemma” is a real word – a mathematical term defined as “a subsidiary proposition introduced in proving some other proposition.” In other words, it's something that you discover on the way to getting to the main result. In our case, the main result is our Malbec and Lemberger (labeled LEM) varietal wines. But the Lemma is a delightful side street along the way, no?

### Composition

60% Lemberger, 40% Malbec

### Vineyard

Lemberger - Kiona Vineyard  
Malbec - Sunset Bench Vineyard

### Appellation

Red Mountain (Washington on label)

### Crush Pad

Destem and light crush

### Yeast

D254

### Fermentation

Small open-top fermentors, punched down by hand

### Malolactic Fermentation

Yes

### Aging

18 months in barrels

### Oak

28%

### Alcohol

14.5%

### Production

215 cases

### Bottled

April 25, 2024



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## PAIRINGS

Think crush next door meets candlelight dinner. Comfortable enough to pair with a weeknight staple such as casserole or dress it up with, duck, pork or veal roasts. Either way, you're with your true love. If you want to keep that romantic dinner short and light, go for some pâté or charcuterie, or flavorful aged cheeses.

## 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

This is a unique blend of the bright Lemberger grape and the deep-thinking Malbec. An introverted extrovert.

## FUN FACTS

The first vintage of Lemma happened because of a freeze that knocked out our usual source of Malbec. We filled in with Malbec and Lemberger from Kiona, and ended up fermenting some of each together because of fermentor size/space constraints.

## AWARDS

Silver, Cascadia Wine Competition



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