



2024 ROUSSANNE

TASTING NOTES

Light bright fruit leaps out of this glass, inviting you to dance, with a smile. Alpine white strawberries and crisp ripe pear beckon you closer. After this playful olfactory experience you might be expecting something lightweight in the mouth, and while those bright flavors do persist, they are enveloped in a rich, lush mouthfeel that adds honeydew to the party, along with hints of vanilla and spice.

Dry, full bodied, medium-minus 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 10, 2024

Harvest specs

24.4 brix, pH 3.6, TA 6.2 g/l

Crush Pad

Whole cluster press

Yeast

VL-1

Fermentation

Tank

Malolactic Fermentation

None

Aging

5 months

Oak

12%

Finning/Filtration

Bentonite; Cross-flow filtration

Alcohol

13.7%

Production

286 cases

Bottled

April 24, 2025



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 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

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

Double Gold, Pacific NW Wine Competition;
93 points



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