

# 11TH HOUR CELLARS

Like many things in life, winemaking decisions are sometimes made at the “11th hour”. In the case of these California appellation varietals, this is a good thing because it enables our winemaker to wait until the last minute to select the harvest date, determine the fermentation period and the time required for barrel aging to accentuate the natural, intense fruit profiles of the grape.

The result of these 11th Hour decisions is expressed in every glass. The mouthfeel and complex aromas and flavors please the palate initially while the soft tannins provide a clean, satisfying finish and make these wines ideal companions for a wide range of food styles.

However, some things should not be left until the “11th hour”, especially when you might need an extra bottle or two for the evening ...



# 11TH HOUR CELLARS

Sometimes the Best Decisions are Made in the Eleventh Hour!

11th Hour Cellars varietals are sourced from the Sacramento and Lodi areas at the northern end of California's San Joaquin Valley. These vineyards are known for their sandy loam soils, moderate humidity, cool breezes off the Sacramento Delta and falling nighttime temperatures.



## PINOT NOIR

**Vinification:** Fermented on the skins at 75° F (23.9°C) in stainless steel. After pressing, the wine is aged 16-18 months in neutral American and French oak barrels.

**Viticulture:** Standard California practice of bilateral cordon (2 arms) with spur pruning

**Serve With:** Roasted Pork Tenderloin, Glazed Duck, Baked Salmon, Roasted Mushrooms with Herbs, and Burgundian- Style Escargot

**Tasting Comments/ Flavor Profile:** A classic combination of subtle raspberry and black cherry flavors with soft tannins and a very smooth finish.

**Aging Potential:** Ready to drink now, can be bottle aged up to 2 years at 55°F (12.8°C)

**Varietal Composition:** 100% Pinot Noir

**ALC:** 13%    **pH:** 3.57    **TA:** 0.57    **RS:** 0.8    **UPC:** 6 84586 01050 1

## ZINFANDEL

**Vinification:** Fermented on the skins at 80°F (26.7°C) in stainless steel. After pressing, the wine is then aged in second and third year American and French oak barrels for 16-18 months.

**Viticulture:** Standard California practice of bilateral cordon (2 arms) with spur pruning

**Serve With:** Pork, Lamb, Brisket, Cannelloni and Cioppino

**Tasting Comments/ Flavor Profile:** The profile is a combination of cranberry, plum and juicy blackberries with spice, vanilla and cedar accents.

**Aging Potential:** Ready to drink now, can be bottle aged up to 2 years at 55°F (12.8°C)

**Varietal Composition:** 95% Zinfandel    5% Syrah

**ALC:** 13.65%    **pH:** 3.65    **TA:** 0.58    **RS:** 0.8    **UPC:** 6 84586 01051 8

