



Introducing

11TH HOUR CELLARS

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

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.

A classic combination of subtle raspberry and black cherry flavors with soft tannins and a very smooth finish.

NV, Alc 13%, 12 btl cases

Cabernet Sauvignon

Fermented on the skins at 80° F (23.9°C) in stainless steel. After pressing, the wine is aged a brief 6-8 months in neutral American and French oak barrels.

Textbook Californian Cabernet Sauvignon with lots of ripe dark fruit, layers of blueberry and slight hints black licorice. Medium tannin, the brief time in oak rounds out the palate and give a clean grounded finish.

NV, Alc 13%, 12 btl cases



Chardonnay

Fermented on the skins at 80° F (23.9°C) in stainless steel. After pressing, the wine is aged less than 6 months in neutral American oak barrels.

This citrus tinted Chardonnay has crisp tropical fruit on the nose, and the 6 months in barrel lends softness and roundness to the balanced acidity on the palate. An ideal companion for seafood and light pasta.

NV, Alc 12%, 12 btl cases