















11TH HOUR CELLARS

11th Hour Cellars Pinot Noir

\$19.15

* Suggested retail price

11TH HOUR CELLARS

	Product code	13966470
	Licensee price	\$16.64
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	United States
	Regulated designation	Non applicable
	Region	California
	Varietal(s)	Pinot Noir 100 %
	Alcohol percentage	13%
	Colour	Red
	Sugar content	8
	Closure type	Metal screw cap
	À boire	Ready to drink

ABOUT THIS WINERY

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.

TASTING NOTES

A classic combination of raspberry and black cherry flavors over a weave of smooth tannins and a smooth finish. Perfect pairing with pork tenderloin, lacquered duck, baked salmon, roasted mushrooms with fine herbs and Burgundian snails. Serve between 14 and 18 ° C.

PRODUCT NOTES

The soil consists of a thick layer of silt loam that covers a subsoil of sandstone and shale. Semi-coastal Mediterranean climate, with moderate humidity, cool breezes from the Sacramento Delta and cooler temperatures at night. Altitude of 61 meters. Average age of the vines: Sixteen years.

PRODUCTION NOTES

Mechanical harvest. Vinification by fermentation in the presence of the skins in stainless steel tanks. Aging for sixteen to eighteen months in neutral French and American oak barrels.

