

CANNONBALL

E L E V E N





On a scale of one to ten, this
CANNONBALL deserves an ELEVEN.

ELEVEN is considered a Master Number.
A Master Number represents something
well above and beyond the mundane.

It connotes instinct, charisma, dynamic
capability and an overwhelming desire to
produce something extraordinary.

These are the truths we channel in crafting
the Cannonball ELEVEN wines.

CANNONBALL

E L E V E N



CHARDONNAY
SONOMA COAST

CANNONBALL
ELEVEN
SONOMA COAST
CHARDONNAY

Eleven Chardonnay was grown in the Sonoma Coast where the cool climate fruit strikes a balance between opulence and elegance. The growing season is long, natural acidity is abundant. Fermentation took place in a combination of stainless steel tanks and French oak barrels. Barrel and tank portions both underwent extended sur lie aging to enhance mouthfeel and contribute nougat and hazelnut notes, as well as add dimension and balance to the classic coastal acidity inherent in the fruit. Apple, pear, and melon fruit notes dominate. Succulent preserved lemon and lime zest back notes, complimented by honeycomb accents.



CANNONBALL

E L E V E N



SAUVIGNON BLANC

DRY CREEK VALLEY

CANNONBALL ELEVEN DRY CREEK VALLEY SAUVIGNON BLANC

Eleven Sauvignon Blanc was grown in the legendary Dry Creek Valley. The warm days and cool evenings mature our grapes early in the season and the long sunny days enhance development of flavors.

Primarily fermented in stainless steel, we also fill a small portion of the blend to French oak barrels for fermentation to create a blending component that adds dimension and a subtle richness and depth. Vibrant aromas of guava, pineapple, and passion fruit continue onto the palate and are joined by waves of honeydew melon, tangerine and lychee flavors. The mid-palate shows a lively acidity and soft floral notes leading to a pleasingly persistent finish.



CANNONBALL

E L E V E N



MERLOT

SONOMA COUNTY

CANNONBALL
E L E V E N
SONOMA COUNTY
MERLOT

Eleven Merlot was grown in both the northern reach of the Russian River Valley and the southern end of the Dry Creek Valley.

We harvest by hand in the early morning hours and cold soak the fruit prior to fermentation to release the deep color and concentrated berry flavors. Upon completion of fermentation the wine is drained off its skins and put to French oak barrels for extended aging. Impressively structured with black cherry, red currant, and raspberry fruit, this wine also shows lovely notes of cracked pepper, clove spice, and classic dried Herbs de Provence.



CANNONBALL

E L E V E N



CABERNET SAUVIGNON

SONOMA COUNTY

CANNONBALL
ELEVEN
SONOMA COUNTY
CABERNET SAUVIGNON

Eleven Cabernet Sauvignon nimillab
ipsapel ius mo omnihil landae magnihilit
aceatempе optatur, eture net alitур
andaerepero et officto quid untur? Us.

Igenisc ipiciendam voluptate nis aut
magnam quiam, officidem.

Et alit, odis elestin ciditat alia imus,
inum que odiciat into molupta tiatestio
berovid est quam nimolestia venim
invent et maion coreprata conse dem
nus simped eos et pori blaudam re aut
volorerum, culpa quatusaes as dellitур
sus non plam sequam re sit ditet
moloreh enimi, eos molore, conempe
rchitat iuntius dolupit aturesendi
dolorendunti adit audaecu.

