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CARTLIDGE
& BROWNE

THE ORIGINAL GARAGE WINERY

Legends often begin in the most ordinary surroundings. For two friends, Tony Cartlidge and Glen Browne, it began in 1980 in an undistinguished Napa Valley garage when they set out to build a wine company from scratch. As far as they could tell, there was no need (or no fortune) to buy an estate. Only a desire to seek out the best vineyards, harvest the best grapes and make the best wine that they possibly could.

Simply put, they were doing the *Negociant* thing before it was cool. Today, we're continuing in their tradition—no winery, no owned vineyards, low overhead. It's an arrangement that allows us to be nimble so we can focus on putting great wine in the bottle that delivers where it counts; in the glass.

2015 PINOT NOIR

Fruit Sourcing/Winemaking

We get to pick and choose the best vineyards across California—some with graceful tannins, others that will lend lively and complex aromatics. From there, we ferment the grapes under strict temperature controls, age the wine, blend to taste, and age the wine some more until it's integrated, aromatic and robust on the palate.

Tasting Notes

This ruby-purple Pinot is no pushover. Bold cherries, raspberries and blackberries purr with vanilla meringue and toasty oak notes. Warming on the tongue, baking spice and stone-like minerality round into a juicy, firm finish.

Food Pairings

Like a foreign convertible, Pinot Noir takes extra effort to maintain. When done properly it elicits respect and envy—the same is true when it's paired with just the right flavors. Serve with roast chicken (or turkey), pancetta wrapped figs, or mushroom crostini.

Technical Data

Vintage: 2015

Appellation: California

Alcohol % by Volume: 13.5%

pH: 3.72

Total Acidity g/100ml: 0.6

Oak Aging: 10 months, medium toast French oak

