

ESTABLISHED 1980

Cartlidge & Browne

VINTAGE

2017 NUMBER

MERLOT

VINTAGE NOTES

2017 was a very solid year for Merlot and other Bordeaux varietals. A warm finish to the ripening season encouraged well developed tannins, ripe flavors and jammy rather than vegetal aromas area in the heart of the Santa Ynez Valley.

VINEYARD DETAILS & WINEMAKING

Sourced primarily from one family-owned vineyard just north of Lodi. Fermented in stainless steel tanks and aged on skins an additional two weeks.

FLAVORS & AROMAS

Lively and very fruit forward with red berry and cherry flavors and aromatics of violets, caramel and coffee.

TECHNICAL DATA

COMPOSITION 91% Merlot, 7% Cabernet Sauvignon, 2% Petit Verdot

APPELLATION California

OAK AGING Ten months on French and American oak staves; Medium toast

ALCOHOL 13.8%

BRIX 23.8

pH 3.58

TA 5.7 g/100ml

Manderafled VERIFIED ATTHENTIC