



ESTABLISHED 1980

C&B

*Cartlidge & Browne*

VINTAGE **2018** NUMBER

CHARDONNAY

VINTAGE NOTES

Even keel temperatures during the Chardonnay ripening cycle helped keep fruit on the vines long enough to fully develop flavors and nuanced aromas.

VINEYARD DETAILS & WINEMAKING

Sourced from family owned vineyards in Clarksburg and Lodi. Fermented in stainless steel tanks and aged on yeast lees for an additional 6 weeks to improve mouthfeel and complexity. Only partial malolactic fermentation was done to maintain natural acidity.

FLAVORS & AROMAS

Flavors of pear, melon and light citrus with aromatics of straw, lemon and oak tones of sweet caramel and hazelnut.

TECHNICAL DATA

COMPOSITION 100% Chardonnay

APPELLATION California

OAK AGING Five months on French oak; Medium and medium plus toast oak

ALCOHOL 13.6%

BRIX 23

pH 3.51

TA 6.2 g/100ml

