



ESTABLISHED 1980

C&B

Cartlidge & Browne

VINTAGE 2018 NUMBER

CABERNET SAUVIGNON

VINTAGE NOTES

The 2018 vintage began with a long, cool spring and summer with a somewhat later harvest, beginning at the end of August. These moderate, dry weather conditions allowed a steady paced growing season. The grapes matured slowly and the resulting wines show deep colors and flavors.

VINEYARD DETAILS & WINEMAKING

Sourced from multiple vineyards mostly near Lodi, Clarksburg and Paso Robles. Fermented in stainless steel tanks and aged on skins an additional two weeks.

FLAVORS & AROMAS

Centered and balanced with a solid tannin backbone. Dark berry and plum flavors and aromatics of cedar, cola and lightly toasted oak.

TECHNICAL DATA

COMPOSITION 87% Cabernet Sauvignon, 13% Merlot

APPELLATION California

OAK AGING Eleven months on French oak staves; Medium and medium+ toast

ALCOHOL 13.8%

BRIX 23.9

pH 3.62

TA 5.8 g/100ml

