



ESTABLISHED 1980

C&B

Cartlidge & Browne

VINTAGE **2018** NUMBER

MERLOT

VINTAGE NOTES

It was a long, cool season from beginning to end, bringing natural acidity and purer fruit expression. This allowed the fruit to hang on the vine longer and to come to full ripeness through a natural maturation process.

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% Malbec

APPELLATION California

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

ALCOHOL 14.6%

pH 3.49

TA 6.1 g/100ml

CARTLIDGE & BROWNE
Handcrafted
VERIFIED AUTHENTIC