

ESTABLISHED 1980

Cartlidge & Browne

VINTAGE

2018

NUMBER

PINOT NOIR

VINTAGE NOTES

Albeit a heavy year for Pinot, the 2018 vintage delivered very sound and balanced fruit. Flavors and aromatics leaned toward higher tone red flavors such as raspberry and bing cherry.

VINEYARD DETAILS & WINEMAKING

Sourced from several vineyards in Northern Central California, Mendocino County and Lake County. Fermented in stainless steel tanks using Pinot Noir specific yeasts and Burgundian winemaking techniques to minimize extraction of heavy tannins.

FLAVORS & AROMAS

Bright cherry and rhubarb flavors, vibrant acidity, centered mouthfeel and aromatics of cherry cola and vanilla. A very food-friendly wine.

TECHNICAL DATA

COMPOSITION 100% Pinot Noir

APPELLATION California

OAK AGING Six months on French oak; Medium toast

CARTLIDGE & BROWNE

Manderafted

ALCOHOL 13.7%

BRIX 22.8

pH 3.65

TA 6.6 g/100ml