



ESTABLISHED 1980

C&B

Cartlidge & Browne

VINTAGE 2019 NUMBER

CHARDONNAY

#### 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 96% Chardonnay, 4%  
Muscat Canelli

APPELLATION 48% Lodi, 52% Clarksburg

OAK AGING Four months on French oak

ALCOHOL 13.6%

pH 3.6

TA 5.6 g/100ml

