

★ ★ ★

CARTLIDGE
& BROWNE

THE ORIGINAL GARAGE WINERY

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Legends often begin in the most ordinary surroundings. For two friends, Tony Cartlidge and Glen Browne, it began in 1980 in an undistinguished Napa Valley garage when they set out to build a wine company from scratch. As far as they could tell, there was no need (or no fortune) to buy an estate. Only a desire to seek out the best vineyards, harvest the best grapes and make the best wine that they possibly could.

Simply put, they were doing the *Negociant* thing before it was cool. Today, we're continuing in their tradition — no winery, no owned vineyards, low overhead. It's an arrangement that allows us to be nimble so we can focus on putting great wine in the bottle that delivers where it counts; in the glass.

2016 MERLOT

Fruit Sourcing/Winemaking

We get to pick and choose the best vineyards across California — some with silky tannins, others that lend robust red fruit notes. From there, we ferment the grapes under strict temperature controls, age the wine, blend to taste, and age the wine some more until it's integrated, aromatic and sumptuous on the palate.

Tasting Notes

A masculine Merlot if ever there was one. Heady aromas of savory plum, raspberry and smoke yield to hints of cigar box spice and dried herbs. Refreshing acidity, lush tannins and a long, supple black pepper spiced finish — proof positive of why Merlot's thought of as so food friendly.

Food Pairings

Merlot is notorious for pairing with a variety of foods — it's just so easy going. Enjoy it on its own or take it for a spin with roast pork tenderloin, penne alla vodka or a classic bistro burger with melty bleu cheese.

Technical Data

Vintage: 2016

Appellation: California

Alcohol % by Volume: 13.5%

pH: 3.57

Total Acidity g/100ml: 0.55

Oak Aging: 8 months, French oak

