CARTLIDGE & BROWNE

THE ORIGINAL GARAGE WINERY

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.

2015 CABERNET SAUVIGNON

Fruit Sourcing/Winemaking

We get to pick and choose the best vineyards across California—some with powerful tannins, others that will lend bold dark 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 robust on the palate.

Tasting Notes

This is classic Cabernet! The nose reveals a cornucopia of fruit and invites serious attention: plum, cherries and rhubarb pie notes coast alongside a savory edge of dusty, dried herbs. Best part? The mouth-filling, suede textured, lingering finish.

Food Pairings

This Cabernet's sleek lines belie its power and endurance—capable of pairing with a juicy grilled rib eye, lamb chops, or even pasta with sausage and mushrooms.

Technical Data

Vintage: 2015
Appellation: California
Alcohol % by Volume: 13.5%
pH: 3.64
Total Acidity g/100ml: 0.6
Oak Aging: 10 months, medium toast French oak

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