

★ ★ ★

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 CHARDONNAY

### Fruit Sourcing/Winemaking

We get to pick and choose the best vineyards across California—some with lively acid, others that will lend a plush texture on the palate. 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 delightful on the palate. Ah Chardonnay...

### Tasting Notes

Gold in the glass and roaring with aromatic passion fruit, guava and tangerine on the nose. Medium bodied with lively hints of cinnamon spice, and flavors of stone fruit (like warm, freshly baked peach cobbler) cruise into a lemon curd packed finish.

### Food Pairings

Chardonnay is a "comfortable cruiser" when it comes to pairing with food—it will play nicely with a variety of foods. Enjoy it on its own or take it for a test drive with sautéed fish with lemon-butter sauce, roast chicken, or your go-to creamy pasta recipe.

### Technical Data

**Vintage:** 2015

**Appellation:** California

**Alcohol % by Volume:** 13.5%

**pH:** 3.68

**Total Acidity g/100ml:** 0.6

**Oak Aging:** 10 months, medium toast French oak

