

★ ★ ★
**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 Negotiant 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.

2017 CHARDONNAY

Fruit Sourcing/Winemaking

We get to pick and choose the best vineyards across California – some with lively acid, others that lend weight and substance on the palate. From there, we ferment the grapes under strict temperature controls, age the wine, blend to taste, and age the wine until it's integrated, aromatic and delightful on the palate. Ah Chardonnay.

Tasting Notes

Aromas of tropical fruits and tangerine swirl with scents of nutmeg and clove. Medium bodied with lively flavors of ripe peach, guava, apple pie and crème brûlée flood the palate. The finish is long and supple with refreshing minerality.

Food Pairings

A Chardonnay that will play nicely with a variety of foods; take it for a spin with roasted chicken or your favorite go-to creamy pasta recipe.

Technical Data

Vintage: 2017

Appellation: California

Alcohol % by Volume: 13.5%

pH: 3.59

Total Acidity g/100ml: 0.64

Oak Aging: 6 months, medium toast French oak

