

★ ★ ★

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 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.

2016 CABERNET SAUVIGNON

Fruit Sourcing/Winemaking

We get to pick and choose the best vineyards across California — some with powerful tannins, others that 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 a classic Cabernet! The nose reveals a cornucopia of fruit and invites serious attention; plum, blackberries and cherry pie notes coast alongside a savory edge of dried herbs and dusty tannins. Best part? The mouth-filling, velvety 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: 2016

Appellation: California

Alcohol % by Volume: 13.5%

pH: 3.78

Total Acidity g/100ml: 0.57

Oak Aging: 8 months, French and American oak

