

Product code: 1826

Cartlidge and Browne, Chardonnay, North Coast, California, USA, 2019



Producer Profile

In 1980, the same year Ronald Reagan came to power and JR was shot in 'Dallas', with no money to buy vineyards and seeing no reason to, Tony Cartlidge started his winery in an undistinguished Napa Valley garage.

Possibly the original Californian 'garagiste' he set out to source the best possible grapes to handcraft his wines in this unassuming home. Nearly 40 years later, still sourcing from vineyards as wide ranging as Sonoma to the Sierra foothills, continuing to produce high quality wines, Cartlidge & Browne has become a byword for varietally pure Californian wines, whilst sticking to their garagiste roots of taking a different path.

Viticulture

C & B choose the best vineyards across California – some with lively acid, others that lend weight and substance on the palate.

Winemaking

Grapes were harvested at <23 brix to maintain natural acidity and balance. Gentle bladder pressing was employed to minimise extraction of harsh phenolics from the grape skins and the juice was fermented cold and slow with traditional Chardonnay yeast strains. Post ferment, the wine was aged 4 months on yeast lees and french oak. Malolactic fermentation was not used to keep the wine bright and crisp with forward fruit.

Tasting Note

Flavours of pear, melon and light citrus with aromatics of straw, lemon and oak tones of sweet caramel and hazelnut.

Food Matching

Very versatile, well balanced with excellent acidity and will perfectly pair with a number of foods. Seafood dishes, grilled chicken, pork or veal.

Technical Details

Varieties:

Chardonnay 96%
Muscat Canelli 4%

ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 4 Months

Type: French

% wine oaked: 100

% new oak: 20