



CARTLIDGE & BROWNE

2012 CABERNET SAUVIGNON

North Coast

Cartlidge and Browne was established in the Spring of 1980 with a commitment to crafting affordable California wines, especially for the sophisticated wine buyer.

The wines in the C&B portfolio are well-balanced, appropriately tannic, lightly oaked and low in alcohol, perfect for food-friendly pairings.

Varietal Composition: 85% Cabernet Sauvignon, 5% Merlot, 5% Petit Verdot, and 5% Malbec. | **Alc. by vol.:** 13.5% | **TA:** 0.58g/100ml | **pH:** 3.64

WINEMAKER'S TASTING IMPRESSIONS

Harvested from the warmest parts of Lake County and the Alexander Valley for optimal richness, our 2012 Cabernet Sauvignon was then aged in French oak for 16 months. Cardinal red in color, our Cabernet starts out with rich and delicious red fruits on the nose that flow into ripe blackberry, watermelon, candied plum and crème brûlée. The soft, yet fine, tannins have notes of coffee, rose petals and wet slate. As always, we've created a Cabernet Sauvignon that pairs perfectly with a range of foods, from lamb and duck, to peppercorn Ahi steaks and barbeque chicken.

PRAISE FOR CARTLIDGE & BROWNE

“*The question that begs to be answered is why so many producers ignore what Cartlidge and Browne does better than just about anybody else in the state — produce fruit forward, pure, varietally correct, delicious wines.*”

