



CARTLIDGE & BROWNE

2010 PINOT NOIR NORTH COAST

Cartlidge and Browne was established in the Spring of 1980 with a commitment to producing affordable California wines. The wines in the C&B portfolio were made to be well-balanced, appropriately tannic, lightly oaked and low in alcohol for food-friendly pairings. Now, over 30 years later, C&B is producing wines exactly the same way as they did in the beginning.

Cartlidge and Browne's goal is to create wines for the sophisticated wine buyer who seeks to find an amazing deal. When looking for a tasty bottle of wine to share with friends, C&B values are ones hard to beat! Bon Appetite!

ALC. BY VOL. 13.8% | TA 0.63G/100ML | pH 3.72

WINEMAKER'S TASTING IMPRESSIONS

Cherry, strawberry and rhubarb notes define the aromatics of this wine and are backed by hints of cinnamon and oregano. Bright flavors of cherry, raspberry and ripe tomato are balanced by a layer of earthy mushroom. Smooth and silky!

Delicious with a variety of meats such as lamb, veal and venison and particularly splendid with salmon. Pinot Noir is widely considered one of the best companions to food because of its good acidity and body complementing rather than overpowering food.

ROBERT M. PARKER, JR.'S



**The
WINE
ADVOCATE®**

Tom Cartlidge

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.