

SMITH-MADRONE

2013 Cook's Flat Reserve

Updated November 2021

Aromatically captivating, the 2013 Cook's Flat Reserve has developed a veritable cornucopia of beguiling fragrances. Base notes of dark blue/black berry fruit are surrounded by a melody of leather, tobacco, truffles, nutmeg, violets and cedar. When the aroma of a wine has developed this level of complexity, truly, the aroma becomes an end in itself. Just inhale, enjoy and let a sense of wonder wash over you.

Happily, after such a winning opening act the wine has a terrific, even startling follow-through on the palate. Its texture is a small miracle of size, weight, structure & harmony. The dark fruit that is at the core of the aroma re-asserts itself and wells up deliciously in the mid-palate with sumptuous portions of black currants and loganberries. The acidity is bright and enlivening and co-exists with a creamy texture and graceful, fine tannins that altogether promise a long and happy life for those inclined to wait.

All in all, the wine is generous without being the least bit over the top, beautifully composed and wonderfully complete. It is undoubtedly one of the finest wines Smith-Madrone has ever produced.

Cook's Flat Reserve represents our uncompromising pursuit of perfection in winemaking. Each bottle is numbered and tissue wrapped with a copy of the U.S. Land Office patent which was signed by President Chester A. Arthur, granting ownership of the land to George Cook. That original document hangs in the winery and is an important part of our history. We chose this name in tribute to George Cook, the first owner of the property and the person who originally planted the vines here in the 1880s.

Appellation:	Napa Valley
Sub-Appellation:	Spring Mountain District
Farming:	Dry-farmed mountain estate
Varietal content:	46% Cabernet Franc, 33% Cabernet Sauvignon, 21% Merlot
Time in oak:	9 months
Oak:	10% new French oak
pH:	3.62
Total acidity:	.63 g/100 ml
Alcohol:	14.3%
Cases produced:	2,450 individually numbered bottles
Winemakers & Winegrowers:	Charles Smith & Stuart Smith