

# SMITH·MADRONE

## 2017 Estate Grown Chardonnay

The aroma is expansive and penetrating. Oak and citrus and toast and nuttiness are all beginning to knit together into an aromatically expressive whole. The minerality and Meyer lemon top notes are a strong hint of what's to come.

On the palate, the wine is an impressive mouthful; what the aroma leads you to expect, but more. It is opulent and creamy, yet laced with an enlivening acid that seamlessly leads to a crisp refreshing finish. All in all, this is a terrific wine for food as well as a delicious wine to drink for its own sake.

Our soils are mostly deep-red Aiken Stoney Clay loam, part of the Aiken, Kidd, Forward complex of soils which are volcanic-based, well-drained and deep. The underlying geology is the very old (250,000,000 years) Franciscan Series Assemblage, unique to California coastal ranges, which includes altered mafic volcanic rocks, deep-sea radiolarian cherts, sandstones, limestones, serpentines, shales and high-pressure metamorphic rocks, all of them faulted and mixed in a seemingly chaotic manner as a result of the Pacific Tectonic Plate subducting under the Continental Plate and shears both off into an aggregate mix. Overlying this formation is the much younger weathered Sonoma Volcanic soil that forms our soils of today.

All our wines are made entirely from our dry-farmed estate vineyards surrounding the winery on top of Spring Mountain in the Napa Valley. Our goal is to make artisanal wines which are distinctive and are an expression of both the vintage and us, as vintners, but above all else, are wines which bring pleasure to the senses. Every year our wine is made from the same vineyards, pruned by the same people in the same way, cultivated in exactly the same manner and harvested at similar levels of maturity, yet Mother Nature stamps each vintage with a unique set of flavors, senses and character. Vintage dating is a celebration of that uniqueness and diversity.

<u>Appellation:</u>	<u>Napa Valley</u>
<u>Sub-Appellation:</u>	<u>Spring Mountain District</u>
<u>Varietal content:</u>	<u>100% Chardonnay</u>
<u>Fermentation:</u>	<u>barrel fermented</u>
<u>Time in oak:</u>	<u>10 months</u>
<u>Oak:</u>	<u>85% new French oak</u>
<u>pH:</u>	<u>3.24</u>
<u>Total acidity:</u>	<u>.83 g/100 ml</u>
<u>Alcohol:</u>	<u>14.6%</u>
<u>Cases produced:</u>	<u>991</u>
<u>cases</u>	
<u>Winemakers &amp; Winegrowers:</u>	<u>Charles Smith, Sam Smith &amp; Stuart Smith</u>