

# 2010 COOK'S FLAT RESERVE

This is a limited production wine of 140 cases created by the careful selection and blending of a small group of the best barrels the vintage has to offer. In 2010 this means the wine is 75% Cabernet Sauvignon and 25% Cabernet Franc, aged for 19 months in 100% new French oak from the forests of Tronçais, Nevers and Allier. Following barrel aging, it rested for more than a year in the bottle before its release on December 5, 2013. Coincidentally, George Cook purchased the property on December 5, 1884 and the Volstead Act (ending Prohibition) was repealed 49 years later on that same day in 1933.

Each numbered and tissue-wrapped bottle of Cook's Flat Reserve represents our uncompromising pursuit of perfection in winemaking. The tissue is a copy of the U.S. Land Office patent, 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 1800s.

The wine opens with an intense, seductive aroma of dark fruit – black currant, blackberry, black cherry – tinged with mocha, spice and licorice. Spending a few minutes inhaling the 2010 Reserve is a compelling experience – the aroma is a little piece of heaven all its own. On the palate the wine goes from strength to strength, fulfilling the heady promise of the nose. This is a sumptuous wine, rich and creamy in texture and crammed full of delicious dark fruit. The layered mid-palate moves seamlessly to a finish tinged with raspberries and cherries, and is marked by exceptional length. And, as good as the 2010 Cook's Flat Reserve tastes right now, we believe cellaring the wine can only improve on perfection.

Smith-Madrone was founded 43 years ago with the purchase of 200 wild acres at the very top of Spring Mountain in the Napa Valley. Over the years we have personally cleared the land, planted and nurtured grapes on 34 of these acres and have made wine from those grapes since 1977. Our vines grow at the top of Spring Mountain (1,800-foot elevation), on very steep slopes (up to 35%) in red "Aiken" soil, derived from weathered volcanic materials and sedimentary rock.

AGE OF VINES	40 years
APPELLATION	Napa Valley
SUB-APPELLATION	Spring Mountain District
FARMING	Dry-farmed Mountain Vineyard
VARIETAL CONTENT	Cabernet Sauvignon 75%, Cabernet franc 25%
TIME IN OAK	19 months in new French white oak barrels
pH	3.70
TOTAL ACIDITY	.61 g/100 ml
ALCOHOL BY VOLUME	14.3%
HARVEST DATES	September 25 to October 6
CASES PRODUCED	1,956 bottles
WINEMAKERS & WINEGROWERS	Charles Smith & Stuart Smith
WEBSITE	<a href="http://www.cooksflatreserve.com">www.cooksflatreserve.com</a>