

## **SMITH-MADRONE WINERY**

- COORDINATES:** 4022 Spring Mountain Road, St. Helena, California  
Phone 707/963-2283; Fax 707/963-2291  
[www.smithmadrone.com](http://www.smithmadrone.com), [info@smithmadrone.com](mailto:info@smithmadrone.com),  
[www.cooksflatreserve.com](http://www.cooksflatreserve.com)  
Open by appointment only at 11:00 a.m. or 2:00 p.m. on  
Monday, Wednesday, Friday, Saturday. Appointments  
must be confirmed by phone or email. Tasting fee is \$25  
per person; this fee is waived with a wine purchase.
- FOUNDED:** 1971, by Stuart Smith
- MANAGEMENT:** Stuart A. Smith, Managing Partner, Enologist  
Charles F. Smith III, Winemaker  
Sam Smith, Assistant Winemaker
- MOUNTAIN:** The vineyards sit at elevations between 1,300 and 2,000  
feet, on  
**VINEYARDS** steep slopes which range up to 34%.
- ESTATE:** All wines made entirely from the winery's estate  
vineyards surrounding the winery on top of Spring  
Mountain in the Napa Valley. Stuart Smith chose specific  
slopes with different exposures for specific varietals  
when planting the vineyards: eastern exposure for  
Riesling, southern and western exposures across flat  
stretches for the Cabernet Sauvignon and the coolest  
north-facing slopes for the Chardonnay. There are  
numerous historical sights on the ranch, as well as the  
huge array of natural beauty and wildlife.
- SOIL:** The 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 for mountain  
soils. The underlying geology is the Franciscan  
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 tectonic plate activity. The soils are rocky,  
with some rocks as large as small cars.

**FARMING:** Smith-Madrone is a pioneer of dry farming. Stu Smith explains: <https://www.youtube.com/watch?v=b0rOI3OMRyw>

**CURRENT RELEASES:** 2014 Chardonnay (850 cases produced, \$32), 2014 Riesling (1,551 cases, \$30); 2014 Cabernet Sauvignon (1,925 cases, \$52)  
all wines are Spring Mountain District appellation; all wines are estate-grown and estate-bottled

**FALL 2017 RELEASE:** 2012 Cook's Flat Reserve (less than 1,000 bottles, individually numbered, wrapped in proprietary tissue, in wooden cases, \$225)

**PRODUCTION:** Approximately 4,000 cases a year

**HOSPITALITY:** Tours and tastings always conducted by one of the Smith family

**THE ESTATE:** 200 acre ranch, partly planted as vineyard over a century ago; California black bears and other wildlife once thrived here; enormous 120-year-old Picholine olive trees frame a path and view overlooking Napa Valley and Bothe Napa Valley State Park

**THE NAME:** A tribute to the Smith brothers and the predominant tree on the ranch. The Madrone is an evergreen with a red-brown trunk and branches. In spring the tree bears lily-of-the-valley-like flower clusters; in fall orange-red berries appear.