

SMITH-MADRONE WINERY

- COORDINATES:** 4022 Spring Mountain Road, St. Helena, California
Phone 707/963-2283; Fax 707/963-2291
www.smithmadrone.com, info@smithmadrone.com,
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:
VINEYARDS** The vineyards sit at elevations between 1,300 and
2,000 feet, on 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 explains:
<https://www.youtube.com/watch?v=b0rOI3OMRyw>

CURRENT RELEASES: 2015 Chardonnay (512 cases produced, \$34), 2015 Riesling (650 cases, \$32); 2014 Cabernet Sauvignon (1,925 cases, \$52); 2012 Cook's Flat Reserve (1,350 bottles, individually numbered, wrapped in proprietary tissue, in wooden cases, \$225). All wines are Spring Mountain District appellation; all wines are estate-grown and estate-bottled.

PRODUCTION: Approximately 3,000 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 135-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.

HONORS: Stu was named one of the wine industry's most inspirational people in January 2018: <https://www.wineindustryadvisor.com/2018/01/12/pioneer-champion-hillside-grapegrowing>

[4/12/2018]