

Smith-Madrone 2009 Riesling

<http://www.andreawine.com/wine/wine-buying-guide/riesling>

Smith-Madrone Riesling, Napa, California

\$27 | 90pts popular rating

One of America's top Rieslings, impressive for its complex notes of peach yogurt, melon, petrol and chamomile. A great match for sweet crab or shrimp.

On Wine

Biodynamics: Natural Wonder or Just a Horn of Manure?

By Jay MacInerney, October 23, 2010

http://online.wsj.com/article/SB10001424052702304410504575560463995629960.html?mod=WSJ_LifeStyle_Lifestyle_6

Burly, heavily bearded Stu Smith has been tending his vineyard atop Spring Mountain with his brother Charlie for more than 40 years. The Smith Brothers have gained a quietly loyal following for their Smith Madrone wines, despite eschewing such Napa conventions as new French oak, irrigation and Robert Parker raves.

Oenofile

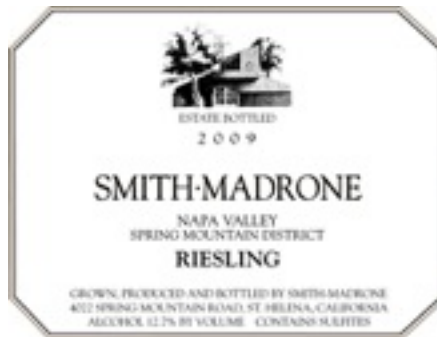
2009 Smith Madrone Riesling Napa Valley Spring Mountain, \$27 Not biodynamic, but classic. Very light straw color, green-apple nose, with a citrusy vibrancy on the palate leading to a slatey, minerally note suggestive of a great Mosel.

whomyouknow.com

Friday, October 22, 2010

<http://www.whomyouknow.com/2010/10/smith-madrone-2009-riesling-highly.html>

Smith-Madrone 2009 Riesling Highly Recommended by Whom You Know!!!!



The Champagne Wishes Panel love Smith-Madrone wine made by Mover and Shaker Stu Smith: <http://www.whomyouknow.com/2010/08/movers-and-shakers-stu-smith-general.html>

Here is what we think of the latest release! Say Cheers with Peachy:

Delightful. That would be how I would describe the Smith-Madrone 2009 Riesling I recently sampled. Riesling is a white grape variety with ties dating back to Germany's wine region. The Smith-Madrone 2009 version was a classic. It displayed a

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flowery aroma upon opening. As of 2004, Riesling was estimated to be the world's 20th most grown variety at 48,700 hectares. However in terms of importance for quality wines, it is usually categorized varieties together with Chardonnay and Sauvignon Blanc. Most of the white wine world is ruled by chardonnays. Sauvignon blancs and pinot grigios come in a close second and third. However, unlike the others this Smith-Madrone had everything one could ask for in a white wine. The grape itself is very versatile. The palate can sense anything from bone dry to syrupy sweet. The Smith-Madrone was deliciously sweet. It paired nicely with a variety of different foods. It also goes nicely with different seasons. Fish would be a top option that can pair with this Smith-Madrone. Taking it along with you chilled to that next wine and cheese picnic is another option. Undoubtedly, it would be a fantastic gift to bring along to the next family barbecue. Finally, due to its delectable sweetness, it would pair nicely as an after dinner type wine with desert. Two thumbs up is what I would rate the Smith-Madrone 2009 Riesling. I will be sure to make a stop at the winery during my next trip out to Napa Valley!

The 2009 Smith-Madrone Riesling is tropical delight from start to finish. On the nose, expect floral aromatics that have endeared Riesling fans for ages. On the palate, plenty of ripe fruit- juicy peach, pear, along with exotic topical nuances all showcased against an outstanding backdrop of evenly balanced acidity and low residual sugar levels. How does the 2009 compare to the Smith-Madrone 2008 vintage? In my opinion the word consistent says it all. The Smith -Madrone Riesling is consistently a terrific wine. Pair it with broiled scallops or many seafood selections. Not to mention desserts, salads, poultry or pork dishes, where this Riesling would partner perfectly. Why is Riesling on the rise? Well , among wine lovers, chefs and sommeliers this varietal receives exceptional attention for its out-going, food -friendly character. Riesling has gained an international spotlight, in large part due to its amicable, food pairing versatility. As palates prefer a wider variety of food flavors, wines that can fit a broader food pairing bill will see an increase in demand. This is where Riesling fits in the picture, it would be difficult to find a more accommodating wine for a broader range of food.

In 2004 I made my sixth trip to Napa Valley, to study wines , to learn more , and to buy for my cellar. I have had the good fortune to tour many other wine regions, Monterey, Paso Robles, Santa Barbara in California. Oregon, Washington State, New York State, Rhode Island, Illinois, Florida, and lately North Carolina. With all these experiences to draw on , I truly can say that Smith- Madrone is one of the very best wineries our country can produce. Buy it and drink it with confidence.

West coast business trips are awful on the mind and body. This past weekend, I took the red eye home on Friday from LA, leaving at 8:45pm west coast time and arriving in Boston at 5:00am. By the time I got my luggage, remembered where I parked my car, and drove the 1 hour home it was nearly 7 am before I was able to get some rest. Later that night, my 4 month old would not sleep so I was up til about 3 am. Oh, and my 3 year old woke up at 6:45 am. Needless to say it was a tough weekend. Feeling the need to salvage the weekend, I decided I would cook a decent meal and open a bottle of wine. I know that doesn't sound too manly, but sometimes a bottle of wine will take the edge

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off of a jet lag/kids being kids kind of weekend. I did some cabinet and fridge searching and came up with some decent ingredients. I ended up with some bbq pulled chicken with cilantro and red onion on ciabatta bread. It was actually one of my better meals without shopping for ingredients, but I will tell you what made the whole dinner (actually the whole weekend) was the bottle of Smith Madrone 2009 Riesling. The Smith Madrone was smooth and sweet, complimented my dinner, and took the edge off the weekend. From the first sip I felt as if I was in Napa valley in the cool mountain air overlooking the vineyards. It was a bit of serenity to finish a hectic weekend. I have had the Smith madrone 2008 earlier this summer, I am not going to sit here and tell you I can taste the difference and that one is more balanced or sweeter than the other. I don't have that fine of a palette, but what I can tell you is that both are in "in the rotation" within my circle of friends. So, while I agree that The Smith Madrone vineyards turn out quality wines in general, I must say that 2009 is impressive for the simple fact that it made my crazy weekend into a great weekend.

Today I thoroughly enjoyed Smith Madrone 2009 Riesling. 2009 Smith Madrone Riesling has an intense flavor but it is not too sweet as other Rieslings. Smith Madrone flavors are balanced in this 2009 Riesling with a finish you can really appreciate. The fruity flavor of the wine was perfect with the tuna salad I had for dinner. On the palate, this wine is light bodied and balanced. So gentle on the acidity. The fruit and acidity balance perfectly. I found the finish to be slightly sweet however very refreshing. Served cold is personally my favorite way! As an old timer Chardonnay fan, I find this Riesling a refreshing change. Don't be fooled by the pale color of this wine, it really is crisp and full of intense flavor. I generally find Riesling a little dry on my palate, not this one, if you are like me; you really need to give this a shot. It is the best as you can taste the entire flavor, nothing short of a miracle! The after taste lingers. I dislike it when there is nothing to the finish. Even coming up to New York's colder season, you can be sure that this will still be a perfect accompaniment to the evening! I highly recommend this wine. It is superb! But I guess you know that, otherwise it would not be featured on this site! Now I'm upset that the bottle is done....best I head to the wine store and stock up.