

SMITH-MADRONE

2009 CHARDONNAY

Global warming seems to have passed over the Napa Valley in 2009. It was the coolest growing season in our 39 years of farming on Spring Mountain. The summer fog began in early July instead of the more normal August and lasted later into the morning. The few warm spells also had lower temperatures and lasted for shorter periods than normal. Despite all this cool weather harvest only began about ten days late.

The 2009 Chardonnay has a medium light, pale yellow color, with wonderful aromas of mixed ripe green-apples and pears, French oak and Chardonnay flavors. There is racy acidity which includes hints of citrus and Meyer lemon with minerality as its core component from start to finish. There's also just a hint of toastiness on the finish. Charlie loves it and thinks it's our best Chardonnay since our 2001.

At Smith-Madrone 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.

AGE OF VINES:	37 years
APPELLATION:	NAPA VALLEY
SUB-APPELLATION:	SPRING MOUNTAIN DISTRICT
VARIETAL CONTENT:	100%
FERMENTATION:	100% barrel fermented
OAK:	100% new French oak
TIME IN OAK:	9 months
TOTAL ACIDITY:	0.66 g / 100 ml
ALCOHOL:	14.2%
CASES PRODUCED:	502 cases
WINEMAKERS & WINEGROWERS:	CHARLES SMITH, SAM SMITH & STUART SMITH
WEBSITE:	www.smithmadrone.com
GOLD/BEST OF CLASS MEDALS:	Pacific Rim Wine Competition