

SMITH-MADRONE

2007 CABERNET SAUVIGNON

Charlie and Stu have liked this wine since it first went into the new oak barrels. It was clear from the very beginning that this vintage of red wine was exceptionally good. The wine has a deep dark, almost inky black color. There is a heady aroma of black currants, blueberries, cedar, cassis and just a slight hint of cigar box. This wine is a beautiful demonstration of why the 2007 vintage is so acclaimed - it is just perfect on the palate. It has a wonderful berry/briary texture that is lively on the palate from beginning to end: it is in perfect balance. There are just enough fine grained tannins so that the wine will live, mature and develop for many years to come. In short, we are very excited about this Cabernet. There is just one percent of Cabernet franc and two percent of Merlot blended into the wine.

Smith-Madrone's Cabernet Sauvignon is grown at the top of Spring Mountain (1,800-foot elevation), west of St. Helena in the Napa Valley. The vines are planted on very steep slopes (up to 35%) in red "Aiken" soil which is derived from weathered volcanic materials and sedimentary rock. The underlying geology, the Franciscan mélange, is just 500 miles long and was created by the Continental Plate grinding off the top of the Pacific Plate as it subducts under the Continental Plate.

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, yet above all else, the wines must 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:	36 years
APPELLATION:	NAPA VALLEY
SUB-APPELLATION:	SPRING MOUNTAIN DISTRICT
FARMING	DRY-FARMED MOUNTAIN VINEYARD
VARIETAL CONTENT:	Cabernet Sauvignon 97%, Merlot 2% & Cabernet franc 1%
TIME IN OAK	22 months in new American white oak barrels
pH	3.38
TOTAL ACIDITY	.68 g/100 ml
ALCOHOL BY VOLUME	14.2%
HARVEST DATES	September 27 to October 4
FINING	unfined
FILTRATION	unfiltered
CASES PRODUCED:	1,434 cases
WINEMAKERS & WINEGROWERS:	Charles Smith & Stuart Smith
WEBSITE:	www.smithmadrone.com

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