SMITH-MADRONE 2011 CABERNET SAUVIGNON

2011 was a very cool and late growing season for the Napa Valley. Late spring rains contributed to a smaller than normal crop. The summer turned out to be one of the coolest growing seasons we can remember, with the exception of a heat spike in late August. Fortunately patience paid off and the vintage turned out to be exceptional.

This is truly a captivating and hedonistic wine. The nose transports you into a cedar cigar box. On the palate the wine is long, unctuous and silky, with notes of blackberry and cocoa and an overall seamlessness and quiet power. Put another way, this is one of the most elegant Cabernets we've ever made. The wine finishes with touches of acidity and tannin which will ensure terrific aging but right now make you want to take another sip—a feisty finish to a mouthful of stylishly integrated dark berry and mocha.

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.

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: | 39 years |
|---------------------------|--------------------------------------------------------|
| APPELLATION: | Napa Valley |
| SUB-APPELLATION: | Spring Mountain District |
| FARMING | Dry-farmed estate mountain vineyard |
| VARIETAL CONTENT: | Cabernet Sauvignon 83%, Merlot 7% & Cabernet franc 10% |
| TIME IN OAK | 19 months in French oak barrels |
| pH | 3.71 |
| TOTAL ACIDITY | .63 g/100 ml |
| ALCOHOL BY VOLUME | 14.3% |
| HARVEST DATES | October 24 to November 2, 2011 |
| CASES PRODUCED: | 1,070 cases |
| WINEMAKERS & WINEGROWERS: | Charles Smith, Sam Smith & Stuart Smith |
| WEBSITE: | www.smithmadrone.com |