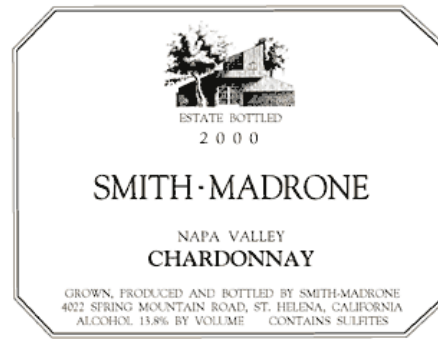


SMITH-MADRONE

NAPA VALLEY

Winemaker's Notes

CHARDONNAY 2002



The Smith-Madrone 2002 Chardonnay is a delight to drink with loads of flavor, complexity and with a very long, smooth finish. Our 2002 Chardonnay completely fulfills the first obligation of wine: to give pleasure and be unique. So many Chardonnays today are, let's face it, boring. Too many of today's Chardonnays are made to be constant with the last vintage. Here at Smith-Madrone, we strive to bring out the vintage characteristics that Mother Nature imprints on those grape berries – whatever that may be. As winemakers it is our job to extract that uniqueness from those berries and transform it into wine that reflects the characteristics of the vintage. There is no doubt that you will enjoy the 2002 Smith-Madrone Chardonnay as well as we do. A true hedonist's delight!

Smith-Madrone's Chardonnay 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% slope) in red volcanic soil. The vines receive only the rain that Mother Nature lets fall from the sky, forcing the vines to send their roots deep into the mountain soil in search of moisture. This centuries old method of farming wine grapes, known today as dry farming, creates a grape with intense flavor, structure, and finesse.

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.

AGE OF VINES: 31 years

APPELLATION: Napa Valley

SUB-APPELLATION: Spring Mountain District

FARMING: dry-farmed mountain vineyards

VARIETAL CONTENT: 100% Chardonnay

FERMENTATION: 100% barrel-fermented

TIME IN OAK: 16 months

ALCOHOL: 13.8%

PRODUCTION: 45 barrels

CASES: 997 cases

WINEMAKERS & WINEGROWERS: Charles Smith & Stuart Smith