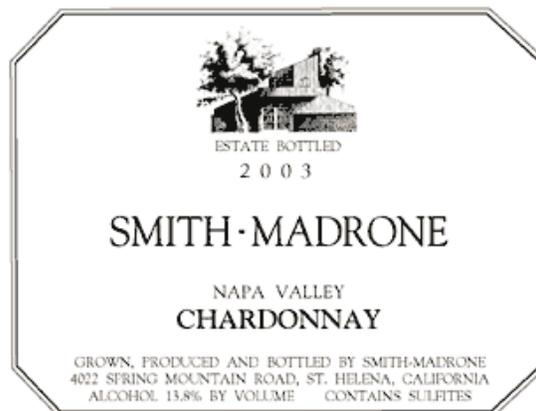


SMITH-MADRONE

NAPA VALLEY

Winemaker's Notes

CHARDONNAY 2003



Wine is a wondrous thing. 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.

Our 2003 Chardonnay expresses the uniqueness of the 2003 growing season. The resulting wine is a classically structured Chardonnay in both aroma and mouth feel. This Chardonnay is very stylish and reminiscent of a white Burgundy, but without that austerity that so many California Chardonnays get when they lack flavor. This wine is full of flavor. And most important, what the wine promises in the aroma it delivers exactly on the palate---as a great wine should.

Smith-Madrone's Chardonnay is grown at the top of Spring Mountain (1,900-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: 32 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: 11 months

ALCOHOL: 14.2%

PRODUCTION: 56 barrels

CASES: 1340 cases

WINEMAKERS & WINEGROWERS: Charles Smith & Stuart Smith