

SMITH-MADRONE

2011 CHARDONNAY

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 one exception of a heat spike in late August. Fortunately, patience paid off and the vintage turned out to be exceptional.

A rich, powerful and dense style of Smith-Madrone Chardonnay, the 2011 exhibits fragrances of white peach, roasted hazelnut, lime blossom and vanilla on the nose. These aromas complement the minerality-focused expression of place on the palate. Stone fruit and caramel are enhanced by vivid acidity in this elegant white wine. This dry-farmed, high elevation mountain chardonnay delivers now and also has the structure to develop for 10 – 15 years.

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:	39 years
APPELLATION:	NAPA VALLEY
SUB-APPELLATION:	SPRING MOUNTAIN DISTRICT
VARIETAL CONTENT:	100% Chardonnay
FERMENTATION	100% barrel fermented
OAK	100% new French oak
TIME IN OAK	8 months
pH	3.3
TOTAL ACIDITY	0.67 g/100 ml
ALCOHOL	14.2%
HARVEST DATES	September 30 to October 1, 2011
CASES PRODUCED:	463 cases
WINEMAKERS & WINEGROWERS:	Charles Smith & Stuart Smith
WEBSITE:	www.smithmadrone.com