

SMITH-MADRONE

2008 CHARDONNAY

While the rainfall totals for 2008 were only down by 10%, the rains themselves stopped earlier than normal and that made for a long, dry growing season for our dry-farmed vineyards. A degree or two colder would have been very destructive. The summer was just like what Goldilocks said, "Not too hot, not too cold, it was just right." Harvest began right on time during the second week of September and finished several days later.

The wine has a medium light, pale gold color, and has a powerful mix of fruit, French oak and Chardonnay flavors on the palate. The wine tastes big, rich and viscous, with great acidity, along with hints of citrus and lemon. Yummy. This is the classic California mountain Chardonnay.

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 37-year-old vines---which we planted on their own roots--- 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.

<u>AGE OF VINES:</u>	<u>37 years</u>
<u>APPELLATION:</u>	<u>NAPA VALLEY</u>
<u>SUB-APPELLATION:</u>	<u>SPRING MOUNTAIN DISTRICT</u>
<u>VARIETAL CONTENT:</u>	<u>100%</u>
<u>FERMENTATION:</u>	<u>100% barrel fermented</u>
<u>TIME IN OAK:</u>	<u>11 months</u>
<u>ALCOHOL:</u>	<u>14.4%</u>
<u>CASES :</u>	<u>790 cases</u>
<u>WINEMAKERS & WINEGROWERS:</u>	<u>Charles Smith & Stuart</u>
<u>Smith</u>	