

2007 COOK'S FLAT RESERVE

While still recognizably Smith-Madrone, the 2007 Cook's Flat Reserve is a clear departure from our traditional blending practice. Selected from only a handful of the best barrels, the wine was aged in 100% new French oak from the forests of Tronçais, Nevers and Allier. Following barrel aging, it rested for three years in the bottle before its release on December 5, 2012. Coincidentally, George Cook purchased the property on December 5, 1884 and the Volstead Act (ending Prohibition) was repealed 49 years later on that same day in 1933.

Each bottle is numbered and tissue-wrapped in a copy of the U.S. Land Office patent which was signed by President Chester A. Arthur, granting ownership of the land to George Cook. That original document hangs in the winery and is an important part of our history. We chose this name in tribute to George Cook, the first owner of the property and the person who originally planted the vines here in the 1800s.

The wine is seductive, rich, dense and structured. It offers intense well-defined fresh raspberry, black cherry, blueberry and blackberry notes, all melded together and harnessed by lingering crème de cassis and mocha flavors. A full, deep mid-palate is joined by succulent layers of complexity, built around dark berry, cigar box and espresso. Bright acidity keeps the wine lively, focused and distinctly Smith-Madrone. It ends with a beautifully elegant finish.

Smith-Madrone was founded 42 years ago with the purchase of 200 wild acres at the very top of Spring Mountain in the Napa Valley. Over the years we have personally cleared the land, planted and nurtured grapes on 34 of these acres and have made wine from those grapes since 1977. In addition to the Cook's Flat Reserve, we make Chardonnay, Riesling and Cabernet Sauvignon. Our vines grow at the top of Spring Mountain (1,800-foot elevation), on very steep slopes (up to 35%) in red "Aiken" soil which is derived from weathered volcanic materials and sedimentary rock.

AGE OF VINES:	37 years
APPELLATION:	Napa Valley
SUB-APPELLATION:	Spring Mountain District
FARMING	Dry-farmed Mountain Vineyard
VARIETAL CONTENT:	Cabernet Sauvignon 66%, Merlot 22% & Cabernet franc 12%
TIME IN OAK	20 months in new French white oak barrels
pH	3.62
TOTAL ACIDITY	.61 g/100 ml
ALCOHOL BY VOLUME	14.2%
HARVEST DATES	September 25 to October 6
FINING	Unfined
FILTRATION	Unfiltered
CASES PRODUCED:	1,984 bottles tissue-wrapped
WINEMAKERS & WINEGROWERS:	Charles Smith & Stuart Smith
WEBSITE:	www.cooksflatreserve.com

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