

For immediate release

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SMITH-MADRONE RELEASES 2009 COOK'S FLAT RESERVE
Newest release of winery's Reserve

St. Helena, Napa Valley, September 2015 ---- Smith-Madrone Vineyards is releasing the 2009 vintage of Cook's Flat Reserve, the winery's tiny-production Reserve wine, which sells for \$200/750 ml and is available in wooden cases of 3, 6 or 12 bottles. The wine can be purchased at the winery or at www.cooksflatreserve.com.

"Cook's Flat Reserve is a proprietary name for a wine that is the culmination of our 44 years of growing grapes and making wine in the mountains of the Spring Mountain District," explain the winery's founders, grape growers and winemakers, Stuart Smith and Charles Smith. "The name refers to George Cook, the first owner of the property. 'Cook's Flat' was the local oldtimers' name for an eight-acre plateau-like vineyard block," they add.

The packaging expresses the property's history and an uncompromising attention to detail. Each bottle is numbered; only 1,964 bottles of the 2009 vintage were produced. Each bottle is wrapped in a custom-produced tissue, which reproduces the U.S. Land Office Patent granting ownership to George Cook, signed by President Chester Arthur on December 5, 1885.

"The Cook's Flat Reserve bottling represents the very best of which we are capable in a given year. It can only be made in small quantities and will only be available when warranted by a vintage of superior quality. It is the ultimate distillation of our experience and expertise," the Smiths add.

The wine is a blend of 75% Cabernet Sauvignon and 25% Cabernet Franc. It was aged for nineteen months in 100% new French oak, and then aged three years in the bottle. "The wine is classically structured for sustained aging and has layers upon layers of dark, rich fruit flavors. It tastes the way great wines are supposed to taste: absolutely delicious," the Smiths say.

Smith-Madrone was established in the spring of 1971 when the brothers cleared the forest and reclaimed a long abandoned vineyard. They have meticulously farmed Chardonnay, Riesling, Cabernet Sauvignon, Merlot and Cabernet Franc in the ensuing years. They built the winery and they make the wine: "we certainly are the definition of 'authentic' and 'artisanal,'" they explain. 1, Smith-Madrone is one of the few entirely estate-vineyard mountain wineries in the Napa Valley. The grapes grow at the top of Spring Mountain at elevations between 1,200 and 1,900-foot and steep slopes ranging up to 35%, west of St. Helena in the Napa Valley. The vines are planted in red "Aiken" soil which is derived from weathered volcanic materials and sedimentary rock.

Stuart Smith and Charles Smith are the direct descendants of the Fetherolf family, German farmers from the Palatinate region, who came to America on the Thistle of Glasgow in 1730. The winery's name came as an acknowledgement both of their hard work in establishing the winery as well as the Madrone trees which distinguish the property.

Charles Smith talks about the Cook's Flat Reserve: <https://www.youtube.com/watch?v=ROTNcEGskak>

Smith-Madrone is open for tours and tastings by appointment only, at 4022 Spring Mountain Road (St. Helena, California 94574, 707/963-2283, www.smithmadrone.com, info@smithmadrone.com). Tastings and tours are always conducted by either Charles Smith, Assistant Winemaker Sam Smith or Stuart Smith.

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