

SMITH-MADRONE

2012 COOK'S FLAT RESERVE

This is a limited production wine of 112 cases created by the careful selection and blending of a small group of the best barrels the vintage had to offer. In 2012, this means the wine is 58% Cabernet Sauvignon, 25% Cabernet Franc and 17% Merlot, aged for 19 months in 100% new French oak from the forests of Tronçais, Nevers and Allier. Following barrel aging, the wine rested for two and a half years in the bottle before its release on November 17, 2017.

Each bottle is numbered and tissue-wrapped bottle of Cook's Flat Reserve represents our uncompromising pursuit of perfection in winemaking. The tissue is 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. The aroma has whispers of plum, rosemary, and forest floor. The palate is the definition of 'seamless,' where Bordeaux flavors are integrated into the tannins in a velvety progression of power. This full, deep mid-palate is joined by layer of complexity, with bright acidity keeping the wine lively, focused and distinctly Smith-Madrone. It ends with a beautifully elegant finish.

Smith-Madrone was founded in 1971 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 37 of these acres and have made wine from those grapes since 1977. In addition to the Cook's Flat Reserve, we produce estate grown 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	42 Years
APPELLATION	Napa Valley
SUB-APPELLATION	Spring Mountain District
FARMING	Dry-farmed Mountain Vineyard
VARIETAL CONTENT	58% Cabernet Sauvignon, 25% Cabernet Franc, 17% Merlot
TIME IN OAK	19 Months
pH	3.69%
TOTAL ACIDITY	.60
ALCOHOL BY VOLUME	14.3%
HARVEST DATES	September 24 – September 28, 2012
CASES PRODUCED	1,350 bottles numbered and tissue-wrapped
WINEMAKERS AND WINEGROWERS	Charles Smith and Stuart Smith
WEBSITE	www.smithmadrone.com