

## SMITH-MADRONE WINERY

**COORDINATES:** 4022 Spring Mountain Road, St. Helena, California  
Phone 707/963-2283; Fax 707/963-2291  
[www.smithmadrone.com](http://www.smithmadrone.com), [info@smithmadrone.com](mailto:info@smithmadrone.com),  
[www.cooksflatreserve.com](http://www.cooksflatreserve.com)  
Open by appointment only at 11:00 a.m. or 2:00 p.m. on  
Monday, Wednesday, Friday, Saturday. Appointments must  
be confirmed by phone or email. Tasting fee is \$25 per  
person; this fee is waived with a wine purchase.

**SOCIAL:**

<https://www.facebook.com/smithmadrone/>  
[https://www.instagram.com/smith\\_madrone/](https://www.instagram.com/smith_madrone/)  
<https://twitter.com/WinerySmith>  
<https://www.youtube.com/user/mountslope>  
<http://smithmadrone.com/videos.html>

**FOUNDED:** 1971, by Stuart Smith

**MANAGEMENT:** Stuart A. Smith, Managing Partner, Enologist  
Charles F. Smith III, Winemaker  
Sam Smith, Assistant Winemaker

**MOUNTAIN:  
VINEYARDS** The vineyards sit at elevations between 1,300 and  
2,000 feet, on steep slopes which range up to 34%.

**ESTATE:** All wines made entirely from the winery's estate vineyards  
surrounding the winery on top of Spring Mountain in the  
Napa Valley. Stuart Smith chose specific slopes with different  
exposures for specific varietals when planting the vineyards:  
eastern exposure for Riesling, southern and western  
exposures across flat stretches for the Cabernet Sauvignon  
and the coolest north-facing slopes for the Chardonnay.  
There are numerous historical sights on the ranch, as well as  
the huge array of natural beauty and wildlife.

**SOIL:** The soils are mostly deep-red Aiken Stoney Clay loam, part  
of the Aiken, Kidd, Forward complex of soils which are  
volcanic-based, well-drained and deep for mountain soils.  
The underlying geology is the Franciscan Assemblage,  
unique to California coastal ranges, which includes altered  
mafic volcanic rocks, deep-sea radiolarian cherts,  
sandstones, limestones, serpentines, shales and high-  
pressure metamorphic rocks, all of them faulted and mixed

in a seemingly chaotic manner as a result of tectonic plate activity. The soils are rocky, with some rocks as large as small cars.

- FARMING: Smith-Madrone is a pioneer of dry farming. Stu explains: <https://www.youtube.com/watch?v=b0rOI3OMRyw>
- CURRENT RELEASES: 2016 Chardonnay (831 cases produced, \$40), 2016 Riesling (685 cases, \$34); 2015 Cabernet Sauvignon (1,199 cases, \$52); 2013 Cook's Flat Reserve (2,450 bottles, individually numbered, wrapped in proprietary tissue, in wooden cases, \$225)  
all wines are Spring Mountain District appellation; all wines are estate-grown and estate-bottled
- PRODUCTION: Approximately 3,000 cases a year
- HOSPITALITY: Tours and tastings always conducted by one of the Smith family
- THE ESTATE: 200 acre ranch, partly planted as vineyard over a century ago; California black bears and other wildlife once thrived here; enormous 135-year-old Picholine olive trees frame a path and view overlooking Napa Valley and Bothe Napa Valley State Park
- THE NAME: A tribute to the Smith brothers and the predominant tree on the ranch. The Madrone is an evergreen with a red-brown trunk and branches. In spring the tree bears lily-of-the-valley-like flower clusters; in fall orange-red berries appear.
- HONORS: Stu was named one of the wine industry's most inspirational people in January 2018: <https://www.wineindustryadvisor.com/2018/01/12/pioneer-champion-hillside-grapegrowing>