

SMITH-MADRONE WINERY

- COORDINATES:** 4022 Spring Mountain Road, St. Helena, California
Phone 707/963-2283; Fax 707/963-2291
www.smithmadrone.com, info@smithmadrone.com,
www.cooksflatreserve.com
Closed to visitors as mandated by the state of CA
Wines available to purchase online
- 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%.
- PLANTING:** Chardonnay, Riesling, Cabernet Sauvignon were initially
planted in 1972. Cabernet Franc and Merlot were added
in 1998. Petite Verdot was added in 2007. Pinot Noir was
planted in 1972 but grafted over to Chardonnay in 1986.
- 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; from 2017 forward, the vineyards have been irrigated in when appropriate. Stu explains: <https://www.youtube.com/watch?v=b0rOI3OMRyw>

CURRENT RELEASES: 2017 Chardonnay (991 cases, \$40); 2016 Cabernet Sauvignon (1,375 cases, \$58), 2016 Riesling (685 cases, \$34 also in magnums, \$75); 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
2019 Rosé (100 cases produced, \$25: sold out
Occasional availability of re-released library wines

PRODUCTION: Approximately 3,000-4,000 cases a year

HOSPITALITY: Tours and tastings always conducted by 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> ; Smith-Madrone was named Winery of The Year in 2014 by The Daily Meal (<https://www.thedailymeal.com/cook/2014-winery-year-smith-madrone-vineyards-winery>) and its earliest accolade was winning "Best Riesling" in a field of international rieslings put on by Gault-Millau in 1979.

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