

## 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, Tuesday/Thursday/Saturday at  
10:00 a.m.  
Wines available to purchase online
- FOUNDED:** 1971, by Stuart Smith
- MANAGEMENT:** Stuart A. Smith, Founder, General Partner  
Charles F. Smith III, Winemaker  
François Bugué, Associate 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. Petit 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 minimally irrigated, if at all. Stu explains: <https://www.youtube.com/watch?v=borOl3OMRyw>

CURRENT RELEASES: 2019 Chardonnay (1,153 cases, \$45); 2021 Cabernet Sauvignon (1,652 cases, \$65), 2019 Riesling (1,087 cases, \$40); 2018 Cook's Flat Reserve (2,300 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 Occasional availability of re-released library wines

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

HOSPITALITY: Tours and tastings by appointment only, on Tuesdays, Thursdays, Saturdays at 10:00 a.m.

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. The winery is profiled in a segment of *Behind The Glass* on SommTV (<https://vimeo.com/571946716/b6959dbd33>).

09/2024