

SMITH-MADRONE

1971 *50th Anniversary* 2021

Chardonnay Vertical: 2017, 2018 & 2019

2017 Estate Grown Chardonnay

Striking aroma. Big, round, full, but not fat. Grapefruit and stone fruit, floral notes and some tropical fruit. Minerality in the middle holds it all together in a lively tension. Riper style than usual. The rich aromatics are perfectly mirrored by the ample ripeness of the mid-palate. What you get on the palate is precisely what the aroma leads you to expect. A little older now, this wine has begun to soften and fill out. The year or two of aging it has compared to its younger mates is beginning to show. While still retaining its signature Smith-Madrone character – especially the lively, dancing acidity.

Appellation Napa Valley; Sub-Appellation Spring Mountain District; Varietal Content 100% Chardonnay; Fermentation malolactic fermentation; Time in Oak 10 months; Oak aged sur-lie 30-40 % new French oak; pH 3.24; Total acidity .83 g/100 ml; Alcohol 14.6%; Cases produced: 991 cases.

2018 Estate Grown Chardonnay

Interesting that the same grapefruit aroma is here, but a tad more piercing. More floral and more citrusy than 2017 but not as round. More focused. The same clean citrus flavors and minerality and the same lovely mid-palate as the 2019. Think of a rose petal in a glass of Champagne. 2018 and 2019 are clearly made by the same winery. The only problem is figuring out which sibling is more beautiful.

Appellation Napa Valley; Sub-Appellation Spring Mountain District; Varietal Content 100% Chardonnay; Fermentation malolactic fermentation; Time in Oak 10 months; Oak aged sur-lie 30-40% new French oak; pH 3.32; Total acidity .83 g/100 ml; Alcohol 14.5%; Cases produced: 945 cases.

2019 Estate Grown Chardonnay

Aromatically right between both the 2018 and 2017 with the emphasis on tropical fruit overlaying a core of minerality and stone fruit. White peach makes an important contribution, but the general impression is clean, crisp and youthful. Assertive and lively on the palate with a fine texture and some fleshiness in the mid-palate. This is followed by a clean, very tasty Meyer lemon finish. Beautifully balanced and structured – more Burgundian than Napa Valley. A genuinely lovely young Chardonnay.

Appellation Napa Valley; Sub-Appellation Spring Mountain District; Varietal Content 100% Chardonnay; Fermentation malolactic fermentation; Time in Oak 10 months; Oak aged sur-lie 30-40% new French oak; pH 3.30; Total acidity .89 g/100 ml; Alcohol 14.6%; Cases produced: 781 cases.