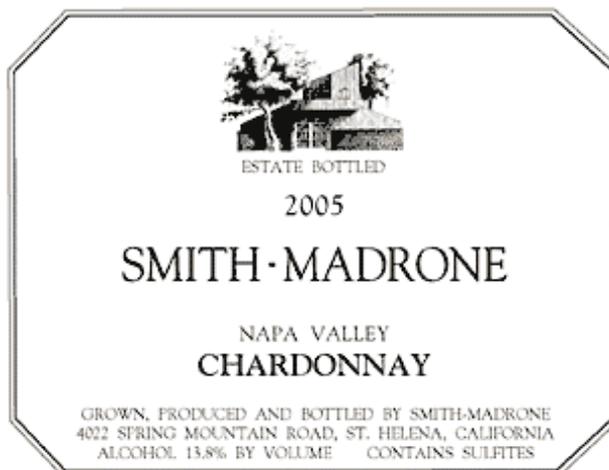


SMITH-MADRONE

NAPA VALLEY

Winemaker's Notes

CHARDONNAY 2005



Wine is a wondrous thing. Every year our wine is made from the same vineyards, pruned by the same people in the same way, cultivated in exactly the same manner and harvested at similar levels of maturity, yet Mother Nature stamps each vintage with a unique set of flavors, senses and character. Vintage dating is a celebration of that uniqueness and diversity.

Our 2005 Chardonnay expresses the uniqueness of the 2005 growing season. This Chardonnay has the most beautiful pale light yellow color, yet when you swirl the wine in your glass and see the viscosity of the wine, your mind starts thinking big, not “petite,” but really big. Then the powerful aroma gives you another hint that this is not just some innocuous Chardonnay made for the masses, and finally the taste confirms just what a special wine this is – truly a mouth filling Chardonnay with loads of flavors to scintillate your taste buds.

Smith-Madrone’s Chardonnay is grown at the top of Spring Mountain (1,900-foot elevation), west of St. Helena in the Napa Valley. The vines are planted on very steep slopes (up to 35% slope) in red volcanic soil. The vines receive only the rain that Mother Nature lets fall from the sky, forcing the vines to send their roots deep into the mountain soil in search of moisture. This centuries old method of farming wine grapes, known today as dry farming, creates a grape with intense flavor, structure, and finesse.

At Smith-Madrone our goal is to make artisanal wines which are distinctive and are an expression of both the vintage and us, as vintners, but above all else, are wines which bring pleasure to the senses.

AGE OF VINES: 34 years

APPELLATION: Napa Valley

SUB-APPELLATION: Spring Mountain District

FARMING: dry-farmed mountain vineyards

VARIETAL CONTENT: 100% Chardonnay

FERMENTATION: 100% barrel-fermented

TIME IN OAK: 11 months

ALCOHOL: 14.2%

CASES: 430 cases

WINEMAKERS & WINEGROWERS: Charles Smith & Stuart Smith

