

# SMITH-MADRONE

## 2017 Estate Grown Chardonnay

Our 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. The underlying geology is the very old (250,000,000 years) Franciscan Series 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 the Pacific Tectonic Plate subducting under the Continental Plate and shears both off into an aggregate mix. Overlying this formation is the much younger weathered Sonoma Volcanic soil that forms our soils of today.

All our wines are made entirely from our dry-farmed estate vineyards surrounding the winery on top of Spring Mountain in the Napa Valley. 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. 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.

Appellation:	Napa Valley
Sub-appellation:	Spring Mountain District
Varietal content:	100% Chardonnay
Fermentation:	barrel fermented
Time in oak:	10 months
Oak:	85% new French oak
pH:	3.24
Total acidity:	.83g/100ml
Alcohol:	14.6%
Cases produced:	991
Winemakers & Winegrowers:	Charles Smith, Stuart Smith & Sam Smith
Website:	<a href="http://www.smithmadrone.com">www.smithmadrone.com</a>