

SMITH-MADRONE

2012 CHARDONNAY

After the challenges of the 2010 and 2011 vintages – they were unusually cool – 2012 came as a welcome relief. Spring and summer passed with nearly ideal growing conditions and, sure enough, when September came around the Chardonnay ripened right on time. Harvest began on September 4th under balmy blue skies and continued that way right through the end of the month. It was a harvest made memorable by the fact that everything went just right.

Opulent aromas of toasty cedar, ripe pears and green apples promise a sophisticated wine. This smooth, rich and creamy mouth-feel delivers nuances of tropical fruit, lemon zest and honeysuckle on the palate. The gracefully integrated acidity, coupled with refined minerality, creates an alluring marriage of mountain-vineyard 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. 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.

AGE OF VINES:	40 years
APPELLATION:	NAPA VALLEY
SUB-APPELLATION:	SPRING MOUNTAIN DISTRICT
FARMING	Dry-farmed estate mountain
VARIETAL CONTENT	100% Chardonnay
FERMENTATION	100% barrel fermented
OAK	100% new French oak
TIME IN OAK	8 months
pH	3.32
TOTAL ACIDITY	0.69 g/100 ml
ALCOHOL	14.2%
HARVEST DATES	September 30 to October 11, 2012
CASES PRODUCED:	779 cases
WINEMAKERS & WINEGROWERS:	Charles Smith, Sam Smith & Stuart Smith
WEBSITE:	www.smithmadrone.com