SMITH-MADRONE

2021 Estate Chardonnay

The color is a very cheerful light bright green gold with an aroma of toasted hazelnuts, stone fruits, orange flowers, white pepper and hints of wasabi. It is medium weight on the palate, beautifully structured with mouthwatering acidity and luscious, fresh citrusy white nectarine fruit. There's a very alluring note of ginger that runs from the aroma through the palate. The wine has a 'juicy' quality---how can that be?! It's almost 'Juicy Fruit'-like, not sweet but literally yummy and lively in the mouth. Long lingering crisp finish, a classic hillside 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. [01-2023]

Napa Valley
Spring Mountain District
100% Chardonnay
barrel fermented
10 months in 50% new French oak
3.12
7.7 g/l
14.0%
1,001 cases
Charles Smith, François Bugué & Stuart Smith