

## Smith-Madrone Vineyards and Winery

# 2008 RIESLING

## DOUBLE GOLD MEDAL SAN FRANCISCO INTERNATIONAL WINE COMPETITION

The 2008 harvest started early, was very short and, fortunately, of excellent quality. Harvest began in late August during an intense heat spell and then, like 2007 the weather turned quite moderate and nice. Fortunately, our crop was not down as many. In fact, we believe our Riesling production bottomed out in 2007 and with the 2008 crop, the Riesling is now rebounding from the replanting. Usually we start harvest in early September with Chardonnay and then move on to Riesling. But in 2008 we not only harvested the Riesling before Chardonnay, we harvested the Riesling on August 28 and 29 – more than two weeks earlier than usual.

We are especially pleased with the 2008 Riesling. While the wine is very pale compared to most other white wines, it has just a titch more color than most of our Rieslings have at this stage. The wine has an intense, yet lovely Riesling aroma. The flavors are of fresh tropical fruits that fill the mouth and linger for a very long time. We prefer to call our Riesling “dry” even though there is about 0.7 per cent residual sugar in the wine.

Beginning with our 1983 Riesling vintage we boldly went where no other American winery would go for the next 17 years – we changed our label from Johannisberg Riesling to the true and correct name – Riesling. While White Riesling is legally correct, it is none-the-less both wrong and redundant - when was the last time you had a red Riesling? This is just one example of our commitment to this wonderful and somewhat overlooked varietal.

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:	36 years
APPELLATION:	NAPA VALLEY
SUB-APPELELATION:	SPRING MOUNTAIN DISTRICT
VARIETAL CONTENT:	100%
ALCOHOL:	12.7%
pH:	3.04
RESIDUAL SUGAR:	(DRY) 0.70%
CASES PRODUCED:	420 CASES
WINEMAKERS & WINEGROWERS:	CHARLES SMITH & STUART SMITH