

# SMITH-MADRONE

## 2016 Estate Cabernet Sauvignon

Aromatically, the 2016 Cabernet Sauvignon demonstrates a heady, complex mix of black and red fruit with clear suggestions of leather, tobacco and cigar box. On balance the aroma tips over slightly in favor of the dark fruit with the red providing an essential central component. The aroma is so intriguing it's hard to move on. But when you do, you discover exactly what you expected even if you didn't quite know you expected it: the taste mirrors the aroma exactly. Red and black cassis fruit encased in a restrained pillow of creaminess on the mid-palate is once again in favor of the dark fruit. At the finish the tannin and acid are restrained, but seem exactly on point. The defining characteristic of this wine is its lovely balance and harmonious construction. Not too soft, not too firm, just right. Full of flavor, the wine is generous, warm and approachable. And hugely enjoyable.

The 2016 Cabernet Sauvignon is made from 100% estate fruit grown at the top of Spring Mountain (1,800-foot elevation), west of St. Helena in the Napa Valley. The vines are planted on very steep slopes (up to 35%) in red Aiken soil, derived from weathered volcanic materials and sedimentary rock. Our Spring Mountain pedigree insures deliciously integrated tannins and a long lifespan. For forty-nine years our wines have been sourced from the same vineyards, pruned, cultivated and harvested in the same manner, creating artisanal wines which are distinctive and complex. Our goal is to produce wines which bring pleasure to all the senses.

Appellation: Napa Valley

Sub-appellation: Spring Mountain District

Farming: Dry-farmed estate mountain vineyard

Varietal content: 89.7% Cabernet Sauvignon, 3.4% Merlot, 6.4% Cabernet Franc

Time in oak: 19 months in 45% new French oak, 55% used oak

pH: 3.43

Total acidity: .687grams/100ml

Alcohol: 14.3%

Cases produced: 1,375

Winemakers & Winegrowers: Charles Smith, Stuart Smith & Sam Smith

Website: [www.smithmadrone.com](http://www.smithmadrone.com)

# SMITH-MADRONE

## **2017 Estate 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, deepsea 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: [www.smithmadrone.com](http://www.smithmadrone.com)

# SMITH-MADRONE

## 2016 Estate Riesling

Aromatically, the 2016 Riesling has strong floral notes with an admixture of lime, stone fruits and minerality. These qualities translate seamlessly into a succulent mid-palate replete with corresponding flavors. Very Alsatian in styles, the creamy center suggests a kind of delicate forcefulness that finishes with a bright, lively, juicy-fruit acidity.

Altogether lovely, delicious and stylish, the Riesling would be great ice-cold on a hot summer day or make a superb accompaniment to a wide variety of food either spicy or savory.

This wine is made from mountain grown grapes, honoring the international tradition of Riesling which thrives on steep hillsides. 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.

New with this bottling is the availability of this wine in hand-waxed magnum (1.5L) bottles: quite a stunning presentation.

Appellation:	Napa Valley
Sub-appellation:	Spring Mountain District
Varietal content:	100% Riesling
Alcohol:	12.8%
pH:	3.04
TA:	.819
Residual sugar:	0.68%
Harvested:	September 2-4, 2016
Cases produced:	1,199 cases
Winemakers and winegrowers:	Charlie Smith, Sam Smith & Stuart Smith