

SMITH-MADRONE

2010 CHARDONNAY

2010 was a very cool and late growing season for the Napa Valley. There were late spring rains that produced a smaller crop than normal. The summer turned out to be one of the coolest growing seasons that anyone could remember, with the one exception of a heat spike in late August. Fortunately, patience paid off and the vintage turned out to be exceptional.

The 2010 Chardonnay has more color than most of our Chardonnays ---it is an alluring pale gold. The aroma is pure Chardonnay with subtle undertones of French oak and hints of ripe pear. Tasting confirms that this is a hedonist's delight - big, round, smooth and viscous and with tasty acidity. The palate is very resolved and has a classical Chardonnay aroma that is coupled to big California sunshine flavors.

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:	38 years
APPELLATION:	NAPA VALLEY
SUB-APPELLATION:	SPRING MOUNTAIN DISTRICT
VARIETAL CONTENT:	100% Chardonnay
FERMENTATION	100% barrel fermented
OAK	100% new French oak
TIME IN OAK	8 months
pH	3.41
TOTAL ACIDITY	.72 g/100 ml
ALCOHOL	14.4%
HARVEST DATES	September 30 to October 1
CASES PRODUCED:	703 cases
WINEMAKERS & WINEGROWERS:	Charles Smith, Sam Smith & Stuart Smith
WEBSITE:	www.smithmadrone.com

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