

SMITH-MADRONE

2018 Estate Grown Chardonnay

The first thing you notice about the 2018 Chardonnay is its lovely green/gold color. Then it's the oh-so-promising aroma: a little toasty, a little lemony, some stone fruit. This bodes well....

Sure enough, on the palate, the wine delivers as promised. And then some. It is firm, crisp and full simultaneously without being the least bit ponderous. In spite of its power, it maintains a graceful, elegant stance in perfect harmony with a succulent mid-palate.

The second half of the wine transitions seamlessly to a long, clean, crisp and altogether lip-smacking finish. The overall impression is one of bright flavors, youthful vigor & superb structure. What a wine!

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.

<u>Appellation:</u>	<u>Napa Valley</u>
<u>Sub-Appellation:</u>	<u>Spring Mountain District</u>
<u>Varietal content:</u>	<u>100% Chardonnay</u>
<u>Fermentation:</u>	<u>barrel fermented</u>
<u>Time in oak:</u>	<u>9 months</u>
<u>Oak:</u>	<u>55% new French oak</u>
<u>pH:</u>	<u>3.29</u>
<u>Total acidity:</u>	<u>.79 g/100 ml</u>
<u>Alcohol:</u>	<u>14.5%</u>
<u>Cases produced:</u>	<u>945 cases</u>
<u>Winemakers & Winegrowers:</u>	<u>Charles Smith & Stuart Smith</u>