

SMITH-MADRONE

2013 RIESLING

Something interesting happened following the nearly perfect 2012 growing season: it happened again! The spring and summer of 2013 provided nearly textbook weather for grape growing. As the saying goes, it was neither too hot, nor too cold, it was just right. There was a noticeable absence of unseasonable weather events and one beautiful week followed another. After the challenges of 2010 and 2011 it seemed only fair that we should have two such splendid years back-to-back. What wonderful symmetry.

Harvest started about a week early at Smith-Madrone under the clear skies and moderate temperatures we had become accustomed to throughout the spring and summer. Riesling was picked on September 5, 6 and 7 at nearly perfect sugar levels. The very fine quality of the resulting wine reflects the optimal conditions under which the grapes were grown and harvested.

The aroma of the 2013 Riesling reveals a core of minerality surrounded by stone fruit, lime and white peaches, with a hint of grapefruit and apricot lurking around the edges. On the palate there is a distinct flavor of honeydew melon, sprinkled lightly with lemons and limes and a touch of honeysuckle and apricot. All of this complexity results in a distinctive Riesling character which merges at the finish with a lip-smacking acidity, leaving the taster wanting more. And more. It is completely refreshing and absolutely delicious. Like our other vintages and a testament to our mountain vineyard, this wine which will age and improve for 15 to 20 years.

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:	41 years
APPELLATION:	NAPA VALLEY
SUB-APPELLATION:	SPRING MOUNTAIN DISTRICT
VARIETAL CONTENT:	100% Riesling
ALCOHOL	12.6%
pH	3.10
RESIDUAL SUGAR (dry)	0.75%
HARVESTED	September 5, 6, 7, 2013
CASES PRODUCED:	1288 cases
WINEMAKERS & WINEGROWERS:	Charles Smith, Sam Smith, & Stuart Smith
WEBSITE:	www.smithmadrone.com

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