

# SMITH-MADRONE

Spring 2006

Dear Friends,

The Napa Valley and the Napa Valley wine industry have seen many changes since we started this endeavor 35 years ago which we call Smith-Madrone. One constant during these past 35 years is that the Napa Valley produces only about 4% of California's wine. Yet Napa Valley's reputation for great wine is now world-renowned and we'd like to think Smith-Madrone contributed, in some small way, to that success.

Our goal has always been to produce wines which are distinctive, reflect the vintage and bring pleasure to the senses. To that end, we are releasing three new wines, which we know meet our goals.

**2005 Riesling**: A very small crop, but the wine's quality insures that this will be called a wonderful vintage, with great balance, a huge aroma of fruitiness and a blockbuster finish. A lovely wine which we are sure you'll enjoy. There's not much and it is only being released to our mailing list. If there is any left over, only then, will it be for sale on our website and traditional distribution. Long aging potential. **400 cases, \$20/bottle**

**2004 Chardonnay**: A wonderful floral nose with a hint of oak, full in the mid-palate with wonderful acidity and a very long finish. There is that essence of Chardonnay on the nose which follows through on the palate. Though very expensive, we use 100% new French oak every year for our Chardonnay and the wine quality shows it.

By the way, for any of you with any 1999 Chardonnay still in your cellars you should be very happy. We recently tasted that vintage and it tastes great. Generally, we think most California Chardonnays only last four to five years. Ours being mountain grown, will last much longer, but really only develops for the first 6 or 8 years. **820 cases, \$25/bottle**

**2002 Cabernet Sauvignon**: When we finally came around to bottling and releasing our Cabernet Sauvignon, we can finally understand the expression of the vintage. Despite what all the pundits say when the grapes are first harvested, we get the longer view by virtue of tasting both the bottled Riesling and Chardonnay by the time the Cabernet is released. We then have three different wines to taste, some with real bottle age, some with little and a real personality can be seen.

This is a long way of saying we think the 2002 vintage is an especially fine vintage and our Cabernet Sauvignon is an especially fine wine. However, instead of us telling you what it's like, here's what *The San Francisco Chronicle* had to say on March 23, 2006:

Smith-Madrone Vineyards & Winery  
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“THREE STARS: 2002 Smith-Madrone Napa Valley Cabernet Sauvignon (\$35) Who says California can't produce elegant, refined Cabernet? This medium-full-bodied wine isn't fat and ultra ripe, but rather restrained in the traditional Bordeaux style. There is plenty of black-cherry fruit wrapped in a blanket of cedar, tobacco, menthol and spice, and oak is there for texture rather than flavoring.”

**1,135 cases, \$35/bottle for our mailing list customers only, and only until April 1.  
After April 1 the price goes to \$40/bottle.**

**2000 Riesling:** As most of you know, we love older Rieslings and believe that they age and develop with the best red wines of the world. We age them in our underground cellar and exercise the patience to re-release them from time to time. This year we are offering the 2000 Riesling. The wine is still youthful, just entering young adulthood with at least 8 to 10 more years of development ahead of it. The Riesling is perfectly balanced with fruit and acidity and is just starting to take on the complexity of age with a long, smooth finish. For those of you without the experience of an older Riesling this wine will be a revelation. It's a worthy successor to the splendid 1997 and 1999 re-releases.

**\$50/bottle, limit of 3 bottles**

As always, we welcome visitors, but please contact us for an appointment to make sure someone is here and that we keep in compliance with Napa County. We also suggest you consider spending the day on Spring Mountain visiting our neighbors; you might bring a picnic lunch and enjoy our views and the solitude. You can always keep pace with us by going to our website to see what's new, check out the harvest or just contact us for a visit.

Our last price increase was in 2001 and as you all know expenses keep going up. The Riesling price just had to be increased, but we are offering the Cabernet at last year's price until April 1 when it increases to \$40 per bottle---probably still undervalued. The Chardonnay will stay the same for one more vintage

Enjoy and Salud,

Stuart Smith & Charles Smith

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