

Smith-Madrone 2008 Chardonnay

Vintuba.com

August 2009

<http://wine-blog.bacchusandbeery.com/wine-blog/wine-review/smith-madrone-vineyards-winery-real-deal/>

2008 Chardonnay – Lively aromas of crisp green apple, lemon, and wet river rocks. The lively acid gives this wine it's good structure, and is balanced by the oak, citrus, apple, and Crème brûlée flavors. The creamy texture and balanced alcohol combine with the complexity of flavors to give this wine a nice medium long finish. Retail is \$30



We walked around the vineyards and olive trees near the winery while we sampled the estate grown 2008 Chardonnay (\$30 – very well balanced with a touch of oak, butter, pears and a hint of lemon).

A Night at Twelve Restaurant with Smith-Madrone

Wednesday, October 13, 2010

<http://thedenverdish.blogspot.com/2010/10/night-at-twelve-restaurant-w-smith.html>

When Stu Smith from Smith Madrone was in town a few weeks back, the food world got a little bit smaller. I wasn't able to join him for his media tasting early on in the week, so I joined him for dinner at the notorious Twelve Restaurant. We started off with an aperitif of cool madeira, and proceeded to get comfortable with a bottle of Stu's own 2008 chardonnay. A buttery nose with tart flavors of green apple and a savory aftertaste paired delicately with an incredible dish of veal sweetbreads.