

SMITH-MADRONE

2010 RIESLING

We're in love with this wine. Whether ice cold or room temperature, the wine explodes with flavors of fresh peaches, apricots and orange flowers. It's a dry style of wine, but not bone dry and should age for at least 15 years. As usual there's not much!

After a winter of normal rainfall, the growing season was long and cool. In fact, 2010 may well be one of the coolest seasons in over 40 years. There was one day of rain in late October, but our grapes were already in the tank and fermenting.

Beginning with our 1983 Riesling vintage we boldly went where no other American winery would go for the next 17 years - we changed our label from Johannisberg Riesling to the true and correct name - Riesling. While White Riesling is legally correct, it is none-the-less both wrong and redundant - when was the last time you had a red Riesling? This is just one example of our commitment to this wonderful and somewhat overlooked varietal.

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, our 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.

<u>AGE OF VINES:</u>	<u>38 years</u>
<u>APPELLATION:</u>	<u>NAPA VALLEY</u>
<u>SUB-APPELLATION:</u>	<u>SPRING MOUNTAIN DISTRICT</u>
<u>VARIETAL CONTENT:</u>	<u>100%</u>
<u>ALCOHOL:</u>	<u>12.9%</u>
<u>pH:</u>	<u>3.10</u>
<u>RESIDUAL SUGAR:</u>	<u>(DRY) 0.65 %</u>
<u>CASES PRODUCED:</u>	<u>450 CASES</u>
<u>WINEMAKERS & WINEGROWERS:</u>	<u>CHARLES SMITH & STUART SMITH</u>
<u>WEBSITE</u>	<u>www.smithmadrone.com</u>