SMITH-MADRONE WINERY

COORDINATES: 4022 Spring Mountain Road, St. Helena, California

Phone 707/963-2283; Fax 707/963-2291

www.smithmadrone.com, info@smithmadrone.com,

www.cooksflatreserve.com

Open by appointment only, Tuesday/Thursday/Saturday at

10:00 a.m.

Wines available to purchase online

FOUNDED: 1971, by Stuart Smith

MANAGEMENT: Stuart A. Smith, Founder, General Partner

Charles F. Smith III, Winemaker François Bugué, Associate Winemaker

MOUNTAIN: The vineyards sit at elevations between 1,300 and VINEYARDS 2,000 feet, on steep slopes which range up to 34%.

PLANTING: Chardonnay, Riesling, Cabernet Sauvignon were initially

planted in 1972. Cabernet Franc and Merlot were added in 1998. Petit Verdot was added in 2007. Pinot Noir was planted in 1972 but grafted over to Chardonnay in 1986.

ESTATE: All wines made entirely from the winery's estate vineyards

surrounding the winery on top of Spring Mountain in the Napa Valley. Stuart Smith chose specific slopes with different exposures for specific varietals when planting the vineyards:

eastern exposure for Riesling, southern and western

exposures across flat stretches for the Cabernet Sauvignon and the coolest north-facing slopes for the Chardonnay. There are numerous historical sights on the ranch, as well as

the huge array of natural beauty and wildlife.

SOIL: The 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 for mountain soils. The underlying geology is the Franciscan Assemblage, unique to California coastal ranges, which includes altered

mafic volcanic rocks, deep-sea radiolarian cherts, sandstones, limestones, serpentines, shales and highpressure metamorphic rocks, all of them faulted and mixed in a seemingly chaotic manner as a result of tectonic plate activity. The soils are rocky, with some rocks as large as

small cars.

FARMING: Smith-Madrone is a pioneer of dry farming; from 2017

forward, the vineyards have been minimally irrigated, if at

all. Stu explains: https://www.youtube.com/watch?

v=borOl3OMRyw

CURRENT

RELEASES: 2021 Chardonnay (983 cases, \$45)

2021 Cabernet Sauvignon (1,652 cases, \$65)

2019 Riesling (1,087 cases, \$40) 2021 Cabernet Franc (153 cases, \$85)

2023 Rosé (131 cases, \$25)

2018 Cook's Flat Reserve (2,300 bottles, individually numbered, wrapped in proprietary tissue, \$225)

All wines are Spring Mountain District appellation; all wines

are estate-grown and estate-bottled

Occasional availability of re-released library wines

PRODUCTION: Approximately 3,000-4,000 cases a year

HOSPITALITY: Tours and tastings by appointment only, on Tuesdays,

Thursdays, Saturdays at 10:00 a.m.

THE ESTATE: 200 acre ranch, partly planted as vineyard over a century

ago; California black bears and other wildlife once thrived here; enormous 135-year-old Picholine olive trees frame a path and view overlooking Napa Valley and Bothe Napa

Valley State Park

THE NAME: A tribute to the Smith brothers and the predominant tree on

the ranch. The Madrone is an evergreen with a red-brown trunk and branches. In spring the tree bears lily-of-the-valley-like flower clusters; in fall orange-red berries appear.

HONORS: Stu was named one of the wine industry's most inspirational

people in January 2018: https://

www.wineindustryadvisor.com/2018/01/12/pioneer-champion-hillside-grapegrowing; Smith-Madrone was named Winery of The Year in 2014 by *The Daily Meal* (https://www.thedailymeal.com/cook/2014-winery-year-smith-madrone-vineyards-winery) and its earliest accolade was winning "Best Riesling" in a field of international rieslings put on by *Gault-Millau* in 1979. The winery is profiled in a segment of *Behind The Glass* on SommTV

(https://vimeo.com/571946716/b6959dbd33).