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 VINEYARDS	The vineyards sit at elevations between 1,300 and 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 high-pressure 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 Estate Chardonnay (983 cases, $45) 2022 Estate Cabernet Sauvignon (1,518 cases, $70) 2021 Estate Riesling (1,087 cases, $40) 2023 Estate Cabernet Franc (93 cases, $85) 2025 Estate Rosé (131 cases, $30) 2021 Cook's Flat Reserve (1,428 individually numbered bottles, 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).