SMITH-MADRONE

2009 COOK'S FLAT RESERVE

Each numbered and tissue-wrapped bottle of Cook's Flat Reserve represents our uncompromising pursuit of perfection in winemaking. The tissue is a copy of the U.S. Land Office patent, signed by President Chester A. Arthur, granting ownership of the land to George Cook. That original document hangs in the winery and is an important part of our history. We chose this name in tribute to George Cook, the first owner of the property and the person who originally planted the vines here in the 1800s.

Smith-Madrone was founded 43 years ago with the purchase of 200 wild acres at the very top of Spring Mountain in the Napa Valley. Over the years we have personally cleared the land, planted and nurtured grapes on 34 of these acres and have made wine from those grapes since 1977. Our vines grow at the top of Spring Mountain (1,800-foot elevation), on very steep slopes (up to 35%) in red "Aiken" soil, derived from weathered volcanic materials and sedimentary rock.

AGE OF VINES:	39 years
APPELLATION:	NAPA VALLEY
SUB-APPELLATION:	SPRING MOUNTAIN DISTRICT
FARMING	Dry-farmed Mountain Vineyard
VARIETAL CONTENT:	Cabernet Sauvignon 64%, Cabernet franc 22%, 14% Merlot
TIME IN OAK	18 months in new French white oak barrels
PH	3.63
TOTAL ACIDITY	.64 g/100 ml
ALCOHOL BY VOLUME	14.3%
HARVEST DATES	October 10
CASES PRODUCED:	1,964 bottles
WINEMAKERS & WINEGROWERS:	Charles Smith & Stuart Smith
WEBSITE:	www.cooksflatreserve.com