SMITH-MADRONE

2006 CABERNET SAUVIGNON

The 2006 vintage was another interesting and challenging year. With the exception of a ten day heat spell in July the weather was cool and the harvest was long. Spring temperatures were perfect for flowering and the crop rebounded to more normal levels from the miserly production of 2005. Here is a wine with an absolutely inky black/red color with bold aromas of dark cherries, cedar, truffles and oak. Although bold and powerful on the palate, there is also a lovely elegance coupled with enough tannin that balances the wine into a hedonist's pleasure palace. Dry farmed and estate grown.

Smith-Madrone's Cabernet Sauvignon is grown at the top of Spring Mountain (1,900-foot elevation), west of St. Helena in the Napa Valley. The vines are planted on very steep slopes (up to 35%) in red Aiken soil which is derived from weathered volcanic materials and sedimentary rock. The origin of our underlying geology, the Franciscan mélange, was only discovered in 1969 with the new knowledge of plate tectonics. Just 500 miles long, our coastal mountains were created by the Continental Plate grinding off the top of the Pacific Plate as it slams into and then subducts under the Continental Plate.

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, are 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.

AGE OF VINES:	34 years
APPELLATION:	NAPA VALLEY
SUB-APPELLATION:	SPRING MOUNTAIN DISTRICT
FARMING:	dry-farmed mountain vineyard
VARIETAL CONTENT:	Cabernet Sauvignon 85%, Merlot 6%, Cabernet franc 9%
TIME IN OAK:	22 months in new American white oak barrels
pH:	3.59
TOTAL ACIDITY:	.65 g / 100 ml
ALCOHOL:	13.9%
FINING:	unfined
FILTRATION:	unfiltered
CASES PRODUCED:	1,434 cases
WINEMAKERS & WINEGROWERS:	CHARLES SMITH & STUART SMITH
WEBSITE:	www.smithmadrone.com