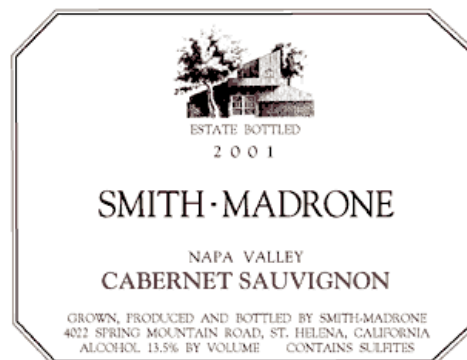


SMITH-MADRONE

NAPA VALLEY

Winemaker's Notes

2001 CABERNET SAUVIGNON



The wine critics are calling the 2001 vintage one of the very best, a 96 pointer out of 100. And, make no mistake, we agree that our 2001 Cabernet Sauvignon is worthy of such praise. The wine is generous, full and rich on the palate---a very elegant, seductive and feminine wine with a very long smooth finish. The aroma is of crushed violets, blackberries and black currants with an overall palate of deep dark fruit. Please remember that our Cabernet Sauvignons are unfiltered and unfinned and will throw sediment with extended aging.

All our wines are estate grown at our winery located at the very top of Spring Mountain in the Napa Valley (1,900 foot elevation). Our red wines are aged 100% in new American oak barrels made from white oak of Missouri-- which were air-dried for over two years.

Our steep mountain vineyards (up to 35% slope) are dry-farmed: this centuries-old tradition means there is no supplemental irrigation for the vineyard---only what nature provides as rainfall. We believe that dry-farming allows the vines to come into balance with nature by sending their roots deep into the volcanic mountain soil, allowing the vines to mature their fruit as nature intended. Although this means a smaller yield of grapes, we are confident that this insures the best quality grapes.

AGE OF VINES: 30 years
APPELLATION: Napa Valley
SUB-APPELLATION: Spring Mountain District
FARMING: dry-farmed mountain vineyards
VARIETAL CONTENT: Cabernet Sauvignon 90%, Merlot 8%, Cabernet franc 2%
TIME IN OAK: 25 months in new American oak barrels
ALCOHOL BY VOLUME: 13.5%
FINING: unfinned
FILTRATION: unfiltered
CASES: 1,712 cases