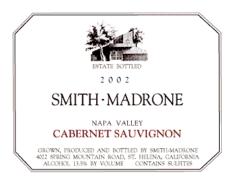
SMITH-MADRONE

NAPA VALLEY

Winemaker's Notes

2002 CABERNET SAUVIGNON



- Critic's Gold Medal, Critic's Challenge
- Gold Medal, Chairman's Award, Riverside International Wine Competition
- Gold Medal, Taster's Guild
- Gold Medal, Marin-Sonoma Wine Fair

Our 2002 Cabernet Sauvignon is dark red in color, with hints of mint, cedar, black cherry and blueberries from the Cabernet Franc, with just a dash of pepper mixed in. What's great about this wine is that its wonderfully complex aroma comes through on the taste, thus making this wine truly balanced. There are moderate tannins, which will allow extended aging, yet the wine is enjoyable now as well, especially with strong flavored foods or meat.

Our steep mountain vineyards are dry-farmed: this centuries-old tradition means that 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.

All our wines are estate grown at our winery located at the very top of Spring Mountain in the Napa Valley. Our red wines are aged 100% in new American oak barrels made from white oak from Missouri, after air drying for two years.

31 years
Napa Valley
Spring Mountain District
dry-farmed mountain vineyards
Cabernet Sauvignon 77%, Merlot 13%, Cabernet franc 10%
23 months in new American oak barrels
13.8%
unfined
unfiltered
1,135 cases
Charles Smith & Stuart Smith
www.smithmadrone.com