## **SMITH-MADRONE**

## 2005 Cabernet Sauvignon

Harvest began on October 4 and ended ten days later. Well above average rainfall and a near perfect summer meant harvest was right on the mark. Fortunately, fall rains waited until we had finished the last of our harvest. Quality was terrific even though the crop was down.

The 2005 Cabernet has a beautiful deep, dark ruby-red color. The Cabernet Sauvignon flavors intermingle with the aromas of the Cabernet franc and the oak giving off a lovely and seductive bouquet. The wine is focused, firmly structured yet lush. Delightfully complex, it has a style which captures the richness, power and finesse of a great Cabernet Sauvignon. On the palate the wine shows a deep concentration of flavors ranging from dried currants, black cherry and berry fruit.

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.

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 volcanic soil. Most of the vines receive only the rain that Mother Nature lets fall from the sky, forcing the vines to send their roots deep into the mountain soil in search of moisture. We believe that this centuries-old method of farming wine grapes, known today as dry farming, creates a grape with intense flavor, structure, and finesse.

AGE OF VINES:	34 YEARS
APPELLATION:	NAPA VALLEY
SUB-APPELLATION:	Spring Mountain District
FARMING:	dry-farmed mountain vineyard
VARIETAL CONTENT:	Cabernet Sauvignon 82%, Merlot 9% & Cabernet franc 9%
TIME IN OAK:	22 months in new American white oak barrels
ALCOHOL BY VOLUME:	14.2%
FINING:	unfined
FILTRATION:	unfiltered
CASES PRODUCED:	1,459 cases
WINEMAKERS AND WINEGROWERS	CHARLES SMITH & STUART SMITH
WEBSITE	www.smithmadrone.com