

SMITH-MADRONE

2013 Estate Grown Chardonnay

Over the past few years 2013 has begun to emerge as an outstanding vintage for Smith-Madrone. The Cabernet Sauvignon, the Cook's Flat Reserve and the Riesling are uniformly stellar and happily the Chardonnay fits right in.

After ten years in the bottle the wine has evolved into a wonderful example of a hillside chardonnay at the top of its game.

Most chardonnay, of course, is drunk within the first year or two of bottling, and with good reason. This wine, however, is different. Rich green-gold in color, it opens with a textbook varietal perfume of nuttiness, ripe apricots, lemon curd and toast. On the palate it is medium weight with a middle that is strikingly lush, round and creamy. There is a distinct succulence pushing up from the center. At the finish the wine flows seamlessly into a zesty acidity that belies the wine's age and lends it an elegant youthful flair. Over all, it is simply a marvelous glass of an older wine in top form and is a lovely argument for stashing away a bottle or two of your favorite current vintage of Smith-Madrone Chardonnay in order to find out what happens to it a few years down the road.

Notes updated January 2023, Charles Smith

All our wines are made entirely from our dry-farmed estate vineyards surrounding the winery on top of Spring Mountain in the Napa Valley. 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:	41 years
APPELLATION:	NAPA VALLEY
SUB-APPELLATION:	SPRING MOUNTAIN DISTRICT
FARMING	Dry-farmed estate mountain
VARIETAL CONTENT	100% Chardonnay
FERMENTATION	100% barrel fermented
OAK	100% new French oak
TIME IN OAK	8 months
pH	3.41
TOTAL ACIDITY	0.62 g/100 ml
ALCOHOL	14.1%
HARVEST DATES	September 30 to October 11, 2013
CASES PRODUCED:	806 cases
WINEMAKERS & WINEGROWERS:	Charles Smith & Stuart Smith
WEBSITE:	www.smithmadrone.com

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