

SMITH·MADRONE

2015 CHARDONNAY

The 2015 harvest was early, light and exceptional. A mild winter caused early bud break, followed by protracted bloom and unseasonably cool weather in spring, which contributed to smaller grape clusters and variable crop size. For those of us with vines which bloomed during May it may have been some of the worst shatter any of us have seen. We started harvesting the Chardonnay on August 27 and due to unexpected inch of rain ripening that slowed down ripening. We completed picking on September 16. The color, flavor profiles and chemistry continue to impress us all.

Really first rate wines sometimes, almost magically, demonstrate qualities that seem mutually exclusive. How can a wine, for example, be both creamy and crisp simultaneously? Or be powerful and sleek, as well as edgy and inviting, all at the same time? The answer, of course, is that wine isn't quite like anything else and the 2015 Smith-Madrone Chardonnay demonstrates this proposition in a particularly striking manner. It is all of the above and more. It is an especially delicious expression of the complexities of mountain fruit. If you enjoy Chardonnay we think you will agree that this wine is simply exceptional.

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.

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| <u>Appellation:</u> | <u>Napa Valley</u> |
| <u>Sub-Appellation:</u> | <u>Spring Mountain District</u> |
| <u>Farming:</u> | <u>Dry-farmed mountain estate</u> |
| <u>Varietal Content:</u> | <u>100% Chardonnay</u> |
| <u>Fermentation:</u> | <u>100% barrel fermented</u> |
| <u>Time in Oak:</u> | <u>10 months</u> |
| <u>Oak:</u> | <u>80% new French oak</u> |
| <u>pH:</u> | <u>3.29</u> |
| <u>Total Acidity:</u> | <u>0.803 g/100 ml</u> |
| <u>Alcohol:</u> | <u>14.4%</u> |
| <u>Harvest:</u> | <u>August 20 26, 2015</u> |
| <u>Cases Produced:</u> | <u>579 cases</u> |
| <u>Winemakers & Winegrowers:</u> | <u>Charles Smith, Sam Smith & Stuart Smith</u> |