

SMITH-MADRONE

2014 CHARDONNAY

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.

Refined and delicious, this wine offers aromas of apples, pear and almonds, hinting at the batonnage and barrel fermentation the wine underwent. This is a big, toasty Chardonnay with a creamy mouthfeel, tangy and appealing acidity. Remember these Chardonnay grapes are mountain grown, with those very specific types of tannins which can handle lots of oak and then promise a long life.

AGE OF VINES:	42 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	9 months
pH	3.32
TOTAL ACIDITY	0.73 g/100 ml
ALCOHOL	14.2%
HARVEST DATES	August 25 – September 2, 2014
CASES PRODUCED:	850 cases
WINEMAKERS & WINEGROWERS:	Charles Smith, Sam Smith & Stuart Smith
WEBSITE:	www.smithmadrone.com