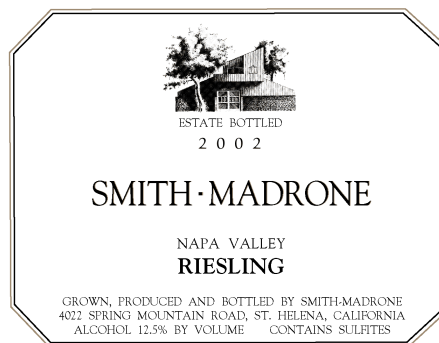


SMITH-MADRONE

NAPA VALLEY

Winemaker's Notes

2002 RIESLING



The Smith-Madrone 2002 Riesling is everything a great wine should be: beautiful to look at, wonderful aromas of fruit to smell and pure pleasure on the palate---true wine hedonism. We describe our Rieslings as dry even though there is a small amount of residual sugar in the wine. While the wine industry is legendary for making exaggerated claims of wine quality, we have 27 vintages to refer to when we state that this wine is not only beautiful now, but if you age it for another five to ten years it will blossom into a truly great wine.

Beginning with our 1983 Riesling vintage we boldly went where no other American winery would go for the next 17 years---we changed our label from Johannisberg Riesling to the true and correct name---Riesling. White Riesling is wrong and redundant: when was the last time you had a red Riesling? This is just one example of our commitment to this wonderful and no-longer-overlooked varietal.

Balance is one of the hallmarks of great winemaking. With our Riesling we strive for a balance not only between sugar and acid, but for a balance between two great continents--Europe as represented by Germany's Rheingau and Alsace and America as represented by us. We love the minerally middle of Alsatian rieslings but not their sharp finish; the Rheingau offers the beautiful soft floral finish, but with too much sugar. We try to make our Riesling in a decidedly American style: a minerally middle palate with a soft floral finish with just a hint of sweetness.

AGE OF VINES: 30 years

APPELLATION: Napa Valley

SUB-APPELLATION: Spring Mountain District

FARMING: dry-farmed mountain vineyards

VARIETAL CONTENT: 100% Riesling

ALCOHOL: 12.7%

RESIDUAL SUGAR: dry, 0.7%

CASES: 750 cases

WINEMAKERS & WINEGROWERS: Charles Smith & Stuart Smith