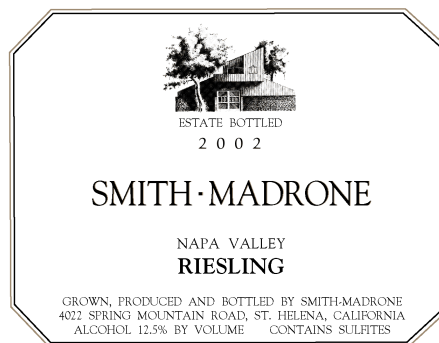


SMITH-MADRONE

NAPA VALLEY

Winemaker's Notes

2003 RIESLING



The 2003 Smith-Madrone Riesling is very pale yellow, with intense aromas of Riesling fruit, finishing with a fullness on the palate that seems to be a mixture of both softness and acidity. We refer to our Riesling as “dry” even though there is about 0.7 per cent residual sugar in the wine. Mother Nature was very kind to us by giving us a vintage that we were able to make wonderful wine from. But what she gave to us with one hand, she took away with the other. The 2003 Riesling is one of the smallest crops in 32 years of harvesting this grape variety – only 576 cases of wine was produced.

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 Rieslings 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 France’s 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: 32 years

APPELLATION: Napa Valley

SUB-APPELLATION: Spring Mountain District

FARMING: dry-farmed mountain vineyards

VARIETAL CONTENT: 100% Riesling

ALCOHOL: 12.5%

RESIDUAL SUGAR: (Dry) 0.7%

CASES: 576 cases

WINEMAKERS & WINEGROWERS: Charles Smith & Stuart Smith