

SMITH-MADRONE

2016 Estate Riesling

Aromatically, the 2016 Riesling has strong floral notes with an admixture of lime, stone fruits and minerality. These qualities translate seamlessly into a succulent mid-palate replete with corresponding flavors. Very Alsatian in styles, the creamy center suggests a kind of delicate forcefulness that finishes with a bright, lively, juicy-fruit acidity.

Altogether lovely, delicious and stylish, the Riesling would be great ice-cold on a hot summer day or make a superb accompaniment to a wide variety of food either spicy or savory.

This wine is made from mountain grown grapes, honoring the international tradition of Riesling which thrives on steep hillsides. 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.

New with this bottling is the availability of this wine in hand-waxed magnum (1.5L) bottles: quite a stunning presentation.

Appellation:	Napa Valley
Sub-appellation:	Spring Mountain District
Varietal content:	100% Riesling
Alcohol:	12.8%
pH:	3.04
TA:	.819
Residual sugar:	0.68%
Harvested:	September 2-4, 2016
Cases produced:	1,199 cases
Winemakers and winegrowers:	Charlie Smith, Sam Smith & Stuart Smith