

SMITH-MADRONE

2018 Estate Riesling

The 2018 Riesling opens with abundant floral notes buttressed by underpinnings of lime, lemon and exotic oranges. This delicate, fetching aroma leads one to expect a wine on the lighter, more delicate side and, when tasted, this expectation is confirmed. On the palate the wine is stylish and elegant, demonstrating a brilliant acidity that is at once fine and lively, tasty and fun and not the least off putting. The acid feels just right; it's very much like biting into a delicious, crunchy Riesling flavored apple. For a wine of this delicate construction it still manages to retain a solid core of vibrant fruit. It's svelte and elegant, it's drinking beautifully now and shows great promise for the future.

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.

Appellation:	Napa Valley
Sub-appellation:	Spring Mountain District
Varietal content:	100% Riesling
Alcohol:	13.3%
pH:	3.04
Total acid:	0.768
Residual sugar:	0.7%
Harvested:	September 6-8, 2018
Cases Produced:	1,611 cases
Winemakers and winegrowers:	Charlie Smith, Sam Smith & Stuart Smith