

Featured Flight of the Week
One-on-One virtually with Stu Smith
Owner & Winemaker with Smith-Madrone Winery
Spring Mountain District, Napa Valley, CA
\$37.50pp

*“wine belongs at the dining room table,
with family and friends”*

-Stu Smith



Founded 50 years ago in 1971 by Stu Smith, Smith-Madrone Winery has always been a family affair with Stu's brother Charles joining his brother as winemaker in 1973, and his own son Sam joining as assistant winemaker most recently. All wines are made entirely from the winery's dry-farmed estate vineyards surrounding the winery on top of Spring Mountain in the Napa Valley. Stuart Smith chose specific slopes with different exposures for specific varietals when planting the vineyards: eastern exposure for Riesling, southern and western exposures across flat stretches for the Cabernet Sauvignon and the coolest north-facing slopes for the Chardonnay. [The Glass Fire](#) nearly destroyed everything the Smith Family has built but luckily, they were spared. Some of their neighbors and colleagues were not so fortunate so 20% of tonight's proceeds will be donated to the [Napa Valley Community Disaster Relief Fund](#) on your behalf so thank you for joining us tonight to help the cause.



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2016 RIESLING
\$24|85



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 BY VOLUME: 12.8%

pH: 3.04

TA: 819

RESIDUAL SUGAR: 0.68%

HARVESTED: September 2-4, 2016

CASES PRODUCED: 1,199 cases

WINEMAKERS & WINEGROWERS: Charlie, Sam & Stuart Smith

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2016 CHARDONNAY
\$29|\$104



The near perfect 2016 growing season started early and saw ideal weather conditions. This spectacular Chardonnay has a full, forward nose with complex notes of toasted hazelnut, white peaches and Meyer lemon. Admirably restrained oak. Beautiful mid-palate that is full and succulent without being the least bit heavy. Superbly integrated acidity. Overall the wine exhibits a remarkable structure that translates to a lip-smacking juiciness. Our soils are mostly deep-red Aiken Stoney Clay loam, part of the Aiken, Kidd, Forward complex of soils which are volcanic-based and well-drained. The underlying geology is the very old (250,000,000 years) Franciscan Series Assemblage, unique to California coastal ranges, which includes altered mafic volcanic rocks, deep-sea radiolarian cherts, sandstones, limestones, serpentines, shales and high-pressure metamorphic rocks, all of them faulted and mixed in a seemingly chaotic manner as a result of the Pacific Tectonic Plate subducting under the Continental Plate and shears both off into an aggregate mix. Overlying this formation is the much younger weathered Sonoma Volcanics that forms the soils of today. All our wines are made entirely from our dry-farmed estate vineyards surrounding the winery on top of Spring Mountain in the Napa Valley. 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
FARMING: Dry-farmed mountain estate
VARIETAL CONTENT: 100% Chardonnay
FERMENTATION: barrel fermented
TIME IN OAK: 9 months Oak: 80% new French oak
pH: 3.26
TOTAL ACIDITY: .82 g/100 ml
ALCOHOL BY VOLUME: 14.4%
HARVEST: August 27 to September 1, 2016
CASES PRODUCED: 831 cases
WINEMAKERS & WINEGROWERS: Charles, Stuart & Sam Smith

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2015 CABERNET SAUVIGNON
\$40|\$144



After the abundance of the 2014 harvest the pendulum swung in the other direction for 2015, which was unusually small. Picking began early on August 20 and finished September 19. The effect on the Cabernet Sauvignon to produce a medium weight wine of great style and wonderful drinkability. It is our contention that the best wines have a very high “fun factor,” that draws you back to the glass for sip after sip. This is our way of saying simply that very good wine needs to taste delicious. And in this respect the 2015 Cabernet excels. Aromatically the wine is thrilling in its laser-like focus and intensity of fragrance. At the same time, it delivers remarkable complexity; every inhalation reveals a new and surprising element. Bright fruit, dark fruit, black currants, red plums, lavender, spices violets, green olives, all are present and more. The aroma is so intriguing it is an end in itself. The palate only confirms what the nose has hinted: rich flavors of vibrant blue-black fruit are surrounded by a silky texture that leads to a bright and beguiling finish. The balance is impressive and the structure fundamental. Overall, the impression is one of effortless elegance, sleek and svelte and replete with an enormous “fun factor.” The 2015 Cabernet Sauvignon is made entirely from 100% estate fruit grown at the top of Spring Mountain (1,800 foot elevation), west of St. Helena in the Napa Valley. The vines are planted on very steep slopes (up to 35%) in red Aiken soil, derived from weathered volcanic materials and sedimentary rock. Our Spring Mountain pedigree insures deliciously integrated tannins and a long life span. For forty-seven years our wines have been sourced from the same vineyards, pruned, cultivated and harvested in the same manner, creating artisanal wines which are distinctive and complex. Our goal is to produce wines which bring pleasure to all the senses.

APPELLATION: Napa Valley

SUB-APPELLATION: Spring Mountain District

FARMING: Dry-farmed estate mountain vineyard

VARIETAL CONTENT: 84% Cabernet Sauvignon, 16% Cabernet franc

TIME IN OAK: 65% new French oak, 35% one year-old French oak for 18 months

pH: 3.43

TOTAL ACIDITY: .687 grams/100 ml

ALCOHOL BY VOLUME: 14.3%

CASES PRODUCED: 1,192 cases

WINEMAKERS & WINEGROWERS: Charles, Stuart & Sam Smith