

SMITH-MADRONE

2011 RIESLING

The 2011 vintage was clearly one of the most challenging vintages in a very long time. Rain persisted into early June and delayed bloom and substantially reduced the crop. Following the footsteps of the 2009 and 2010 vintages, the 2011 summer was an equally cool growing season with our Riesling not being harvested until the end of September. Fortunately, several viticultural techniques such as leaf thinning and green harvesting allowed the grapes to be picked at the exact ripeness and conditions that we want, picture perfect, at 22.5 degrees Brix.

The 2011 Riesling has a lovely, very, very pale straw yellow color. Lychee with just a hint of apricots, peaches and almonds make for wonderful and tantalizing aromas. This is then followed by lovely acidity on the front palate and dry minerality on the mid-palate. Then the wine finishes with those original flavors in a long and lingering mouth feel. This is a superb wine which will age and improve for 15 to 20 years.

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. While White Riesling is legally correct, it is none-the-less both 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 somewhat overlooked varietal.

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.

AGE OF VINES:	39 years
APPELLATION:	NAPA VALLEY
SUB-APPELLATION:	SPRING MOUNTAIN DISTRICT
VARIETAL CONTENT:	100% Riesling
pH	3.15
ALCOHOL	12.6%
RESIDUAL SUGAR	(dry) 0.70%
CASES PRODUCED:	521 cases
WINEMAKERS & WINEGROWERS:	Charles Smith & Stuart Smith
WEBSITE:	www.smithmadrone.com