

Madson

Santa Cruz Mountains



Chardonnay, Ascona Vineyard 2024

A grippy, textured tank sample from the cold vineyard planted in 2016, with a significant diurnal shift from elevation, the 2024 Chardonnay Ascona Vineyard is barrel fermented over 14 months on native yeasts, aging in 15% new French oak and another five months in stainless steel. There's tremendous freshness and verve to this light-bodied wine, a floral ethereal quality that's hard to resist. Look for it; it's unclear if Ascona Vineyard will continue to be a vineyard source in the future.

96-97 pts—Virginie Boone, jebdunnuck.com, March 2026

Chardonnay, Ascona Vineyard 2023

Sourced from vines just six years old, the 2023 Chardonnay Ascona Vineyard serves as an impressive example of why this site is becoming increasingly sought after. It opens with a flinty, pleasantly reductive nose, enriched by citrus curd, crushed stone and white flower aromas. The palate is slender and elastic, bolstered by surprising depth given the youth of the vines. It concludes with a layered, high-toned finish that avoids slipping into austere territory. This was a clear highlight of my tasting at Madson and bodes well for future bottlings as the vines continue to mature.

94 pts—Matthew Luczy, *The Wine Advocate*, August 2025

Chardonnay, Santa Cruz Mountains 2024

The 2024 Chardonnay is a blend of six favorite sites of varying elevations and soil types, including Toyon, Marine Terrace, and Ascona, from an amazing vintage that saw a few welcome heat spikes that balanced out the year's coolness. Racy acidity leads the way, boosting the light-bodied elements of green apple, white flowers, and subtle oak that sit over textured complexity and length. Barrel-fermentation on native yeast and nearly a year in neutral French oak keep it crisp, focused, and refined. Drink now through 2034.

95 pts—Virginie Boone, jebdunnuck.com, March 2026

Chardonnay, Santa Cruz Mountains 2023

Madson searches for tiny vineyards that they can farm themselves, currently farming about 30 vineyards throughout the Santa Cruz Mountains AVA, most of them under three acres. The 2023 Chardonnay is a blend of five vineyards, with the goal of showing an aggregate sample of the entire mountain range. Green apple and jasmine ride along a lithe, light-bodied, and mineral-driven core of focused, bright acidity with just 10% new oak, the texture stony and lean. Drink now through 2030.

95 pts—Virginie Boone, jebdunnuck.com, April 2025

The 2023 Chardonnay Santa Cruz Mountains compiles six vineyards from the western side of the Santa Cruz Mountains. Beamingly bright, pleasantly nutty and a touch waxy on the nose, the palate is pure, airy and precise, closing with a snappy, composed finish. This is a beautiful introduction to an increasingly exciting label.

91 pts—Matthew Luczy, The Wine Advocate, August 2025