



MADSON WINES

2024 Arey Chardonnay, Santa Cruz Mtns

Vineyard

Arey Vineyard was planted in 1991, consisting of one single acre. Arey lies on the north eastern slope of the Santa Cruz Mountains and faces north, towards the San Francisco bay. The vineyard experience a unique cooling effect with the Pacific 14 miles to the west and the San Francisco Bay 5 miles to the east. The soils are primarily decomposed Franciscan Complex, primarily schiste and basalt. These 32 year old vines produce tiny berries with thick Chardonnay skins.

The 2024 vintage offered near ideal growing conditions. Dappled sun among a moderate marine layer provided warm yet even ripening temperatures. The 2024 vintage produced wines that are generous, balanced, and full of character.

Winemaking

This Chardonnay is crushed by foot treading and macerated for 1-2 hours before pressing. We gently press whole clusters to extract the best juice and avoid harsh tannin at higher pressures. In prioritizing the quality of the juice, our yields are quite low. Fermentation occurs all in 500L and 228L barrels. After 13 months of aging in barrel the wine is moved to stainless with fine lees for an 5 additional months. Please expect some solids and tartrates in the bottle. Enjoy now or cellar 5-12 years. *4 barrels produced, 13% ABV*

Tasting Notes

Aromatics of flint, lemon verbena, and ocean air. The palate has minerality and freshness with lemon oil, oyster shell and tarte tatin. Pair with comté, white fish, and clam linguine.

