



MADSON WINES

2024 Ascona Aligoté, Santa Cruz Mtns

Vineyard

Located at 2450 ft of elevation in the South Skyline region of the Santa Cruz Mountains, Ascona Vineyard is farmed with dedicated organic practices. The soils are ancient marine sedimentary deposits of loosely consolidated sandstone and siltstone, with an average southwest exposure. Ascona is perched above the daytime marine layer with an intense diurnal temperature variation. This permits phenolic ripening while preserving fresh natural acidity. The Aligoté sits at the highest point of Ascona with visible sandstone rock in the shallow topsoils. The result is low nutrient availability, stressed vines and modest yields.

The 2024 vintage offered near-ideal growing conditions with warm and consistent ripening temperatures. The 2024 vintage yields wines that are generous, balanced, and full of character.

Winemaking

To start, we crush the Aligoté fruit and allow 1-2 hours of maceration on the skins. We press gently to extract only the best juice from the berries and avoid any harsh tannin at higher pressures. Our yields are slightly lower to prioritize the quality of the juice. Natural fermentation is carried out in old 228L French oak barrels. We age the wine in barrel on fine lees for 9 months before moving to stainless for 2 additional months. Please expect solids and tartrates in the bottle. 1 barrel produced, 12.8% ABV

Tasting Notes

Aromatics of wet stone, ocean salinity and white flowers. While the palate presents flavors of lime shiso, cherimoya and apple guava. There's a great balance of fresh fruit and minerality, a fabulous pairing with rich seafood, oysters and poultry.

