



MADSON WINES

2024 Ascona Pinot Noir, Santa Cruz Mtns

Vineyard

Ascona Vineyard is located at the top of the Santa Cruz Mountains, at 2450 ft of elevation. The soils are ancient marine sedimentary deposits of loosely consolidated sandstone and siltstone. Ascona sits above the marine layer and experiences intense diurnal temperature variation. This enables phenolic ripening and stem maturation while preserving fresh, natural acidity in the fruit. The Pinot Noir is all Pommard Clone, planted in 2000.

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

We hand-harvested early September and fermented using native yeast, 100% whole cluster. Aging occurs in one neutral 500L puncheon and one neutral 228L barrel. We age on fine lees with one mid-winter racking and one racking before bottling. Enjoy now or cellar 5 - 15 years for savoring at its peak. *3 barrels produced. 13.5% ABV*

Tasting Notes

The wine boasts a perfume of ripe raspberry, dried tarragon, blood orange, and shiitake mushroom. The tannins are taught around a bright red fruit core of Santa Rosa plum with hints of black pepper, and koji. A versatile pairing, the wine complements grilled salmon, soft cheese, risotto, and poultry.

