



MADSON

2024 SANTA CRUZ MTNS. CHARDONNAY

VINEYARD

A tribute to Chardonnay from the Santa Cruz Mountains, this wine blends grapes sourced from several small, organically farmed vineyards across the appellation. Each site contributes its own distinct character to the final blend. These vineyards thrive in low-nitrogen, high-calcium soils and enjoy a cool growing season, which naturally limits yields and enhances the wine's depth and mineral intensity. The nearby Monterey Bay imparts a fresh, saline quality, adding brightness and complexity.

WINEMAKING

At Madson, our Chardonnay begins with gentle crushing followed by a one-hour skin maceration to enhance flavor extraction. We then press the fruit with great care, using very low pressure to capture only the finest juice and avoid any bitter compounds. Our yields are intentionally lower to prioritize juice quality. The juice is then transferred to neutral oak barrels to ferment naturally with native yeasts. After fermentation completes and the wine is dry, we top the barrels and age the wine sur lie for nine months. The following summer, the wine is moved to stainless steel for an additional two months to refine and finish *élevage* before bottling. Please note that you may find some natural solids and tartrates in the bottle. This wine is enjoyable now but will also reward careful cellaring for 5–8 years, reaching its peak with time.

12.9% ABV, 22 barrels produced

TASTING NOTES

Aromas of salt air, white flowers, and crushed stone. The palate is bright and layered, with green apple, pineapple guava, and a hint of lemon peel. Best enjoyed with an open window and nowhere else to be.

