



MADSON

2024 “CALCAIRE” CHENIN BLANC

VINEYARD

This Chenin Blanc comes from Cienega Valley, just outside San Benito, CA. The soils here are primarily marine sediment rich with substantial limestone deposits. Located southeast of the Santa Cruz Mountains, the vineyard experiences warmer daytime temperatures, but a western windgap brings cooling ocean breezes that temper the dense vine canopy. This unique combination of soil and climate makes Chenin Blanc an ideal fit for the site.

WINEMAKING

We macerate this wine on the grape skins for one day before gently pressing and transferring it into neutral French oak barrels for native fermentation. Throughout vinification, we refrain from adding or removing anything from the wine. Before bottling, the wine is racked into a stainless steel tank. Please expect some natural solids and tartrates in the bottle. Crafted with care, this wine is designed to shine with age—enjoy now or cellar for 5 to 8 years to experience it at its peak.

12.9 % ABV, 4 barrels produced

TASTING NOTES

When I smell this wine, I think of fresh linens still warm from the dryer—strange, I know, but it makes me feel at home. Aromas of jasmine tea, citrus peel, and white blossoms follow. The palate is dry and mineral, with subtle skin tannin and crisp notes of lime zest, lemon shiso, and tart green apple.

