



MADSON WINES

2024 Marine Terrace Syrah

Vineyard

This Syrah consists of a single acre planted on an ancient Marine Terrace in the southern Santa Cruz Mountains. The soil are sedimentary sandstone, decomposed into sand and fine silt. We grafted old vines to Syrah in 2022 with massalé cuttings of Serene Selection. Although the cuttings were collected from a local source, the original Serene budwood originates from Côte Rôtie in the Northern Rhone Valley. Marine Terrace is extremely cold for Syrah, so we remove leaves to expose fruit to the sun. This is essential for sugar development and flavor concentration. We farm using only organic practices.

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

Winemaking

Hand-harvested in early November, we ferment this Syrah 100% whole cluster using natural yeast. Aged for 18 months in one 500L neutral oak puncheon on fine lees. The wine was racked once before bottling, unfined and unfiltered. *2 barrels produced, 13% ABV*

Tasting Notes

Aromatics of violets florals, black olives, and a hint of cured meat escape the glass. The palate is exuberant with flavors of blueberry compote, dried mint, black pepper, and raw cacao. This wine complements hearty meats, hard cheeses, charcuterie, and anything off the BBQ.

