



MADSON WINES

2024 Redwood Grade Cabernet Franc

Vineyard

Redwood Grade Vineyard is a new planting in the Southern Santa Cruz Mountains. This single acre block of Cabernet Franc sits at 1500 ft above the Monterey Bay with panoramic views of the bay and the Santa Lucia Mountains to the south. The vineyard is planted on Purisima formation with soils of decomposed marine sandstone, siltstone, mudstone, and traces of limestone. Richard Henke farms Redwood Grade Vineyard using organic practices. As the vines mature and roots establish themselves in the bedrock, Redwood Grade shows significant promise.

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

Winemaking

This wine was inspired by the Cabernet Francs made specifically in the French village of Samur. We hand-harvested in mid-October and fermented using native yeast. 100% destemmed and macerated for 14 days on the skins. Aged for 18 months in old French oak barrels on fine lees. The wine is bottled unfiltered and unfiltered. *2 barrels produced. 13.2% ABV*

Tasting Notes

Aromatics of cedar, black pepper, and pomegranate. This palate presents bright red fruit complemented by dried herbs. Pairs well with goat cheese, pâté and Rillettes de Tours.

