

Madson Santa Cruz



The Wines

- *Aligoté, Ascona Vineyard, Santa Cruz Mountains:* Ascona Vineyard is at 2450 feet of elevation in the South Skyline region of the Santa Cruz Mountains with soils of ancient marine sedimentary deposits of loosely consolidated sandstone and siltstone.

Natural fermentation is carried out in old 228L French oak barrels. The wine is aged in barrel on fine lees for nine months before moving to stainless steel for two additional months. 1 barrel.

- *Chenin Blanc “Calcaire”, Cienega Valley:* From Cienega Valley southeast of the Santa Cruz Mountains where a western wind gap brings cooling ocean breezes to temper the dense vine canopy. Soils are primarily marine sediment rich with substantial limestone deposits. The wine ferments in neutral French oak barrels and is racked into a stainless-steel tank before bottling. Four barrels produced.
- *Chardonnay, Arey Vineyard, Los Altos Hills:* Arey Vineyard consists of one acre of Chardonnay planted in 1991 in Los Altos Hills, on the northeastern slope of the Santa Cruz Mountains, and faces north towards the San Francisco Bay. East of the San Andreas fault line, soils are primarily decomposed Franciscan Complex Formation, consisting of schist and basalt. The old vines at Arey are riddled with Eutypa and produce minimal fruit, but the quality of the Chardonnay is spectacular. Small berries with thick Chardonnay skins experience cool foggy mornings and fairly warm days.

The grapes are pressed extremely gently to only extract the best juice from the berries and avoid harsh tannin at higher pressures. Multiple fermentations in neutral barrels (resulting in added layers of flavor and complexity), followed by nine months of aging on the lees and ending with two months in stainless steel. No cold stabilization, no fining, no filtration. ~2 barrels or 50 cases produced on average.

- *Chardonnay, Santa Cruz Mountains:* This comes from several small organically farmed vineyards throughout the appellation. Each site brings its unique mountain micro-climate signature to the blend and the commonalities shared are low nitrogen/high calcium soils and a cool climate during the growing season. These factors limit yields and increase the depth and mineral concentration of this bright, flinty Chardonnay. Proximity to Monterey Bay yields fresh saline wine.

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- *Pinot Noir, Santa Cruz Mountains:* Each year, Pinot is sourced from small vineyard sites the Madson team leases across the Santa Cruz Mountains. These sites all benefit from the cooling influence of Monterey Bay, lending a palpable freshness to the finished wine. This wine is fermented whole cluster then aged in neutral barrels for 9 months. 400-500 cases.
- *Pinot Noir, Toyon Vineyard, Santa Cruz Mountains:* This Pinot Noir comes from Toyon Vineyard, the same oceanside site on the southwestern slope of the Santa Cruz Mountains used to source Chardonnay above. This cool site lies shrouded in clouds all day long throughout spring and summer, forcing grapes to struggle to ripen. The site lies at 480 feet elevation and is planted on Purisima formation, including sandstone, siltstone and mudstone. Grapes are fermented 100% whole cluster and pressed after 18 days on the skins into 33% new French oak barrels. 75-100 cases produced on average.
- *Pinot Noir, Ascona Vineyard, Santa Cruz Mountains:* This Pinot Noir comes from Ascona Vineyard, farmed by Abbey and Ken, lying at 2500 feet elevation in the South Skyline region at the pinnacle of the Santa Cruz Mountains. The soils here are ancient marine sedimentary deposits and the vineyard is kept cool by the marine layer, fog and Pacific breezes. The wine is fermented 100% whole cluster, pressed after 18 days on skins into 25% new French oak barriques and bottled after nine months *élevage*. 125 cases produced on average.
- *Syrah, Marine Terrace:* This Syrah is from a single acre planted on an ancient Marine Terrace in the southern Santa Cruz Mountains in sedimentary sandstone, decomposed into sand and fine silt.

Hand harvested and fermented 100% whole cluster using natural yeast, this wine aged for 18 months in one 500L neutral oak puncheon on its fine lees. It was racked once before bottling, unfining and unfiltered. 2 barrels.

- *Syrah, Ascona Vineyard, Santa Cruz Mountains:* This cool-climate Syrah comes from Ascona Vineyard, the same high-elevation vineyard perched at the peak of the Santa Cruz Mountains where the Madson team sources Pinot Noir. This wine undergoes whole cluster fermentation before aging on its fine lees in neutral French oak for one year. 100 cases produced on average.

- *Syrah, Redtail Vineyard, Santa Cruz Mountains:* Ken consults here, overseeing the growing season at Redtail Vineyard in the southeastern part of the Santa Cruz Mountains. The site sits at 1600 feet elevation in ancient marine sedimentary rocks on the neighboring ridge to Loma Prieta. At this point, the lower elevation ridge drops off into miles of redwood forest preserves. 50 cases produced on average.
- *Syrah, Kessler-Haak Vineyard, Santa Rita Hills:* This single vineyard Syrah from Kessler-Haak Vineyard is one of the first Santa Rita Hills wines to appear in the Madson portfolio. This site is kept extremely cool thanks to the northwest ocean winds blowing off the Pacific, just 12 miles away. The vineyard sits at a relatively low elevation of 367 feet in sandy soils that help keep yields low and flavors concentrated. This vineyard is farmed organically by Dan Kessler. The wine is fermented 50% whole cluster with a *pie de cuve* added at day five. 300 cases produced on average.
- *Syrah, Central Coast Côte Blonde:* Côte Blonde Syrah is a coastal blend drawn from all of the domaine's Syrah sites, which stretch across the Santa Cruz Mountains and Santa Rita Hills and are each rooted in ancient marine sediment soils--blonde, chalky, and mineral rich. The wine is aged for 11 months in both neutral puncheons and neutral barrels before being racked into tank for bottling. Four barrels.
- *Cabernet Franc, Redwood Grade Vineyard, Santa Cruz Mountains:* Redwood Grade Vineyard is a new planting in the southern Santa Cruz Mountains. This single acre block sits at 1500 feet above Monterey Bay with soils of decomposed marine sandstone, siltstone, mudstone, and traces of limestone.

Hand harvested and fermented 100% destemmed using native yeast, the wine aged for 18 months in old French oak barrels on fine lees. Bottled unfinned and unfiltered. 2 barrels.

- *Cabernet Sauvignon, Massa Vineyard, Carmel Vineyard:* Massa Vineyard is perched above the Cachagua region of Carmel Valley at 1300 feet above sea level with sandy, loamy soils. The current stewards of the vineyard prioritize holistic management through cover cropping, composting, beneficial insect management, and water conservation.

The grapes are destemmed, fermented with native yeasts in open top containers, and aged for nine months in neutral French oak barrels. Unfinned and unfiltered. ~100 cases