



# 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.





# MADSON

## 2025 “LE SOLEIL” CHARDONNAY

### SANTA CRUZ MOUNTAINS

## VINEYARD

The “Le Soleil” is a blend of Santa Cruz Mountains Chardonnay and honors the dappled sunlight that makes our mountainous terroir so special. The blend consists of 35.48% Mindego Ridge (935ft), 32.25% Marine Terrace (400ft), 12.93% Soda Springs (2,250ft), 9.67% Coyote Ranch (400ft), and 9.67% Ascona (2,400ft) grapes, all from organically farmed vineyards across the appellation. These vineyards are planted on ancient marine sandstone and shale. The mountainous sites lack substantial topsoil, limiting yields and enhancing depth and mineral intensity. The 2025 vintage was challenging, and although we had a warm spring and great fruit set, we had a cold, wet harvest season. Achieving ripeness with the fear of botrytis forming in the wet conditions was our hurdle in 2025. Ultimately, we spent extra time sorting our fruit upon harvest and the resulting wines show incredible balance in a cool vintage.

## WINEMAKING

At Madson, our Chardonnay begins with gentle crushing followed by a one-hour skin maceration to enhance flavor extraction. We press the fruit with great care, using very low pressure to capture only the finest juice and avoid any bitter compounds. The juice is transferred to neutral oak barrels to ferment naturally. After fermentation completes, we top the barrels and age the wine on lees for 9 months. The following summer, the wine is moved to stainless steel for an additional 2 months to refine and finish maturation before bottling. This wine is enjoyable now but will also reward careful cellaring for 5–8 years, reaching its peak with time.

*12.8% ABV, 25 barrels produced*

## TASTING NOTES

Aromas of ocean air, white flowers, and crushed stone. The palate is bright and layered, with green apple, pineapple guava, and a hint of lemon peel. This Chardonnay shows the coolness of our coastal terroir with minerality and freshness, while the elevation of the Santa Cruz Mountains provides exposure to the afternoon sunshine, “Le Soleil”.

