



MADSON

2025 “CALCAIRE” CHENIN BLANC

CIENEGA VALLEY

VINEYARD

This Chenin Blanc comes from Cienega Valley, southeast of the Santa Cruz Mountains. While Cienega is more arid and substantially warmer during the day, it cools drastically at night. This diurnal shift is essential for the balanced ripening of this Chenin Blanc. The soils here are primarily marine sediment with limestone deposits. Vine age ranges between 15-30 years. The 2025 vintage was challenging, and although we had a warm spring and great fruit set, we had a cold, wet harvest season which led to extended ripening times. The hurdle in 2025 was achieving ripeness with the fear of botrytis forming in the wet conditions. Ultimately we spent extra time sorting our fruit upon harvest and the resulting wines show incredible balance in a cool vintage.

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. Barrel aged for 9 months on the lees before racking to stainless tanks for an additional 2 months of maturation. 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.

12.3 % ABV, 9 barrels produced

TASTING NOTES

Aromas of jasmine tea, citrus peel, and white blossoms. The palate is dry and mineral, with subtle skin tannin and crisp notes of lime zest, lemon shiso, and tart green apple.

