

MADSON WINES

2025 GAMAY NOIR

Vineyard

Gimelli Vineyard's small block of Gamay Noir thrives in a unique pocket of the Gabilan Mountains where the geology is dominated by rare limestone and decomposed granite. This soil composition, influenced by the proximity of the San Andreas Fault, provides the high mineral content and excellent drainage that Gamay requires to maintain its signature acidity and structure. The climate plays a crucial role; while the Cienega Valley receives intense California sun, the vineyard is cooled by consistent maritime winds from the Monterey Bay, ensuring a long, slow ripening period that prevents the delicate Gamay skins from burning or losing their bright, floral aromatics. These vines are managed organically and often dry-farmed, forcing the roots deep into the rocky substrata. This minimalist, sustainable approach results in a concentrated, "mountain-grown" expression of Gamay that leans more toward savory, mineral-driven complexity than simple fruit.



Winemaking

This wine is produced using 100% whole clusters under complete carbonic maceration. It ferments spontaneously with native yeasts. This wine aged in 100% old amphorae for 6 months before bottling.
12.9% ABV, 187 cases produced.

Tasting Notes

This Gamay opens with a vibrant burst of blood orange and tart red fruits, like pomegranate and ripe raspberry. A subtle, savory hint of herbs, reminiscent of wild sage or thyme emerges on the finish, adding a rustic complexity to the wine's juicy core. Its light body and mineral backbone make it an incredibly refreshing expression, perfectly balancing its fruit-forward charm with a clean, botanical edge.