MADSON

2024 LUCHESSI CABERNET SAUVIGNON

SANTA CRUZ MOUNTAINS



VINEYARD

Luchessi Vineyard is one of the Santa Cruz Mountains best kept secrets. The vineyard was planted in 1981 by Jorge Luchessi and consists of 3 acres of head-trained Cabernet Sauvignon. The vines are planted with 12 foot spacing at 990 feet above Saratoga on the east side of the Santa Cruz Mountains. This valley-facing ridgeline is home to some of the best mountain-grown Cabernets that California has to offer. The 2024 vintage offered near-ideal growing conditions with warm and consistent ripening temperatures. The season yielded wines that are generous, balanced, and full of character.

WINEMAKING

The grapes were hand harvested and 100% destemmed. We cold soaked for 48 hours before allowing the fruit to warm to ambient temperature and begin fermentation. No yeast was added and the fermentation occurred naturally and spontaneously. After 21 days on skins we gently pressed to 100% neutral barrels. Cellared in barrel for 18 months and cellared in bottle 6 months.
13.5 ABV%, 5 barrels produced

TASTING NOTES

This Cabernet Sauvignon shows a translucent garnet color and a nose of black currant, bay leaf, and cedar. On the palate, bright acidity and firm, grippy tannins give it a lean, structured backbone, with savory notes of tobacco leaf and red plum. The finish is clean and linear, reflecting minimal oak influence and an early, careful harvest.