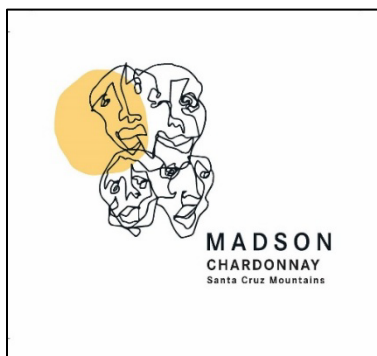


Madson

Santa Cruz Mountains



Chardonnay, Ascona Vineyard 2024

Tasted from tank just prior to bottling, the 2024 Chardonnay Ascona is impressively deep and layered, but it maintains the propulsive, coiled personality that carries through all the whites here. Shades of petrol, lime pith, white flowers and slate inflect an undercurrent of golden apple fruit. A feeling of power and weightless concentration builds with air. I really look forward to tasting this from bottle.

93-95 pts—Billy Norris, Vinous Media, June 2026

A grippy, textured tank sample from the cold vineyard planted in 2016, with a significant diurnal shift from elevation, the 2024 Chardonnay Ascona Vineyard is barrel fermented over 14 months on native yeasts, aging in 15% new French oak and another five months in stainless steel. There's tremendous freshness and verve to this light-bodied wine, a floral ethereal quality that's hard to resist. Look for it; it's unclear if Ascona Vineyard will continue to be a vineyard source in the future.

96-97 pts—Virginie Boone, jebdunnuck.com, March 2026

Chardonnay, Ascona Vineyard 2023

Sourced from vines just six years old, the 2023 Chardonnay Ascona Vineyard serves as an impressive example of why this site is becoming increasingly sought after. It opens with a flinty, pleasantly reductive nose, enriched by citrus curd, crushed stone and white flower aromas. The palate is slender and elastic, bolstered by surprising depth given the youth of the vines. It concludes with a layered, high-toned finish that avoids slipping into austere territory. This was a clear highlight of my tasting at Madson and bodes well for future bottlings as the vines continue to mature.

94 pts—Matthew Luczy, The Wine Advocate, August 2025

Chardonnay, Santa Cruz Mountains 2024

Understated but nicely concentrated, the 2024 Chardonnay (Santa Cruz Mountains) is a blend of fruit from six vineyards. There's tons of coastal, cool-climate character here, most perceptible in the wine's pixelated, chiseled feel. White flowers, oyster shell, white pepper and green apple lend a distinct raciness. This is all about cut and minerality. It's compelling through and through.

93 pts—Billy Norris, Vinous Media, June 2026

The 2024 Chardonnay is a blend of six favorite sites of varying elevations and soil types, including Toyon, Marine Terrace, and Ascona, from an amazing vintage that saw a few welcome heat spikes that balanced out the year's coolness. Racy acidity leads the way, boosting the light-bodied elements of green apple, white flowers, and subtle oak that sit over textured complexity and length. Barrel-fermentation on native yeast and nearly a year in neutral French oak keep it crisp, focused, and refined. Drink now through 2034.

95 pts—Virginie Boone, jebdunnuck.com, March 2026

Chardonnay, Santa Cruz Mountains 2023

Madson searches for tiny vineyards that they can farm themselves, currently farming about 30 vineyards throughout the Santa Cruz Mountains AVA, most of them under three acres. The 2023 Chardonnay is a blend of five vineyards, with the goal of showing an aggregate sample of the entire mountain range. Green apple and jasmine ride along a lithe, light-bodied, and mineral-driven core of focused, bright acidity with just 10% new oak, the texture stony and lean. Drink now through 2030.

95 pts—Virginie Boone, jebdunnuck.com, April 2025

The 2023 Chardonnay Santa Cruz Mountains compiles six vineyards from the western side of the Santa Cruz Mountains. Beamingly bright, pleasantly nutty and a touch waxy on the nose, the palate is pure, airy and precise, closing with a snappy, composed finish. This is a beautiful introduction to an increasingly exciting label.

91 pts—Matthew Lucy, The Wine Advocate, August 2025

Chardonnay, Arey Vineyard 2024

The 2024 Chardonnay Arey is very compact and driven from start to finish. Minerality is the start of the show: crushed rocks, chalk, oyster shell and sea salt penetrate the mid-palate. There's not much fruit to speak of, but that happens to work well in the context of the style. Screaming acids maintain polish and avoid austerity—it's a tightrope walk here, but it all works out swimmingly.

92 pts—Billy Norris, Vinous Media, June 2026

Aligoté, Ascona Vineyard 2024

Grown at 2,450 ft of elevation on ancient marine sedimentary deposits of loosely consolidated sandstone and siltstone. Fruit is crushed and given 1–2 hours of maceration, then gently pressed and fermented with ambient yeasts in an old French oak barrel. Aged on the fine lees in barrel for 9 months and then moved to stainless steel for two more months. 25 cases produced.

Aromas of nougat, white flowers, lemon pith and warm hay. Crisp, bright flavours of lemon pith and lemon peel mix with a touch of dried herbs and wet-chalkboard minerality. Excellent acidity, with a hint of toasted nuts in the finish. Very tasty. 2026-2032.

17/20 pts—Alder Yarrow, jancisrobinson.com, July 2026

The 2024 Aligoté Ascona is taut, chiseled and very textural. Leesy tones of mint, eucalyptus, crushed rocks and lemon pith settle in with tension and a real nip of bitterness. Fermented and aged from 11 months in neutral oak, the 2024 is an attractively textural wine and a compelling case for the variety in the Santa Cruz Mountains.

93 pts—Billy Norris, Vinous Media, June 2026