Madson Wines

Santa Cruz Mountains Chardonnay

ABOUT THE ESTATE

APPELLATION
Santa Cruz Mountains

GRAPE VARIETY
100% Chardonnay

FARMING
Organic

SOIL
Varied - all low nitrogen, and high calcium

VINEYARDS & VITICULTURE
The grapes come from several small organically farmed vineyards throughout the appellation. While each site brings its unique mountain micro-climate signature to the blend, the commonalities these vineyards share are low nitrogen, high calcium soils, and a cool climate during growing season. These factors limit yields and increase the depth and mineral concentration of these bright, flinty Chardonnays. Proximity to the Monterey Bay yields fresh saline wine. All vineyards are farmed using organic practices.

HARVEST & VINIFICATION
Directly press, then the juice is moved into neutral French oak barrels. Native fermentations occur in barrels where the wine remains for 6-9 months before racking to stainless steel tanks for an additional 4 months. Multiple barrel fermentations increase complexity and flavor.

ALCOHOL BY VOLUME
12.9

PACK SIZE
12x750mL