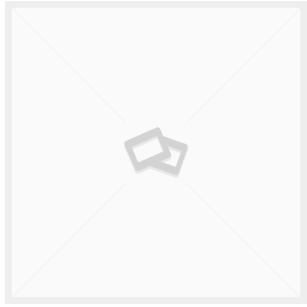


## Madson Wines

### Santa Cruz Mountains Pinot Noir



#### ABOUT THE ESTATE

- Madson Wines, founded in 2018 by winemaker Cole Thomas with viticulturalists Ken Sweles and Abbey Crystal, produces limited-batch wines from organically farmed grapes in California's Santa Cruz Mountains.
- Cole Thomas transitioned from organic vegetable farming and seed saving into winemaking, gaining experience in Australia, New Zealand, and with Santa Cruz Mountains Vineyard before starting Madson.
- Ken Sweles and Abbey Crystal bring extensive vineyard management expertise and deep knowledge of the Santa Cruz Mountains terroir.
- All vineyards supplying Madson Wines are organic and follow regenerative agriculture practices that boost biodiversity, improve watersheds, and sequester carbon in soils.
- Winemaking is largely non-interventionist, using native yeasts and neutral oak, and the winery operates 100% carbon neutral in partnership with Terra Pass.

#### APPELLATION

Santa Cruz Mountains

#### GRAPE VARIETY

100% Pinot Noir

#### FARMING

Organic

#### SOIL

Ancient marine sediment

#### VINEYARDS & VITICULTURE

These grapes come from several small organically farmed vineyards throughout the appellation. While each site bears unique qualities, all share the same parent soil: ancient marine sediment. Proximity to the cool ocean permits a longer growing season than in much of California.

#### HARVEST & VINIFICATION

Made from a collection of many small, native yeast ferments in open-top tanks, 100% whole clusters. Each fermentation is treated individually, with daily tasting to assess the maceration and extraction. After the primary fermentation completes, the wine is pressed and stored in neutral French oak barrels for nine months.

#### ALCOHOL BY VOLUME

12.9

#### PACK SIZE

12x750mL