

RIPE WINE IMPORTS

Representing Independent Premium Estates



Toyon Vineyard Pinot Noir Santa Cruz Mountains, USA

MADSON WINES

Madson Wines, a collaboration between viticulturist Ken Swegles and winemaker Cole Thomas, is committed to expressing the terroir of small vineyards in the Santa Cruz Mountains. With Swegles' devotion to organic viticulture and Thomas' light-handed vinification the two have created a voice in their wines that is unobscured, elegant and precise.

Wine description:

This Pinot Noir comes from Toyon Vineyard on the Santa Cruz Mountains' southwestern slope. At 400 ft of elevation and only 3 miles from the ocean this vineyard is largely impacted by cool temperatures and cloud coverage. The vineyard is planted on Purisima formation which includes sandstone, siltstone and mudstone. We farm this vineyard 100% organically with the goal of converting to biodynamics. A melange of various clones, this cuvée fermented mostly as intact, whole clusters. Fermentation occurred spontaneously with a submerged cap and no punch downs. After 22 days on the skins we pressed to neutral 228L oak barrels and performed bi-monthly battonage. Racked only once before bottling, this wine was unfiltered and unfiltered and only received one small SO2 addition.

This wine presents aromas of raspberry bramble, bing cherry, clove, white pepper, and mushroom in the nose. Luscious tannins broaden the mouthfeel while bright fruits keep the wine fresh and lively. Enjoy now or cellar for 10 years.



Organic Farming,
Natural Wine



Hand harvest



Pinot Noir



12 years



Neutral French Oak



26.1 HL/hectare



Sandstone, Siltstone,
Mudstone



2268



Vinification process

No destemming, 100% whole cluster, natural fermentation. Gentle cap management, with daily ferment tastings to manage the level of extraction. Neutral oak elevage for 11 months.

