



## Ascona Vineyard Syrah 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:***

Located at 2500 feet of elevation, at the summit of the Santa Cruz Mountains, Ascona Vineyard is farmed with 100% organic practices. Ascona Vineyard is exposed to extremely cool night time temperatures and brisk ocean winds. This extends the time that the Syrah ripens on the vine, thus allowing the grapes to develop mature, rich tannins. Once harvested, the grapes are fermented as whole clusters with an extended maceration under carbon dioxide gas. After fermentation, we gently pressed to neutral, French oak barrels. The wine ages for 11 months on fine lees.

The Ascona Syrah is incredibly complex, yet restrained and subtle. The nose presents violet flowers, cured meat, mushroom, and tobacco. On the palate, soft tannins compliment juicy fruits of red cherry and boysenberry. This wine balances a savory earthiness with bright fruits. Enjoy now or cellar for 5-10 years.



Organic Farming,  
Natural Wine



Hand harvest



Syrah



20 years



Neutral Austrian and  
French Oak



39 HL/hectare



Sandstone



552



Vinification process  
Native yeast, spontaneous fermentation. Press to stainless tank, rack to neutral 228L barriques. Elevage for 11 months. Small So2 addition before bottling.