



2000 Blanc de Blancs
Estate Sparkling Wine
Santa Cruz Mountains



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About Fogarty

Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since 1981. Fogarty's two estates are divided into micro-vineyards, ranging from .25 to 5.25 acres, based on soil and topography. All are maritime (12-18 miles to Pacific), cool-climate (Regions I and II), high-elevation (1600-2300 feet), low yielding (1-3 tons per acre) and mountainous. The winery was founded by Dr. Thomas Fogarty, a Stanford cardiovascular surgeon and world-renowned inventor.

Vintage

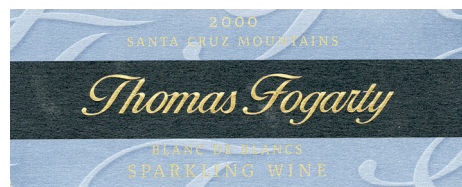
The 2000 growing season presented us with the perfect conditions for producing sparkling wine. Cool weather at harvest preserved acidity while allowing for fantastic flavor development.

Vineyards

Our Blanc de blanc is produced from 100% Estate Chardonnay grown in our cool climate, maritime-influenced vineyards at elevations averaging 1900 ft.

Winemaking

The cuvee was fermented in 100% stainless steel to preserve freshness and purity. This ensured the preservation of delicate flavors and intricacies; qualities inherent



to our Estate Chardonnay. The initial bottling was aged en tirage for more than four years to increase complexity and add roundness in the mouth.

Tasting Notes

Delicate, brilliant and precise, this Blanc de blancs has a fabulous texture and fine mousse. The flavors range from biscuit and toast to apple and white flowers. Extended time en tirage has added flesh to the firm spine of acidity, creating a truly complex and delicious sparkler. While it drinks beautifully now, you want to age a few bottles another 3-7 years for additional complexity.

Technical Data

APPELLATION:
Santa Cruz Mountains

VINEYARD:
100% TF Estate Vineyards

WINEMAKER:
Michael Martella

COMPOSITION:
100% Chardonnay

FINISHED ALCOHOL:
12% ABV

ACID/PH:
.93/3.12

ELEVATION:
Average 1900 ft.

DISTANCE FROM THE OCEAN:
10 Miles

OAK TREATMENT:
20% New French Oak

TOTAL PRODUCTION:
425 cases

CALIFORNIA SUGGESTED RETAIL:
\$32.00

