



Thomas Fogarty

2008 GEWURZTRAMINER MONTEREY

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ABOUT FOGARTY

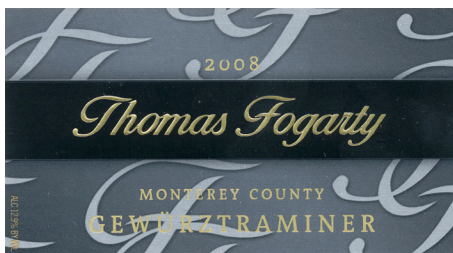
Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since 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

2008 was a fascinating and high quality vintage. We harvested fruit in hurried spurts, punctuated by relative calm- interval harvesting if you will! There were effectively three harvest phases, all with fairly unique weather surrounding each period. Quality was good to great with the later harvested fruit being some of the best we have seen in recent memory; featuring great character and balance.

VINEYARDS

The Scheid Viento Vineyard is situated on a gradual east-facing slope on the western side of the Salinas Valley at the foot of the Santa Lucia Mountain range. The soil is composed of well-draining, calcareous shale. The climate is cold and windy. Since our first vintage in 1984, we have been consistently impressed with the quality of Gewürztraminer we source from Monterey County.



WINEMAKING

Three quarters of the fruit was whole-cluster pressed, chilled overnight and racked clean the next morning. We crushed and de-stemmed the remaining 25% of fruit and left the juice in contact with the skins for 12-16 hours. This fraction of juice was loaded with perfume and exotic flavors. The two lots were combined and fermented together at 52-56 degrees for a little more than months.

TASTING NOTES

Gewürztraminer represents the pinnacle of exotic aromatics in fine wine. It possesses flowers, tropical fruits, spices, lychee nuts and a whole slew of other wild scents. Our 2008 'Gewurz' has fragrant scents of rose petals, mandarin and ginger. The 2008 vintage show a touch more restraint than previous vintages, displaying elegance and grace without sacrificing any of the electricity and exuberance. Drink early and often!

TECHNICAL DATA

APPELLATION:
Monterey

VINEYARD:
100% Viento Vineyard

WINEMAKER:
Michael Martella

COMPOSITION:
100% Gewurztraminer

FINISHED ALCOHOL:
12.9% ABV

ACID/PH:
.7g/100ml /3.48

RESIDUAL SUGAR:
0.3%

TOTAL PRODUCTION:
3288 cases

RELEASE DATE:
December 1, 2009

CALIFORNIA SUGGESTED RETAIL:
\$18.00

