



# Thomas Fogarty

## 2008 RIESLING SKYLINE MONTEREY

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### ABOUT FOGARTY

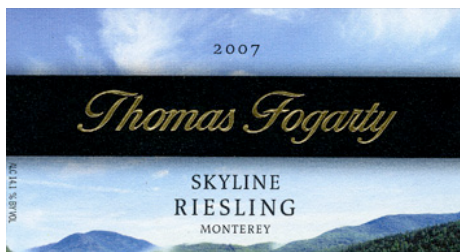
Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty Winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since 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 (10-18 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.

### WINEMAKING

We gently whole-cluster pressed the fruit, settled the juice for 12 hours and then racked for fermentation. The deliciously fragrant juice was fermented in stainless steel at 52-57 degrees for two months to preserve, highlight and focus the aromatics. After fermentation the wine was racked off its lees for bottling in January.

### 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. It is ideal ground for producing highly aromatic Rieslings.

### TASTING NOTES

The 2008 Skyline Riesling is intensely fragrant, with white flowers, jasmine and apple notes. The acidity and minerality are intense; this is a drier style Riesling with real character. More apple and slight peach tones add depth to the palate. The finish features brisk acidity and focus. Drink now.

### TECHNICAL DATA

APPELLATION:  
Monterey

WINEMAKING TEAM:  
Michael Martella and Nathan Kandler

VINEYARDS:  
100% Viento Vineyards

FINISHED ALCOHOL:  
12.6%

ACID/PH:  
.84/3.1

TOTAL PRODUCTION:  
421 cases

RELEASE DATE:  
March 28, 2009

RETAIL PRICE:  
\$15.00

