



Thomas Fogarty

2006 CHARDONNAY

DAMIANA

ESTATE VINEYARD

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 (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 harvest our Chardonnay early in the morning to ensure cold fruit, which preserves aromatics and delicacy in the resulting juice. The grapes are added to the press for gentle whole-cluster pressing followed by a cool barrel fermentation. Weekly batonage during the 18 months in French oak barrels (100% new) added flesh and texture to the brilliant spine of acidity and bright mountain fruit. We bottled the wine unfiltered to preserve the magnificent texture and delicate aromatics.



VINTAGE

2006 featured one of the longest growing seasons in recent memory. Fantastic weather during bloom left us with a real crop on the vines, something quite different than 2005. The longer cool growing season was ideal for producing lovely aromatics and silky textures, real hallmarks for us in 2006. The vintage yielded wines that are remarkably pure and translucent, highlighting regional and vintage characteristics.

VINEYARDS

Our oldest vineyard, planted in 1978, produces our richest and most fruit driven Chardonnay. Its exposure is southwest facing, meaning more sun during the growing season. Shallow top soils of fractured shale limit vigor and lead to wines with great concentration and intensity. This vineyard is one of the first we pick, it's meso-climate being warmer than it's neighbors, consequently the flavors we get from the fruit here are "sweeter" than our other neighboring vineyards; ie think more apple than lemon.

TASTING NOTES

This is always our most full bodied Single Vineyard Chardonnay, featuring fabulous intensity of fruit and richness. Flavors of Meyer lemon, apple and cream are buttressed by great weight and acidity. Hints of spice from new French oak are well integrated and are in harmony with the bright fruit and mineral flavors. Drink now or hold for 3-7 years.

TECHNICAL DATA

APPELLATION:
Santa Cruz Mountains

WINEMAKING TEAM:
Michael Martella and Nathan Kandler

VINEYARDS:
100% Damiana Estate Vineyard

DISTANCE TO THE OCEAN:
10 Miles

ELEVATION/ EXPOSURE:
1890 Feet/ Southwestern, very steep

CLIMATE:
Cool, Mountain, Maritime

SOILS:
Santa Lucia loam over bedrock, Fractured Shale

FINISHED ALCOHOL:
14.5%

ACID/PH:
.65/3.47

OAK TREATMENT:
100% French, 18 Months, 100% New Oak

TOTAL PRODUCTION:
99 cases

RELEASE DATE:
March 28, 2009

RETAIL PRICE:
\$48.00