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# Thomas Fogarty

## 2006 CHARDONNAY

### LANGLEY HILL 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 (50% 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

Langley Hill is our largest plot of Estate Chardonnay. It occupies a steep hillside offering numerous exposures and soil types. It is not unheard of for us to make five passes though the 5.25 acres each harvest. Langley Hill is often the last of our Chardonnays to be picked. It's a decidedly cool site that ripens grapes at a slower pace than neighboring vineyards. The vineyard's lack of heat and exposure to the elements yields a Chardonnay that is steely and structured with persistent citrus and mineral flavors

#### TASTING NOTES

The 2006 Langley Hill Chardonnay has all the elements we love in fine mountain Chardonnay: bright acidity, citrus fruit and enough weight/richness to balance the trim structure. The vineyard always produces intriguing aromatics and flavors with good mouthfeel and structure. Drink now or over the next 2-6 years.

#### TECHNICAL DATA

APPELLATION:  
Santa Cruz Mountains

WINEMAKING TEAM:  
Michael Martella and Nathan Kandler

VINEYARDS:  
100% Langley Hill Estate Vineyard

DISTANCE TO THE OCEAN:  
10 Miles

ELEVATION/ EXPOSURE:  
1925 Feet/ southeastern, steep

CLIMATE:  
Cool, Mountain, Maritime

SOILS:  
Various loam over gravel and bedrock, fractured shale and sandstone

FINISHED ALCOHOL:  
13.2%

ACID/PH:  
.58/3.46

OAK TREATMENT:  
100% French 18 Months, 50% New Oak

TOTAL PRODUCTION:  
94 cases

RELEASE DATE:  
March 28, 2009

RETAIL PRICE:  
\$48.00