



# Thomas Fogarty

2006 CHARDONNAY

PORTOLA SPRINGS

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

Our steepest and most "extreme" site for Chardonnay, the Portola Springs Vineyard produces seriously structured and intense Chardonnay. A few inches fractured sandstone and shale are all that separate the vines from gravel and bedrock. These meager soils and extreme exposure lead to some of the most unique and intriguing wines we make. This is always one of the last blocks to be picked at the winery.

## TASTING NOTES

The 2006 Portola Springs Vineyard is a stunner. Piercing acidity, lemon extract and crushed rock are highlights of this fantastic bottling. This should age fabulously, but drinks really well at present. This is not a "cocktail" Chardonnay, its structure and power really demand food. One of our finest Chardonnay bottlings in recent memory, drink now or over the next 3-7 years.

## TECHNICAL DATA

APPELLATION:  
Santa Cruz Mountains

WINEMAKING TEAM:  
Michael Martella and Nathan Kandler

VINEYARDS:  
100% Portola Springs Estate Vineyard

DISTANCE TO THE OCEAN:  
10 Miles

ELEVATION/ EXPOSURE:  
1920 Feet/ Eastern, very steep

CLIMATE:  
Cool, Mountain, Maritime

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

FINISHED ALCOHOL:  
14.1%

ACID/PH:  
.95/3.33

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

TOTAL PRODUCTION:  
92 cases

RELEASE DATE:  
March 28, 2009

RETAIL PRICE:  
\$48.00