



Thomas Fogarty

2006 ESTATE CHARDONNAY 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

Cold, whole-cluster pressing, no settling, barrel fermentation with a mix of cultured and native yeast, weekly lees stirring this mix of new and old methods seems to highlight the wonderful purity inherent in great Santa Cruz Mountains Chardonnay. Élevage was 17 months in 80% new French Oak, primarily 3 year air dried wood from the forests of Allier. The weekly batonage builds some flesh and richness into the taut mineral spine of our mountain fruit. Bottled unfiltered.

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 2006 Santa Cruz Mountains, Estate, Chardonnay is a barrel select blend of lots from our various Estate vineyards (42% Langley Hill, 35% Damiana, 10% Portola Springs, 7% Albutom, 6% Gist Ranch). Barrels within these lots were chosen for concentration, purity and typicity; each one selected individually. This bottling highlights the mountainous, maritime climate and unique soils of our Estate; the Santa Cruz Mountains is really unlike anywhere else in California.

TASTING NOTES

The 2006 Estate Chardonnay is another shining example of mountain Chardonnay. Lemon oil and crushed rock are immediately identifiable flavors. With time brioche and toast flavors emerge. The acidity is fine and pronounced, though there is ample "flesh" to the wine. It is strikingly balanced and should age well over the next 2-6 years at minimum.

TECHNICAL DATA

APPELLATION:
Santa Cruz Mountains
WINEMAKING TEAM:
Michael Martella and Nathan Kandler

VINEYARDS:
94% Winery Estate, 6% Gist Estate

FINISHED ALCOHOL:
13.9%

ACID/PH:
.66/3.39

OAK TREATMENT:
100% French 17 Months, 80% New Oak

TOTAL PRODUCTION:
707 cases

RELEASE DATE:
March 28, 2009

RETAIL PRICE:
\$36.00

