
Thomas Fogarty

2007 PINOT NOIR 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 have been tirelessly refining our winemaking practices for our SCM Pinot Noir. This vintage represents the culmination of our efforts and is representative of the emerging style of Fogarty Pinot Noir. We ferment all of our Pinot Noir in small lots, ranging from .5-3 tons. We utilize between 25-50% whole clusters and ferment the wines without the addition of yeast. Our maceration period lasts from 14-21 days, including a 3-7 day cold soak. We separate the press fraction at the press, this allows us to decide on its inclusion at a later date. We age our Pinot Noir in 3 year air dried French Oak from the forests of Bertranges, Allier and Troncais, of which 28% were new. Our Santa Cruz Mountains bottling is bottled after 10 months in barrel.

VINTAGE

2007, ahh the memories. What a vintage! The statement 'Vintage of the Century' is thrown about far too often, but 2007 certainly is in the running. Moderate temperatures and a light crop were the primary factors in the success of the vintage. The wines really seemed to make themselves. Moderate alcohol, good acidity and tannin levels combined with fantastic concentration are the hallmarks of this superlative vintage. The wines should drink well in their youth but seem to be great candidates for aging.



VINEYARDS

We sourced Pinot Noir from three distinct regions for our 2007 SCM Pinot Noir: our Estate Vineyard high upon Skyline Blvd, the coastal Regan Vineyard in chilly Corralitos and the rugged Camel Hill Vineyard perched in the mountains above Los Gatos. Each vineyard has its own signature characters, this blend harmonizes and intensifies the regional Santa Cruz Mountain character

TASTING NOTES

Our most 'complete' bottling of SCM Pinot Noir yet, as it straddles the line between a more feminine 'ethereal' style and a masculine 'solid' style. Dark red/ruby in hue with great density to the color, this wine leaps from the glass with bright violet, fresh earth and an iodine/mineral component. The fruit is of the dark red variety- some pomegranate, beet-root and black cherry. Solid in the mouth with good tannin presence, this wine drinks well now, but is poised to develop for a good number of years.

TECHNICAL DATA

APPELLATION:
Santa Cruz Mountains

WINEMAKER:
Michael Martella

VINEYARDS:
50% Regan, 38% Estate, 12% Camel Hill

FINISHED ALCOHOL:
14.2%

ACID/PH:
.59/3.6

OAK TREATMENT:
100% French
10 Months, 28% New Oak

TOTAL PRODUCTION:
349 cases

RELEASE DATE:
March 1, 2009

RETAIL PRICE:
\$28.50

