

Thomas Fogarty

{ PRESSING NEWS } FALL 2009

The Harvest that Wouldn't Start is *Fast Becoming The Harvest Where Everything Ripens at Once!*

Here we are in another harvest, and things are once again in a state of what seems to be focused chaos with an eye, as usual, on the weather. The weather at the beginning of harvest hasn't been this cool since 2005. 2009 featured a late bud-break, late bloom period and a relatively cool summer — do you sense a general trend this year? We are now approximately 1-2 weeks behind 'normal', (whatever that means in agriculture,) in our Pinot Noir blocks.

Case in point: we generally begin picking Pinot Noir in early September and progress into the Bordeaux varieties in late September. But this year, as of September 15, 2009, we've only harvested 4.47 tons of Pinot Noir.



From a quality standpoint we couldn't be happier. The mild weather allows us to selectively harvest fruit at peak flavor without having to worry about rapidly escalating sugars. The only down side is that we may be harvesting the majority of our fruit all at once! As it stands our Merlot is creeping up on our Pinot Noir vines sugar wise.

The upcoming onslaught of fruit will be tempered by what looks like normal yields. The vines produced a large number of flowers, but bloom was relatively poor. Thus the potential for large yields was reduced to something more manageable. We've done some green harvesting, or fruit dropping, in heavier blocks to ensure even ripening and concentrated flavors in our wines.

WINE Festival!

Sunday, November 22nd 11:00-2:00pm and 3:30-6:30pm

Our bi-annual open house will feature two tasting sessions! We welcome all our club members and guests (4 reservations per club membership, any additional guests will be \$20) to reserve for either the 11-2 pm or 3:30-6:30 pm. RSVP's will be on a first-come-first-serve basis. **THIS EVENT WILL SELL OUT, PLEASE MAKE YOUR RESERVATION EARLY!**

What's in the **NAME ?**

The History of Damiana Chardonnay

Maximo Martinez, a 19th-century Mexican rancher and retired career soldier, was the early founder of the land that is now



Portola Valley, Los Trancos Woods, Vista Verde, Ladera, Jasper Ridge and parts of Woodside. The land grant he received in 1833 was an astonishing 13,300 acres, — imagine owning that much San Mateo County real estate today!

The Martinez Rancho was bounded on the north by Alambique and San Francisquito creeks, on the south by Los Trancos and Matadero creeks and on the west by what is now Skyline Boulevard. The original ranch house was located near today's Portola Valley Garage on Alpine Road. He raised cattle on the western foothills above Portola Valley, which is now home to the Thomas Fogarty Winery.

Maximo married Damiana Padilla, whose family was one of the earliest immigrants to California. Their life consisted of farming, and raising cattle and horses on land that was considered the wild and lonely west. Maximo named one of the many creeks on the ranch (we like to think this was his favorite creek) after Damiana.

Maximo died in 1863 and his estate was then divided. It's believed that Damiana lived out the later part of her long life (87 years) along the creek that bears her name. This very creek is now the border of our oldest Chardonnay vineyard, which we named Damiana as well. We think Maximo would approve.

On another note, Wikipedia tells us that the Damiana plant (*tumera diffusa*), is a flowering medicinal shrub found in Central America. A liqueur from the plant was a common ingredient in margaritas, the leaves were smoked like tobacco, and a tea made from its leaves was used to enhance love making, especially for women. (Highly appropriate, since an alternate name for this plant is *Tumera Aphrodisiaca*).

We're not saying that this plant grew alongside Damiana Creek... but Damiana did give birth to 15 children. We're also not trying to imply that our Damiana Chardonnay has a few aphrodisiacal properties...but it's fair to say that maybe a few babies were produced after a glass or two? We think the Chardonnay from Damiana's vineyard would have made her and Maximo proud — perhaps they would have had sixteen children? Enjoy a bottle with someone you love (and maybe a chaperone).

Resources:

- "Life on the San Andreas Fault" *A History of Portola Valley*. By: Nancy Lund and Pamela Gullard
- Janet Schwind, *South Skyline Association Newsletter*

RGS CLUB *Fall Wine Features*

2006 CHARDONNAY

Damiana Vineyard Santa Cruz Mtns. Estate



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 cooler 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.

Damiana, our oldest estate 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 its neighbors, consequently the flavors we get from the fruit here are "sweeter" than our other neighboring vineyards (e.g., think more apple than lemon).

We harvested our Damiana Chardonnay early in the morning to ensure cold fruit, which preserves aromatics and delicacy in the resulting juice. The grapes were 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.

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.

Only 99 cases produced. [Click here to Buy ONLINE](#)

2005 CABERNET FRANC

Camel Hill Vineyard Santa Cruz Mtns.



With some of the lowest yields in recent memory, 2005 will go down as one of our most successful and demanding vintages. Poor weather throughout California in the spring resulted in poor fruit set and consequently lower yields. The combination of low yields and excellent weather during the prime-ripening season allowed us to harvest perfectly ripe fruit that was packed with concentrated flavors, and yielded wines with delicious fruit.

Set above the Lexington Reservoir in Los Gatos, Jon Anderson's Camel Hill Vineyard is a series of hillside plots featuring a complex assortment of clones and exposures. This cool and mountainous climate has proven to be an inspiring source of Cabernet Franc. Harvest commenced in late September and continued through the month of October. This long growing season allowed for maximum flavor development at lower sugars and higher acidity than most of California. Our 2005 Camel Hill Cabernet Franc was aged for 22 months in 60% new French Oak with three-to-four rackings a year. We blended in 20% Merlot, a larger amount than normal, to increase this vintage's structure and length.

Our Camel Hill 'Franc' is profoundly aromatic with notes of violets, sandalwood, red fruits and cocoa. The mouth has well integrated tannins, providing a soft, but mouth-coating texture. There are hints of vanilla and spice from aging in French Oak, but the character on the vineyard really shines through. This drinks well now, but as with most of our 2005 vintage's, should age quite well. Drink or hold for 5-7 years.

Only 119 cases produced. [Click here to Buy ONLINE](#)

Upcoming *Events*

Wine Dinner at Il Fornaio Restaurant, Palo Alto, CA

Thursday, October 29, 2009



Join Winemaker, Michael Martella as Il Fornaio creates a delicious pairing of authentic Italian dishes highlighting Thomas Fogarty and Martella Wines.

Please contact the restaurant for reservations @ (650) 853-3888. \$45.95 pp + tax & gratuity.

An Evening of Wine and Roses

Friday, November 6, 2009 5:30-8:00pm

Santa Cruz County Fairgrounds in Watsonville

A gala, fundraising event for Watsonville Community Hospital featuring an auction of double Magnum bottles, spectacular Watsonville-grown roses, fabulous food prepared by local restaurants and exclusive tastes of Santa Cruz Mountains Winegrowers wines. For more details, contact the Pajaro Valley Community Trust at 831.761.5639

Monterey Great Escape Weekend

Sunday, November 15, 2009 12-3:30pm

Intercontinental Hotel Monterey

Surrender your map and put your day planner down. There's no need to plot or prepare when the Great Wine Escape Grand Finale brings the Monterey Wine and Food Lifestyle to you at the INTERCONTINENTAL: The Clement Hotel Monterey. Relax in this light filled space with panoramic ocean views while you sip limited production, reserve and acclaimed wines and participate in interactive chef demonstrations that will take place continuously throughout the afternoon. Every part of this day is at your leisure—the wine, food, personalities, location—as we celebrate the conclusion of harvest in Monterey Wine Country and the 13th Annual Great Wine Escape Weekend. \$90 in advanced.

For more details, contact the Monterey Vintners Association at www.montereywines.org.

Farallon's PinotFest 2009

Saturday, November 21, 2009 3:00-6:00pm

San Francisco's original, all-pinot noir bacchanalia returns to Farallon Restaurant featuring an extensive tasting of pinot noirs from over 50 of Oregon and California's best producers. Enjoy sumptuous hors d'oeuvres to complement the wines and an opportunity to meet the winemakers.

For Tickets call Farallon at 415-956-6969 or order online at www.farallonrestaurant.com

WINE *Festival!*

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Our bi-annual open house will feature two tasting sessions! We welcome all our club members and guests (4 reservations per club membership, any additional guests will be \$20) to reserve for either the 11-2 pm or 3:30-6:30 pm. RSVP's will be on a first-come-first-serve basis. **THIS EVENT WILL SELL OUT, PLEASE MAKE YOUR RESERVATION EARLY!**

For Wine Fest Tasting, please RSVP by calling Melissa at 650.851.6777 or Melissa@fogartywinery.com

Redwood City "Friday Night Tastings"

K&L Wine Merchants-Featuring Winemaker, Michael Martella
Friday, December 4th 5:00-6:30pm



K&L Wine Merchants
3005 El Camino Real
Redwood City, CA, 94061
877-KLWines (877-559-4637) (Toll Free)

The 10th Annual World of Pinot Noir

March 5 and 6, 2010

The Cliff's Resort, Shell Beach, CA

This two-day event brings extraordinary Pinot Noir producers from around the globe together with Pinot Noir enthusiasts for a celebration and education about our collective passion...Pinot Noir!

This annual event includes two days of in-depth Tasting Seminars, Grand Tastings (each with a unique roster of wineries), a featured tasting with a guest Burgundian producer, two Gala Pinot Noir Dinners prepared by prominent guest chefs and culminates with a Santa Barbara style Paulée. These extraordinary food and wine extravaganzas will be hosted by participating wineries and feature an outstanding panel of sommeliers from across the U.S. 2010 marks the Tenth Anniversary of the World of Pinot Noir. Come celebrate with us! For more details and ticket sales, please contact the World of Pinot Noir at www.worldofpinotnoir.com.

WINE ENTHUSIAST MAGAZINE

2006 'DAMIANA VINEYARD'

Santa Cruz Mountains Estate Chardonnay

93 POINTS

"This is the ripest of Fogarty's numerous single-vineyard Chards, with appealing peach, apricot, papaya and citrus flavors. But it shows the same dryness, elegance, acidity and minerality. A complex, food friendly wine that will interest Sommeliers."

2006 'LANGLEY HILL VINEYARD'

Santa Cruz Mountains Estate Chardonnay

92 POINTS

"...will appeal to the fans of French Chablis....dry and tart in acidity, steely minerals.....Elegant and sophisticated."

2006 'PORTOLA SPRINGS VINEYARD'

Santa Cruz Mountains Estate Chardonnay

91 POINTS

"...a Chablis-style Chardonnay. It's quite elegantly structured, if not particularly opulent. An intellectual wine."

2006 'ALBUTOM VINEYARD'

Santa Cruz Mountains Estate Chardonnay

91 POINTS

"...it's streamlined, elegant wine, crisply acidic and moderately ageworthy."

2006 CHARDONNAY

Santa Cruz Mountains Estate

90 POINTS

"Shows the dryness, acidic crispness and stony minerality of all Fogarty's Chardonnays, with richer flavors of pineapple, and smoky oak. Very elegant and detailed."

[CLICK HERE TO BUY ONLINE](#)

THOMAS FOGARTY WINERY *for the holiday!*

Gifts: 'Tis the season to remember your favorite Wine connoisseur! Make an extraordinary impression, with a Thomas Fogarty Wine Gift Box! Treat a friend, a valued client or your family with a gift of fine wines. The winery can handle all your shipping and gift card needs. Please contact Melissa Baker at 650.851.6777 or melissa@fogartywinery.com for details.

Delicious wines are always in style!



Holiday Parties: The Thomas Fogarty Winery is a magical location for your holiday gathering. Big or small, elegant or informal, our well appointed facilities are the perfect place to toast your family and friends or thank your employees and clients to work well done! Please visit our web site at www.fogartywinery.com or by calling Ellie or Becky at 650.851.6772 for private event details. The holiday magic begins on the hill!