

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*

REDS ONLY CLUB *Fall Wine Features*

2007 PINOT NOIR

Rapley Vineyard Santa Cruz Mtns Estate

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.

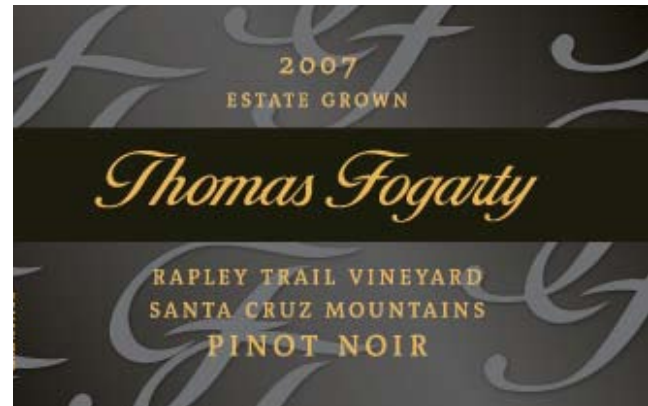
We have been tirelessly refining the winemaking practices for our Santa Cruz Mountains Pinot Noir and are thrilled to share with our club members one of our finest Pinot Noirs in this shipment. The 2007 vintage represents the culmination of our efforts and is representative of the emerging style of Fogarty Pinot Noir.



Rapely Trail Vineyard

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 Tronçais.

The Rapley Trail Vineyard was planted in 1981, consisting of six contiguous acres of Pinot Noir vines on our Estate's rugged southeastern slopes. It has long been the backbone of our past "Estate Reserve" Pinot Noir, but beginning in 2002 we have begun to bottle portions of the vineyard separately (blocks). This "deconstruction", if you will, of the vineyard as a whole is based upon the model of Burgundy, home of the world's finest Pinot Noir wines. There, as in our vineyard, unique aspects and interactions of soil and climate account for grapes whose very flavor is a direct product of where they are grown; this is the essence of the terroir.



The 2007 Rapley Trail Pinot Noir, our first since 2004, is a real stunner. It showcases the unique signature of Rapley Trail, wild fruit, spice and forest floor. The aromatic profile of the vineyard is immediately apparent, the nose is absolutely soaring! The mouth follows and delivers structured fruit and spice flavors, showing layers of complexity. While it drinks well in its youth, the wine will continue to integrate and develop over the next 5-12 years.

Only 175 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!*

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! 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!