


Thomas Fogarty

{ PRESSING NEWS } SPRING 2009

Mother Nature's Vine Cycle: Bud Break 2009



As you are reading this, our vines are just beginning to awake from their winter slumber- Bud-Break 2009 is upon us. A late March/early April bud-break is on the later side for us; and as far as we are concerned the later the better. The later in the season we have bud-break and flowering the more successful our fruit set, generally speaking.

The wet, cold February was just what the Doctor ordered; January was freakishly warm and dry and we were concerned our vines would awaken too early. The low temperatures in February helped extend dormancy until late March. Even though we had a good deal of rain in February, we are desperately behind in rainfall. The last two winters have been much too dry. Water conservation is rapidly becoming one of our most serious concerns at the winery. Another couple of storms this spring would be much appreciated and help to alleviate the issue.

Our vineyards are looking fantastic; our winter cover crop was one of the best in recent memory. Our cover crop is a blend of plants chosen to reduce erosion and help build organic matter in the soil. These plants grow throughout the winter, while the vines are dormant, and are mowed in the spring when they go to seed. Building organic matter in our soils has become one of our preeminent goals in the vineyard. Practices we have adopted in recent years to accomplish this goal include: adding compost, omitting herbicides, reducing the amount of tillage and utilizing a more comprehensive cover crop scheme.

It is still much too early to assess the 2009 crop, but the later bud-break and dry (to date) spring are usually good signs for quality (not necessarily quantity!). The next critical stage of the vine cycle is flowering, or fruit set, when the grapes for this vintage are created; ideal weather at that time would be dry, warm and very little wind. We will report back in early summer with more happenings!

Upcoming Event

Fogarty Wine Club Spring "WINE FEST" and Marketplace!

Sunday, May 3rd, 11-2 pm OR 4-7 pm

Time to Reserve your wine glass! We've expanded our Wine Fest to accommodate all of our valued Wine Club members. Our bi-annual open house will now 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 4-7 pm Open House on Sunday, May 3rd. RSVP's will be on a first-come-first-serve basis.

Come and enjoy wine sampling, music and our newly added marketplace. Bring your own picnic lunch or enjoy some oysters from "The Oyster Guy"! 6 delicious Oysters for \$8! The perfect pairing with our newly released Chardonnays!

Cheese sampling • Local Organic Olive Oils • Vinegars
Chocolates • Oysters

Four complimentary passes per membership.

Harley Farms



Goat Dairy

truffle
gateau



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



MUSSELS OYSTERS CLAMS
www.BillTheOysterMan.com
Intertidal Aquifarms (831) 476-4187

2006 CHARDONNAY:*'Portola Springs Vineyard' Estate*

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.

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.

Only 92 cases produced.

2006 CHARDONNAY:*'Albutom Vineyard' Estate*

The Albutom (All-but-Tom) Vineyard is our smallest block of Chardonnay, yet what it lacks in quantity it surely makes up for in quality! It seems to epitomize all that we love about the Chardonnay we grow in the mountains. Minerals, rocks, subtle fruit, bright acidity, this vineyard always brings these various components together in a finely knit Chardonnay of great elegance and subtle power.

This is always a favorite of the staff here at the winery. It seems to just possess the right amount of everything, subtle fruit, minerality and just perfect weight. The wines from this vineyard always seem to age particularly well. Why? Probably the near perfect balance and low yields in the vineyard. With age more complex flavors and richness begin to emerge. Drink now or over the next 3-7 years. **Only 99 cases produced.**

2005 BARBERA :*'Oleta Vineyard' Fiddletown*

Richard Martella, Winemaker Michael Martella's brother, farms our Barbera at his mountain vineyard in the Fiddletown AVA. The red soils and warm weather seem to be well suited for this Piedmont variety. Our 2005 Oleta is a complex and delicious wine that really speaks to its place of origin, lots of pepper, cherry, tar, rose-hips and earth. A recent vertical of Fogarty Barbera left everyone thinking this could quite possibly be our best Barbera ever! This is complex, soil driven Barbera from a great vintage, drink now or hold for medium term cellaring.

Only 253 cases produced.

**2006 CHARDONNAY:***'Langley Hill Vineyard' Estate*

Langley Hill is our largest plot of Estate Chardonnay. It occupies a steep hillside offering numerous exposures and soil types. It is not unheard of for us to make five passes though the 5.25 acres each harvest. Langley Hill is often the last of our Chardonnays to be picked.

The 2006 Langley Hill Chardonnay has all the elements we love in fine

mountain Chardonnay: bright acidity, citrus fruit and enough weight/richness to balance the trim structure. The vineyard always produces intriguing aromatics and flavors with good mouth-feel and structure. Drink now or over the next 2-6 years.

Only 94 cases produced.

2006 CHARDONNAY:*'Damiana Vineyard' Estate*

Our oldest 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 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.

2006 PINOT NOIR:*'Corda Family Vineyard' Marin County*

The 2006 Corda Family Pinot Noir was sourced entirely from the Corda Family's vineyard in the Chileno Valley area, west of Petaluma in western Marin County. This area features one of the longest growing seasons in California. This is our first foray into North Coast Pinot Noir in many years (since our last Winery Lake Pinot Noir in 1990), our 2006 Corda Family, Marin County stands as a classic example of "Petaluma Gap" Pinot. Über fragrant, with wild cherry, pomegranate and brown spice notes, the nose on this wine will continue to develop, especially with a vigorous decant. Like all of our 2006 Pinots, the texture is all silk and velvet with just enough grip to keep things interesting.

This wine seems like a good candidate for mid-term cellaring, though it is drinking pretty well in its youth. Our 2006 Pinot Noir Corda Family was aged in 43% new French Oak for 10 months. This wine was aged sur-lie for the entire élevage, only being racked one time for bottling. **Only 161 cases produced.**

Upcoming *Events*

“TAX RELIEF” DAY!

Wednesday and Thursday, April 15th and 16th 11-5pm

On April 15th and 16th, TFW will pay your sales tax on any purchase made in our Tasting Room. Tasting fee “Bail out”! FREE wine tasting for all Tasting Room guests! After all the stress of tax preparation, relax with a complimentary tasting. Our lawn area will also be available for picnicking!

Santa Cruz Mountains Passport Day

Saturday, April 18th 11-5pm

Enjoy wine tasting throughout the Santa Cruz Mountains. Make Fogarty Winery your first stop (since we are one of the more Northern wineries in the region). Proceed south to visit some of our neighbors who are not open to the public on a regular basis. Purchase your SCM Passport at any participating winery or by contacting- SCMWA at (831) 685-8463 or at www.scmwa.com.

Fogarty SCM Cabernet Tasting at The Wine Room in Palo Alto

Wednesday, April 22 6-8pm

Join us for a comprehensive tasting of our delicious Santa Cruz Mtns. Cab's at Palo Alto's hottest wine bar! Fees apply. The Wine Room, 520 Ramona Street, Palo Alto, CA
www.thepawineroom.com



6th Annual Chalone Appellation Pinnacles Wine Festival, Soledad, Ca

Saturday, April 25th 11:30am 'till 4

Enjoy stunning wines from one of California's smallest appellations! Stop by the Fogarty table, we will be pouring our 2006 'Michaud Vineyard' Chalone Pinot Noir. For more information, please visit www.pinnacleswinefestival.com or call 831.678.2400.
\$50 in advance / \$60 at the door

SCM Wine Railway and Auction at Roaring Camp Railroad in Felton

Sunday, May 17th

This is a unique opportunity to taste all 70 Santa Cruz Mountains Wines in one location! Guests will have the chance to ride the Santa Cruz Mountains Wine Railway and sip wines from America's Premier Mountain Appellation! For reservations, contact the Santa Cruz Mountains Winegrowers Association at (831) 685-8463 or send them an e-mail at info@scmwa.com
\$55 in advance / \$65 at the door

Memorial Day!

Monday, May 25th

Thomas Fogarty Winery will be open on Memorial Day! Enjoy wine tasting from 11-5pm. Our lawn area will be available for picnicking! Grab some savory treats, a bottle of TF Wine and enjoy our breathtaking views!

SCM Wine Association Vintner's Festival 2009 “A Taste of the Mountains”

Saturday and Sunday, June 13th and 14th 11-5pm

This is your best chance to taste and purchase hard-to-find premium wines from many of your favorite Santa Cruz Mtns. wineries. Tickets are redeemed for a commemorative wine glass to be used at each winery and restaurant you visit. Spread out over two weekends and both sides of the Santa Cruz Mountains. Come sample new releases, barrel tastings, regional delicacies, live music, local chef demos, art displays and more! For more information: (831) 685-8463 or www.scmwa.com.
\$30 in Advance / \$35 at the Door

Marin County Pinot Noir Celebration

Saturday, June 13th 2-7pm

Join Associate Winemaker, Nathan Kandler as the Marin County growers and wineries present their Pinot Noirs at the historic Escalle Winery in Larkspur, Marin County, California. Stop by the Fogarty table, Nathan will be pouring our newly released 2006 Marin Pinot Noir. This is a benefit for Marin Agricultural Land Trust. For information and tickets: www.marinwines.com.

Thomas Fogarty Winery Summer Solstice Chardonnay Celebration:

Saturday, June 20th Noon to 4 pm.

This is our signature “whites” event of the year! Enjoy an afternoon of tasting our newly released 2006 Vineyard-Designated Estate Chardonnays and other summer whites inside our winery! Don't miss the opportunity to taste and purchase the 2006 Albutom (All-but-Tom), Damiana, Langley Hill and Portola Springs Vineyard Estate Chardonnays!

Help us ensure a prosperous harvest by honoring the Summer Solstice! This “midsummer” celebration marks the middle of the growing season between the “farmers’ planting and harvest”, recognized as a time to share in special gatherings to ward off evil spirits. Winemaker, Michael Martella will be constructing a labyrinth amongst the vineyard to pay homage to the “Sun standing still”. We welcome you to walk through our labyrinth, known to have meditative qualities. \$20 per person, Club Members (2 tickets) are always complimentary! Please RSVP by calling Melissa at 650.851.6777 or Melissa@fogartywinery.com

5th Annual Pinot Days Grand Festival Public Tasting

Sunday, June 28, 2009 1:00pm-5:00pm

Sunday's Grand Tasting will showcase 200 producers of pinot noir. This is California's largest single gathering of pinot producers, as well as its most varied. Consumers will be able to sample up to 400 pinots from every important region in California, Oregon, New Zealand, and Burgundy. For anyone who already loves Pinot, this is an excellent opportunity to try many new wines as well as some well-established favorites. Enjoy the countless pinots and sample a variety of artisan cheeses & other specialty foods. Enjoy pinot production demonstrations in which attendees can learn about the making of pinot from the vine to bottling, and every step in between. They will also offer a number of pinots for auction, benefiting various charities. For more information, please contact: www.pinotdays.com
Festival Pavilion, Fort Mason - Buchanan Street and Marina Boulevard, San Francisco Cost: \$ 50



www.fogartywinery.com

Portola Valley, Ca 94028

3270 Alpine Road

Thomas Fogarty

Thomas Fogarty Winery continues to “GO GREEN”



Pre-compost pomace (skin and stems) from the 2008 harvest.

TFW has been taking steps to preserve our planet. Over the years we have been using as much recycled packaging materials as possible and have changed our wine bottles to a lighter weight glass, which is less of an overall carbon imprint to our mother earth. We are currently taking steps to make our vineyard certified organic (this is a five year process). We've started composting and now we're going paperless!

Beginning June 2009, our winery newsletter will become an **E-NEWSLETTER**, sent via email in pdf format instead of being mailed or shipped in the club package. If you cannot view a pdf and would like to receive the traditional Fogarty Pressing News via USPS, please do not hesitate contacting Melissa Baker at 650.851.6777 or via email melissa@fogartywinery.com.

Plan the perfect gathering!

Thomas Fogarty Winery's Special Events Offer!

- Book your next corporate event & get 50% off your next rental. (the rental fee of a space equal to or of lesser value.)
- 10% discount on wedding rental for Saturdays and Sundays in the month of September and October 2009. (Discount is based on availability)



For more information contact the events department

events@fogartywinery.com
650-851-6772 (Events Direct)

Event Coordinators:

Ellie Warner:

ellie@fogartywinery.com

Becky Thatcher:

becky@fogartywinery.com

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Thomas Fogarty Winery is now on **Facebook!** Sign up as a “fan” and receive upcoming event and local tasting information.