

Thomas Fogarty

WINERY & VINEYARDS

☞ Vineyard Diaries ☞

CHRONICLES OF HARVEST 2010

August 27, 2010

After a cold wet spring, a cool and foggy summer wasn't exactly what the good Doctor (Fogarty that is) ordered. We patiently waited until mid-late August for our first real heat spell of the season and did not have any consistent high pressure ridge build up all summer. This presented itself with a number of consequences. We were very diligent in monitoring for mildew in the vineyard. This involved more leaf pulling (which can leave us susceptible to sun-burn) and dropping excess shoots and clusters to ensure vital air-flow in the vine canopy.

Due to the large amount of spring rain, we have had to mow our vineyard more than any year in recent memory, it has been a great year to be a weed! We "green-harvested" or dropped some of our fruit due to our concerns of ripening and balance, in mid-August, what crop we did leave on the vine, looks clean and fantastic, small cluster and berries typically means intense juice.

By August 27, we had yet to finish veraison (the onset of ripening, when the grapes start turning their proper color) in Pinot Noir- 50% in our Razorback Vineyard, 25% in Rapley Vineyard and a smattering in Windy Hill Vineyard. Chardonnay is also sporadic with very little veraison. It could be a very late year, i.e. late October, for most our Chardonnay crop.

Our Gist Ranch Vineyard is also behind, but is much warmer than the winery estate. While things are a few weeks behind, the vineyard looks strong and the potential for quality wine is very high.

While this may sound bleak, the potential for an amazing vintage is actually lining up. If we have consistent warm weather through, October we could be in for a banner year with concentrated flavors, low alcohols and great acidity. A repeat of last year's October 13th monsoon, would be a worst case scenario. We are hoping that any large rain events planning on hitting the California coast please hold off until mid November.

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UPCOMING *Events*



THE BIG SUR FOOD & WINE FESTIVAL

November 4-7, 2010
Meet us in big sur!

In the midst of California's most jaw-dropping scenery, this coastline is home to award-winning hotels and one of America's favorite "foodie" destinations. Join Thomas Fogarty Winery at the Highlands Inn in Carmel, the Gateway to Big Sur, on Thursday, November 4th for a stunning festival opener, followed by many more meals and events, such as the popular "Hiking With Stemware" at unique Big Sur properties. The Grand Tasting will be held at the Henry Miller Library in the heart of Big Sur on Saturday, November 6th. For more information and tickets, visit their website at www.bigsurfoodandwine.org. Hope to see you there!

FOGARTY WINE CLUB FALL "WINE FEST"

Sunday, November 21, 2010 11-2 OR 3:30-6:30 pm

Time to Reserve your wine glass, 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)

Winery tour with the Winemaker!

2010 will be a late harvest, so the winery will still be very active during Wine Fest. Please sign up for a winery tour, only 20 spaces available for each tasting session! RSVP's will be on a first come, first serve basis. Come and enjoy wine sampling and wine deals, just in time for the holiday

THIS EVENT WILL SELL OUT. PLEASE MAKE YOUR RESERVATIONS EARLY.

For Wine Fest Tasting, please RSVP by calling Melissa at 650.851.6777 or sending an email to: Melissa@fogartywinery.com

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UPCOMING EVENTS

THOMAS FOGARTY WINE DINNER @ DRAEGER'S MARKET AND COOKING SCHOOL

Friday, October 15th , 6:30pm Menlo Park

Enjoy a Friday night out in Menlo Park with Fogarty Winery. Chef, Bill Hutton will prepare a wonderful meal paired perfectly with Thomas Fogarty Wines. Please make reservations online at www.draegers.com

Cost: \$60.00

2007 SCM Chardonnay – Crab and Arugula Salad with Citrus Vinaigrette
2008 SCM Pinot Noir – Seared Scallop Tostadas with Bacon and Avocado
2006 SCM Cabernet Franc – Pork Tenderloin Medallions with Pizzaiola Sauce
2003 Late Harvest Gewurztraminer – No-Bake White Peach Cheesecake with Orange-Honey Creme Anglaise

AN EVENING OF WINE AND ROSES

Friday, November 6, 2010 6:00-9:00pm

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



HALF MOON BAY FOOD AND WINE FARE

Saturday, November 13, 12:00-4:00pm

For more details visit www.scmwa.com

FARALLON'S PINOT FEST 2010

Saturday, November 20, 2010 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.farallon.com

SANTA CRUZ MOUNTAINS PASSPORT DAY

Saturday, November 20, 2010 11:00am - 5:00pm

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) and 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.

VINEYARD DIARIES

September 20, 2010

Well, I'd love to be able to tell you we've got a winery full of beautiful grapes, or any grapes for that matter! The fact of the matter is that we have yet to pick a single grape for Thomas Fogarty Winery in 2010. There are more than a few blocks that are very close, but nothing has quite reached ripeness. If someone told me I wouldn't see a grape hit 22 Brix (measurement of sugar) on the refractometer by the third week in September I would normally laugh, with the 2010 vintage, I'm throwing out most of what I thought I knew! Mother Nature once again settles any doubts about who is in charge.

Next week we hope to pick some Pinot Noir, possibly from the Summit Rd sub-district and pinot from our own Razorback Ridge vineyard. Chardonnay from our Gist Ranch Estate and Camel Hill Vineyard are also very close. Our Monterey Riesling is likely to come in as well. Our Gist Ranch Merlot might be harvested before most of our Estate Pinot this year, one more oddity of the season.



We are seeing fantastic flavors at lower brix levels than I can ever remember and flavor ripeness seems to be outpacing sugar ripeness, the reverse of many hot years in California. The potential for an outstanding vintage of uncommon balance is still very much a reality. The weather forecast in the short term is calling for high 80's, absolutely perfect weather for pushing things into high gear in the winery.

In the meantime we are cleaning and organizing the winery. The extra time before harvest has allowed us to catch up on any projects that are behind schedule. We are now preparing (maybe over-prepared at this point!) mentally and physically for the onslaught of grapes we are sure to see as we will be doing what normally occurs over the course of two months in one. Wish us luck!

October 7, 2010

The heat wave that began the weekend of September 25-26 and lasted till early the following week, brought an onslaught of ripe fruit into the cellar. We began picking on Monday, September 27 and have been picking daily since. As we print this newsletter, the only Pinot Noir left to harvest is the Windy Hill Vineyard, always our last. Yields are low, less than 2 tons per acre in most vineyard blocks. We have also harvested most of our Gist Ranch Estate Merlot and a smidgen of Estate Cabernet Sauvignon. Quality at Gist Ranch looks to be at a very high level. We are still waiting on Chardonnay from the Estate, last check most was sitting around 19 Brix. Short term forecasts looks like we should have some sustained warm weather, a major plus.

Nathan Kandler, Associate Winemaker

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For more Vineyard Diaries throughout the 2010 harvest season, follow us on twitter at www.twitter.com/TFogartyWinery

☞ Fall 2010 Featured Wines ☞

2005 RAINES VINEYARD CABERNET SAUVIGNON SANTA CRUZ MOUNTAINS



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 a poor fruit set and consequently, lower yields. The small crop and perfect weather during the prime ripening zone allowed us to harvest perfectly ripe fruit, packed with flavor and structure.

Offering a cool northeastern exposure on a warm hillside in Saratoga, the Raines Vineyard is often our first Cabernet Sauvignon to be harvested in the Santa Cruz Mountains. We only garner fruit from the top-half of the vineyard where the soils are thinner and the new clones are less vigorous and better balanced than their lower vinous compatriots. After a 7-day cold soak, which enhances the wines aromatics, we fermented the must in small open top bins and kept the juice in contact with the skins for nearly two weeks. We gently pressed the grapes after extracting the necessary tannins, flavor and color on day 19. Elevage was 22 months in 50% new American and French Oak with 3-4 rackings per year.



For fans of new-world styled California Cabernet, the Raines Vineyard Cabernet is where it is at. Luscious black fruit, subtle vanilla and spice, and a seamlessly structured mouth, are highlights of this forward mountain Cab. It still retains some Santa Cruz Mountains sensibilities, as it has sufficient tannin and acid to balance the bushels of fruit. There is power and grace at work here. Still a young pup, we expect this wine to really hit its stride in another 2-5 years and go on and on from there. Do yourself a favor and open one now, in its youth, as it is so delicious today. Only 99 Cases Produced. **BUY NOW**

2006 SANTA CRUZ MOUNTAINS SYRAH

2006 featured one of the longest growing seasons in recent memory. Fantastic weather during bloom left us with a full crop on the vines, something quite different than in 2005. The long, cool growing season was ideal for producing the lovely aromatics and silky textures that are the hallmarks of the vintage. The wines are remarkably pure and translucent, highlighting regional and climatic characteristics.

We sourced 100% of this Syrah from our Fat Buck Ridge, located on our Gist Ranch Estate. The site sits on a west-facing ridge of fractured sandstone and shale. The thin soils and low-vigor rootstock help keep our Syrah, a notoriously vigorous vine, balanced. We thinned the crop at veraison to ensure even ripening and concentration in the fruit. Left to ferment with ambient yeast, our Syrah soaked on its skins for seven days prior to the fermentation taking off, which is quite a long time. We fermented the must in a combination of small 0.75 ton fermentors and larger two-ton stainless-steel tanks with 1 to 2 punch downs per day.



After over a month on skins, we gently pressed the wine into 35% new French Oak barrels for 9 months where it rested sur-lee until being racked for an un-filtered bottling. Softer tannins, a hallmark of the vintage, led us to a much earlier than normal bottling.

Our 2006 Syrah is just beginning to hit its stride, really emerging from its youthful slumber. Notes of licorice, violet and sweet berry highlight the nose and follow to the palate. The tannins are supple, very typical of the '06 vintage, and sweet. The long finish is really delicious, balancing sweet fruit with Syrah's savory spice. This is entering a really nice drinking window and should be an ideal candidate for current consumption to near term cellaring. Only 248 cases produced. **BUY NOW**

RIEDEL TASTING

On July 20, 2010, Thomas Fogarty Winery played host to a Riedel Stemware seminar in our grand Pavilion, on one of the most beautiful evenings of summer. The Riedel family has been in the glass business for 300 years, with 11 generations keeping the family business intact. Georg Riedel (10th generation) conducted the seminar, featuring some of Fogarty's finest bottling, he was impressed with the quality of our wines. Mr. Riedel mentioned that "Fogarty Winery was by far, one of the most exceptional settings for his seminar."



Riedel is world's leading wine glass company, trust us, any wine taste its best in Riedel's legendary, handcrafted glass!

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 or visit us online at www.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!

REVIEWS:



By Ronn Weigand Restaurant News

THOMAS FOGARTY PINOT NOIRS:

These limited bottlings are among this winery's best-ever Pinot Noirs.

- 2008 SANTA CRUZ MOUNTAIN (\$29)

FOUR PLUS STARS

"Wonderful Pinot Noir—tasting like a premier cru red Burgundy." It is fragrant, full bodied, crisp, vibrant in flavor, and very long on the finish, tasting of cranberry, sour cherry, toast, nutmeg, clove, tobacco, and orange blossom. Great value.

BUY NOW

- 2007 ESTATE (\$35)

FOUR STARS

"The Estate is excellent: supple and complex in style, this is a full bodied, moderately rich, well balanced wine, with a very long finish, tasting of cranberry, baked cherry, nutmeg, toast, and tobacco."

388 cases produced.

SOLD OUT

- 2007 RAPLEY TRAIL VINEYARD (\$48)

FOUR STARS

"The Rapley Trail bottling is full and complex in style, with blueberry, baked cherry, toast, clove, and nutmeg aromas/flavors. Long, lightly tannic finish." **175 cases produced.**

SOLD OUT

THOMAS FOGARTY PINOT NOIRS:

- 2007 WINDY HILL VINEYARD (\$48)

FIVE STARS

"The Windy Hill version is exceptional: powerful and ripe in style; a rich, complex Pinot, tasting much like a grand cru red Burgundy (clove, raspberry, nutmeg, toast, cooked meat, sage); very long, persistent finish." **100 cases produced.**

BUY NOW

THOMAS FOGARTY CHARDONNAY:

2006 PORTOLA SPRINGS VINEYARD,
SANTA CRUZ MOUNTAINS CHARDONNAY (\$48)

FIVE STARS

Exceptional. Smells and tastes like a fine white Burgundy; "Full bodied, restrained in character, crisp, and very long and persistent on the finish, tasting of honey, roasted nut, lemon peel, and green apple." **Only 92 cases produced.**

BUY NOW



2006 SANTA CRUZ MOUNTAINS

CABERNET FRANC

"BEST BUY" + 91 POINTS

BUY NOW



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