

# Thomas Fogarty

WINERY & VINEYARDS

## GIST RANCH 2010: A VINEYARD ODYSSEY

Our southern property, also known as Gist Ranch, is a 100-acre parcel located 17 miles south of the winery off Skyline Boulevard and 14.5 miles from the Pacific Ocean. The property features 14 acres of grapes including Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Syrah, Chardonnay and Pinot Gris. The vineyard sits atop a ridge at 2300 feet above sea level and experiences a relatively cool climate influenced by the Pacific Ocean to the west.

Back in 2001, when we planted Gist Ranch, we were fairly confident a special site in the heart of the Santa Cruz Mountains had been found. Yet until the fruits of our labor, literally, were realized, we were unsure of exactly how great the potential was. Some seven vintages later, we can happily report that the possibilities for outstanding wine is definitely part of the Gist Ranch repertoire.



At about the time of the planting of the vineyard, Winemaker, Michael Martella recalls a conversation he had with legendary Santa Cruz Mountain Vintner, David Bruce. David's vineyard is less than 2 miles away, as the crow flies, but is light years away in terroir. He told Michael he was crazy for planting Bordeaux varietals on the Gist site, as he had trouble ripening Syrah (a variety much more suited to cooler sites) at his site. Whether Michael was steadfast and assured in his decision or secretly a bit concerned, we may never know. What we do know is that the site is perfectly suited to ripening Cabernet and Merlot! In this spring wine club shipment, all of our club members will receive a bottling from the Gist Ranch ensemble.

Our 2005 Gist Ranch Cabernet Sauvignon is being released and is one of the finest wines we have produced out of "the Ranch". It is muscle bound and a bit wound up in its youth, but seems to have great potential in the cellar. The 2005 Gist Ranch Merlot is another winner and hopefully will make you rethink the prevailing media "snob"-itude regarding Merlot: If Miles was right, why was his most prized possession '61 Cheval Blanc (approx. 1/3 Merlot)?

All of the 2006 Gist fruit has been assembled into our larger SCM bottlings. The quality just fell short for single-vineyard designation and we made the tough, and what we think is the right, decision to declassify all the estate fruit into the appellation bottling. These wines will be screaming value, with large quantities of single-vineyard quality wine.

In 2007 we will again be bringing you a wide range of Gist Vineyard designates. Cabernet Sauvignon and Cab Franc, Merlot and even a (really, really good) Malbec will all be on the scene in future years. Sorry to tease, but we want to keep you in the loop with all the excitement.



## TFW ESTATE PINOT NOIR RELEASE TASTING!

Sunday, April 11, 2010, 12-4pm

Don't miss out on tasting some of Fogarty's best Pinot's of the decade! Sample our very limited 2007 Rapley Pinot Noir and Rapley "Blocks", plus our inaugural release of Windy Hill Estate Pinot Noir, all of these wines have received wonderful press.

We are very excited to share with you this exceptional line-up. Club Members(2p) are complimentary, non-members \$20 pp.

RSVP by calling Melissa at 650.851.6777 or by emailing [Melissa@fogartywinery.com](mailto:Melissa@fogartywinery.com).

## FOGARTY WINE CLUB SPRING "WINE FEST"

Sunday, May 16th, 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) to reserve for either the 11-2 pm or 3:30-6:30 pm Open House on Sunday, May 16th.

RSVP's will be on a first come, first serve basis. Come and enjoy wine sampling, wine deals and additional treats. Four complimentary passes per membership. THIS EVENT WILL SELL OUT. PLEASE MAKE YOUR RESERVATIONS EARLY.

In case you forget your picnic lunch, Sam's Chowder House of Half Moon Bay, will be here to serve you. For as little as \$5, enjoy a hot bowl of clam chowder and other coastal specialties, as Sam's Mobile Seafood Shack rolls into Fogarty Winery. Don't miss out on their Famous Lobster Rolls, the Today Show named it the best sandwich in America! [www.samschowdermobile.com](http://www.samschowdermobile.com)



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

## UPCOMING EVENTS

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



Friday, April 9, 6:30pm  
San Mateo

Enjoy a Friday night out in Menlo Park with Fogarty Winery. Chef, Terri Dien will prepare a wonderful meal paired perfectly with Thomas Fogarty Wines. Please make reservations online at [www.draegers.com](http://www.draegers.com)

Cost: \$60.00

SCM Chardonnay – Potato Leek Soup with Lemon-Thyme Goat Cheese Toast  
SCM Pinot Noir – Rosemary and Olive Focaccia with Sea Salt  
Skyline Red – Burgers with Caramelized Onions and Sautéed Peppers  
Monterey Gewurztraminer – Vanilla Panna Cotta with Roasted Pineapple & Ginger Compote

### “TAX RELIEF” DAY!

Wednesday and Thursday, April 14th and 15th 11-5pm

On April 14th and 15th, 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.

### BELTRAMO'S WINE AND SPIRITS SANTA CRUZ MOUNTAINS “WALK AROUND” TASTING

Wednesday, April 14th 6:30-8:30pm

Beltramo's  
1540 El Camino Real, Menlo Park, CA 94025  
[www.beltramos.com](http://www.beltramos.com)

Just Fogarty Winery at Beltramo's, one of the Bay Area's finest wine stores, for a walk about tasting featuring nine vintners from the Santa Cruz Mountains. This legendary store has one of the finest wine and spirits collection in the state. Tasting \$45pp.

### SANTA CRUZ MOUNTAINS PASSPORT DAY

Saturday, April 17th 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](http://www.scmwa.com).

### SANTA CLARA CO. HUMANE SOCIETY'S “FUR BALL”

Saturday, April 17th at Great America

Silicon Valley Humane Society's sixth annual black tie fundraiser for both pets and owners! This is a wonderful event. For Tickets: contact the Human Society at [www.hssv.org](http://www.hssv.org) or by calling 408.727.3383 x879

### COSTANOA TASTING

Saturday April 24 from 5-7 pm



Biodynamic and sustainable wine tasting featuring Bonny Doon Vineyard, Thomas Fogarty and Bliss Winery. Join us in Cascade restaurant loft for a fun and informative evening of wine tasting and hear from the source the values of biodynamic and sustainable wine production. An array of earth friendly appetizers will round out this festive event. Tickets are \$25. For advance tickets contact Sharon Carpenter at 650-879-7309.

### RIVERS OF CHOCOLATE FESTIVAL

Sunday, April 25th

Enjoy an afternoon of the finest wine, chocolate and savory tastings, at the 14th annual Rivers of Chocolate Festival, at the Mountain Winery in Saratoga. Listen to live music, bid on silent and live auction items, and help a good cause. All proceeds benefit EHC Life Builders—the leading provider of housing, hope, and opportunity for homeless adults, families, and children in Santa Clara County. Visit [www.RiversofChocolate.org](http://www.RiversofChocolate.org) for more information or to purchase tickets.

### WINE DINNER AT QUATTRO RESTAURANT @ FOUR SEASONS HOTEL PALO ALTO

Friday, April 30th 5:30-10:00pm

Join winemaker, Michael Martella, for a seasonal four course menu at the stunning Four Seasons Hotel. \$75pp. For Reservations, call 650-470-2823 [www.fourseasons.com/siliconvalley](http://www.fourseasons.com/siliconvalley)

Fried Squash Blossoms –house-made ricotta, dungeness crab, basil-zucchini crema,  
2006 Santa Cruz Mountains Chardonnay  
Cocoa Creste di Gallo –pork sugo, fiore sardo cheese, dried cherries,  
2005 Santa Cruz Mountains Merlot  
Duck: Breast + Confit –moroccan spices, green fano “tabouleh”, tobacco jus  
2005 Santa Cruz Mountains Cabernet Sauvignon

### SCM WINE RAILWAY AND AUCTION AT ROARING CAMP RAILROAD IN FELTON

Sunday, May 23rd

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](mailto: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.

### 6TH ANNUAL PINOT DAYS GRAND FESTIVAL PUBLIC TASTING

Sunday, June 27, 2009 1:00pm-5:00pm

Festival Pavilion, Fort Mason - Buchanan Street and Marina

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 the bottle, 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](http://www.pinotdays.com)

## Spring 2010 Featured Wines

### GIST RANCH:

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. Gist Ranch, Fogarty's south property, is located 14.5 miles south-east of the Fogarty winery.



The vineyard features steep slopes perched at well over 2000 ft. of elevation. The rocky soils are low in nutrients and well-drained, perfect for the cultivation of Cabernet Sauvignon, Merlot and Cabernet Franc. The site features a mix of French clones and low-vigor rootstocks combined with tighter spacing to accentuate the characteristics of our mountain climate. At 2200 feet, this is one of the highest new plantings of Cabernet and Merlot in the Santa Cruz Mountains. In this shipment, we are pleased to offer both the Gist Ranch Cabernet Sauvignon and Merlot, we sincerely hope you enjoy these two special bottlings.

### 2005 GIST RANCH SANTA CRUZ MOUNTAINS ESTATE MERLOT:

After hand-harvesting, the Estate Merlot was fermented in small, open-top tanks ranging in size from .5 to 2 tons. The cap was submerged twice daily during fermentation, allowing for an even and gentle extraction. After two weeks on skins, we gently pressed the wine to 80% new French Oak for 22 months.

Our Gist Ranch Estate Merlot is long on character, the result of fastidious farming on an excellent site. Black fruit, sage, mocha and earth flavors are bold and explosive. The tannins in our 2005's are unique in their duality- both firm and coaxing at the same time. The structure suggests a long life in the cellar. At present the wine is remarkably complex, but suggests there is room for future development. For current consumption we suggest a decant of an hour or two. In the cellar this should continue to mature over the next 10-15 years.

Only 120 cases produced.

[Click here to buy Online.](#)



### 2005 GIST RANCH SANTA CRUZ MOUNTAINS ESTATE CABERNET SAUVIGNON:



After hand harvest, we de-stemmed our Gist Cabernet Sauvignon to tank, where it soaked on its skin for seven days. Indigenous yeast fermentation initiated toward the end of the pre-fermentation maceration. The natural yeast finished the fermentation after three weeks on skins, at which time the wine was pressed to 80% new French Oak for 22 months. A light egg-white fining preceded an unfiltered bottling.

Dense and dark would be apt descriptors for our 2005 Gist Ranch Cabernet Sauvignon. The concentration, provided by meticulous farming and low yields, leads us to believe this is a wine for the ages. While it is firmly structured, there is a good deal of complexity already. Black fruits, spice and earth notes abound.

We recommend decanting this wine for current consumption and have little doubt of its ability to age 15-20 years.

Only 307 cases produced. [Click here to buy Online.](#)

### 2005 RAINES VINEYARD SANTA CRUZ MOUNTAINS CABERNET SAUVIGNON



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 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 tannin, 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. [Click here to buy Online.](#)

## Explore the magic of the Santa Cruz Mountains!

Here the Winery Staff shares some of our favorite spots.

Anne Krolczyk: Director of Sales and Marketing

**The Russian Ridge Open Space Preserve**

([http://www.openspace.org/preserves/maps/pr\\_coal\\_creek\\_rr.pdf](http://www.openspace.org/preserves/maps/pr_coal_creek_rr.pdf))



The Russian Ridge Open Space Preserve is one of my favorite mid-week (this trail can be busy on the weekend), after work destinations; especially in the spring when the wild flowers are in full bloom.

Like most of the Open

Space Preserves on Skyline, the Russian Ridge offers diverse landscapes and amazing views!

I typically leave from the winery on my bike and head south 1.5 miles on Skyline Blvd. to the Caltrans Vista Point. Across the street from the parking area is the trail head for the Russian Ridge Open Space (you can grab a trail map there) and a great starting point for the Bay Area Ridge Trail. I like heading southbound on the Ridge Trail (it's the single track) which overlooks Borel Hill, the highest named point in San Mateo County, to the Ancient Oaks Trail. Then follow the signs for the Alder Springs Trail to the Hawk Trail which will eventually loop you back to the Bay Area Ridge Trail. I'll be honest, the ride is not for the weak, there are technical spots and yes....some uphill climbing. If you are a mountain biking novice, I recommend hiking it first, but it's a beautiful and peaceful outing either way! Treat yourself to some wine tasting at TFW (W-Sun 11-5pm) after the ride...

Melissa Baker: Administrator Coordinator

**Costanoa, Pescadero** (<http://www.costanoa.com/site.php>)



Costanoa is one of my favorite 'quick trip' getaways. It's located on the coast, right off of HWY 1, just south of Half Moon Bay and Pescadero. This beautiful resort offers everything from staying at the Lodge with a full service Spa (my favorite), to luxury camping.

For those who enjoy the rustic

outdoors, but prefer the comforts of a nice hotel, this is your place!

Costanoa's most unique feature, is their tent cabins (similar to the ones at Curry Village in Yosemite). I often describe them as "Pottery Barn" inside, because they provide a heated blanket, queen size bed and a basket of clean towels to take with you to the comfort stations. The comfort stations are well maintained/clean, heated, and have an indoor or outdoor shower option.

To add to the 'rustic luxury' of this place, how about a restaurant and bar onsite? No more lugging around the cooler, this place is one-stop shopping! They offer breakfast, lunch and dinner and the food is great. Fogarty Wines are offered at Costanoa, so grab a bottle and enjoy a glass at one of their many fire pits or take a nice walk across HWY 1 (please be careful) to the beach for a sunset toast! This tranquil getaway is affordable (ranging from \$89 to \$200 a night) and offer's a AAA discount. Check it out and Happy Camping!

## USED TFW WINE BARRELS FOR SALE!



Perfect for spring plantings or the creative furniture builder! They are going fast, get them while supplies last, we are making room for the 2010 Barrel order! (Cut) Half Barrels: \$25 each or 2 for \$40  
Whole Barrels: \$40 each.

## REVIEWS:

**2005 CABERNET SAUVIGNON  
SANTA CRUZ MOUNTAINS**



90 Points/ "Best Buy" -  
Wine and Spirits Magazine

Santa Cruz Mountains Cabernet Sauvignon is often easily identifiable on first nose as its aromas of cassis, black-berry, fresh loam and tobacco are so unique. There is great concentration and structure, hallmarks of the 2005 vintage. The wine finishes with bright acidity, youthful "mountain" tannins and great length. This wine benefits from decanting at present, and should be an ideal candidate for medium to long term aging in your cellar.

Buy online at [www.fogartywinery.com](http://www.fogartywinery.com)



**2005 LEXINGTON  
SANTA CRUZ MOUNTAINS MERITAGE**



92 Points  
Wine and Spirits Magazine

The 2005 version is a layered and complex wine that is painstakingly blended to create a world class drink! It is aromatically intense with notes of black fruit, spice and toasty oak. The palate has loads of richness from the mountain fruit and careful upbringing. For consumption today we highly recommend you decant this wine for an hour or so to allow this youngster some time to open up. With air, pronounced notes of cassis, plum and loam begin to emerge, really hinting at the complexity to come with some bottle age. Drink now and over the next 10-15 years.

Buy online at [www.fogartywinery.com](http://www.fogartywinery.com)

