



APRIL 2012

OUR PRESSING NEWS

# Upcoming Events

We have a very exciting list of upcoming events to share with you, so we encourage you to read on and to mark your calendars.

## 101 SERIES: INTRO TO WINE TASTING

THURSDAY, APRIL 26TH  
6:00 PM

Want to go from o-6o with your wine skills? Do you want to be an oenophile, even though you don't know what that means?

Come to Thomas Fogarty Winery and let our super fun winemaking team lead you through the ins and outs of wine tasting. You'll learn vocabulary and pronunciation, what to look for when tasting wine, pin pointing aromas, and we'll introduce you to fundamentals regarding wine and food pairings.

*Space is limited!*

\$30 pp (20% discount for Wine Club Members)

## TFW WINE CLUB SPRING 'WINE FEST'

SUNDAY, MAY 6  
11:00 AM – 2:00 PM OR 3:00-6:00 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 \$25) to reserve for either the 11- 2 pm or 3:00-6:00 pm Open House on Sunday, May 6th.

Sit down Tasting with the Winemakers from 2-3pm. Want more of the inside 'winemaking' scoop? Register now for a more in-depth view of the wines with Michael and Nathan.

*Limited Seating! This event will sell out. Please make your reservations early.*

## SUMMER SOLSTICE VINEYARD HIKES & CHARDONNAY, IN CELEBRATION OF THE LONGEST DAY!

WEDNESDAY, JUNE 20

DROP IN HOURS BETWEEN 3:00 – 7:30 PM

TFW CHARDONNAY VINEYARDS (WEATHER PERMITTING)

The Summer Solstice is a day for renewal, release and to connect with Mother Earth.

Join the Thomas Fogarty Winery family as we spend the afternoon sipping Estate Chardonnay in the vineyards, painting landscapes and celebrating the official start to Summer!

**2009 SINGLE- VINEYARD ESTATE CHARDONNAY TASTING IN THE VINEYARDS.** Grab a map and take a hike "vineyard to vineyard" and taste for yourself the different characteristics of each of our four estate chardonnay's. The vineyards are steep and possibly muddy, so please bring hiking boots. If you are unable to join us for the hike, all of our 2009 Single Vineyard Estate Chardonnay's and activities will be available in our Tasting Room.

We will be offering wines by the glass (additional fees apply) and À la Carte food for sale. Let Mother Nature and our stunning vistas inspire you at our 'painting table'.

Price: \$20 per person (20% off for Wine Club Members).

*Space is limited!*



# FEATURED WINES

## 2010 RAPLEY TRAIL VINEYARD SANTA CRUZ MOUNTAINS ESTATE PINOT NOIR

### APPELLATION

100% Santa Cruz Mountains

### VINEYARDS

100% Rapley Trail

### DISTANCE TO OCEAN

10 miles

### ELEVATION

1650 ft

### CLIMATE

Cool, Mountain, Maritime

### EXPOSURE

Southeastern

### SOILS

Multiple loams, well-drained, very shallow, fractured shale

### ALCOHOL

14.3% ABV

### pH

3.8

### TA

0.61 g/100mL

### CASES

Only 261 produced  
180 Magnum Bottles (1.5L) produced

The harvest of 2010 was the latest in Fogarty's nearly 30 year history, truly remarkable! We began harvesting on the 27th of September after a ferocious heat wave, which gave the fruit the final push to maturity. The long cool summer was severely punctuated by this heat spell and put us into full-on harvest mode, picking half of our fruit in the next two weeks. Flavor, tannin and acid maturity out-paced sugar development in many vineyards, allowing for lower alcohols and incredibly balanced wines. We picked well into November, finishing with some Estate Chardonnay on November 9th!

Our 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. 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.

We have been tirelessly refining the winemaking practices for our SCM Pinot Noir and this wine is indicative of our emerging style. 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 14-21 days, including a 3-7 day cold soak. We age our Pinot Noir in 3 year air dried, tight grained French Oak. There were no "Block" bottlings in 2010, so all of the best fruit from the "B" and "M" block is included in this bottling of Rapley. The 2010 Rapley Trail Vineyard rested in 40% new oak for 10 months. Bottled unfiltered.

The 2010 vintage has produced Pinot Noir wines that have delicious and succulent red fruit combined with a gentler structure. They are immediately appealing and very generous for young mountain wines. The unique signature of Rapley Trail, wild fruit, spice and forest floor is present in spades. There is something so distinctive about this vineyard. While it drinks well in its youth, the wine will continue to integrate and develop over the next 5-12 years.

## 2007 GIST RANCH VINEYARD SANTA CRUZ MOUNTAINS ESTATE CABERNET SAUVIGNON

### COMPOSITION

90% Cabernet Sauvignon and 10% Merlot

### ALCOHOL

14.9% ABV

### CASES

Only 293 produced

Our Gist Ranch Estate Vineyard is located about 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 plantings of Cabernet and Merlot in the Santa Cruz Mountains.

Moderate temperatures and a light crop were the primary factors in the success of the 2007 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.

Our Gist Ranch Cabernet was hand harvested in four separate lots and de-stemmed to a variety of tanks ranging in size from 0.75-11 tons, where it was cold-soaked on its skins for an average of seven days. Cap management consisted of two pump-overs or punch downs a day during peak fermentation. As the wine neared completion, we backed off to one or zero cap manipulations. Smaller lots are pressed at dryness, while the largest 11 ton lot was left on its skin for an extended maceration (keeping the skins and juice together) for 50 days. This bottling was aged in 66% new French Oak for 22 months, with two yearly rackings. A light egg-white fining preceded an unfiltered bottling.

This Gist Ranch Cabernet Sauvignon is mountain Cabernet through and through; powerful and complex with fruit and structure in a big way. Low yields, marginal soils and meticulous work in the vineyard give us perfectly ripened Cabernet grapes with which to work with. This is always one of our most age-worthy wines, as it should continue to develop over the next 10-20 years. Black fruit cascades across the palate, followed by sweet tobacco and vanilla; the finish is lengthy and dense. We recommend decanting this wine for current consumption and have little doubt of its ability to age with proper cellaring.



## 2007 FIDDLETOWN BARBERA

APPELLATION	COMPOSITION	pH	CASES
Fiddletown	100% Barbera	3.51	Only 251 Produced
VINEYARDS	ALCOHOL	TA	
Oleta Vineyard	14.7% ABV	0.74 g/100mL	

2007, ah the memories. What a vintage, 2007 certainly is in the running for one of California's best vintages of the decade. 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.

Dick Martella, Winemaker Michael Martella's brother, farms our Barbera at his mountain vineyard in the Fiddletown AVA. Located in California's Gold Country, outside of the historical town of Plymouth, Fiddletown is considered one of the states smallest appellations. The AVA may be small geographically, but the fruit flavors are as big as they come! The red soils and warm weather seem to be well suited for this Italian (Piedmont) variety.

We often harvest our Barbera late in the growing season, October 26 in 2007. The natural acidity in Barbera is often so high that it necessitates long hang times. After a short cold soak, we inoculated with BRL 97, a yeast strain from Barolo. After three weeks on skins we pressed to older French Oak for 15 months. Racked once after malolactic fermentation, the 07 Oleta Barbera was bottled un-fined and un-filtered.

Fiddletown Barbera is something of an anomaly in California, the perfect match of variety to site. Barbera is a natural in the Sierra Foothills. The warm days and iron rich soils produce wines with complex flavors and fantastic texture. Black and red fruit, spice and tobacco flavors are distinctive and exuberant. Our Barbera always drinks well on release but can be aged for the short to near term. We love this wine with red sauced courses as its high natural acidity is perfect foil to tomato and other acid dishes.

## Enjoy your Barbera with ...

### GRILLED PORK TENDERLOIN WITH WHITE BEAN & SUN DRIED TOMATO RAGU

#### TO PREPARE PORK

##### INGREDIENTS

3lbs Pork Tenderloin  
2 tbs olive oil  
Juice of 1/4 lemon  
1/3 cup white wine or ver jus  
1 tbs deli mustard (with whole seeds)  
3 cloves minced garlic  
Chopped Italian Parsley (to taste)  
Chopped Thyme (to taste)  
Salt & Pepper (to taste)

In a deep dish pan or zip lock bag, add all of the above ingredients, well-mixed, to pork tenderloin. Marinate for at least 1 hour.

Grill pork over medium heat. Cook thoroughly, but do not overcook - until temp is 160 degrees. Set aside, cover, and keep warm. Slice when close to serving time.

#### TO PREPARE RAGU

##### INGREDIENTS

2 cloves minced garlic  
1 cup red onion - diced  
1/3 cup sun-dried tomatoes (in olive oil) - diced  
1/2 cup chicken broth  
2 cans (15oz) white beans - rinsed & drained  
Italian seasoning - to taste  
Cumin - to taste

In pan, over low-medium heat, add sun-dried tomato, garlic, and onion, and cook until tender. Add broth and seasoning, and bring to a light boil. Add the beans, reduce heat, if needed, and saute until moisture is somewhat reduced.

##### To Serve

Serve slices of pork alongside ragu on a bed of arugula salad with a light red-wine vinaigrette. Garnish with fresh basil and a squeeze of lemon

Enjoy!

Barbera has natural acidity, which lends well to pairing this red wine with lighter cuts of meat and tangy accompaniments.

## OUR GUESTS FROM HONG KONG

On February 27th, Thomas Fogarty Winery played host to our California Vintage (CV) superstar Managers Shin Chan and Louis Lau, accompanied by CV CEO Ralph Roberts. Shin and Louis represent the future of CV's franchise growth in Asia (the goal is to open 20 throughout Asia). California Vintners is our Hong Kong Wine Bar venture we introduced to you in our Fall 2011 Newsletter. CV is located in the trendy Lum Kwai Fong- Hong Kong's vibrant downtown district. With its first anniversary under its belt, CV has already made a name for itself in bustling downtown HK. The wine bar was recently mentioned in the March 2012 issue of Wine Enthusiast Magazine, as one of the up and coming wine venue stars in the city and 'Time Out Hong Kong', just named CV 'Best Bar Food' in the city.

This small, wood-lined bar, features wine offerings from 22 family-owned California wineries and a small-plates menu (California inspired) with food and wine pairing suggestions. Guests sample wine flights, seasonal specialties or they can 'self-serve' from the 80+ bottles of West Coast wines presented in the WineStation machines, created by a Napa-based company. The California Vintage concept has been very well received, we are pleased to announce a second venue, also in Hong Kong, will open by year's end. If you ever find yourself in this part of the world, we encourage you to seek out a CV location and indulge in a taste of California.

Cheers!



HK Guests with TF Truck: (L to R) Ralph Roberts, Tommy Fogarty Jr., Shin Chan, Winemaker Michael Martella, Louis Lau and Mike Cheng.

## WINDY HILL VINEYARD

A field of dreams

As spring approaches, we are anxiously awaiting the upcoming re-plant of our Windy Hill Vineyard. Our cover crop has finally begun to thrive, the recent rains have no doubt helped. Once the rains appear to be over, we will mow the cover crop and turn the green material into the soil. This will help build soil structure, increase organic matter and mineralization, key nutrients for our vines.

To further increase the organic matter and the health of the soil, we are going to add high quality compost to the soil before planting. This is also the best time to address soil chemistry and nutrients. To do so, we will be adding a combination of lime, gypsum and rock phosphate to address these issues.

Our vines (Swan, Calera and Mt. Eden selections on 420A) will be planted in June, at this time the weather should be amenable for the young vines. We are looking forward to this moving closer to a completed vineyard and bringing all of our Fogarty Fans more delicious Windy Hill Estate Pinot Noir. Stay tuned!

*Thomas Fogarty*  
WINERY & VINEYARDS

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