



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

2008 PORTOLA SPRINGS CHARDONNAY

APPELLATION

100% Santa Cruz Mountains

VINEYARDS

100% Portola Springs Vineyard

DISTANCE TO OCEAN

10 miles

ELEVATION

1920 ft

CLIMATE

Cold, Mountain, Maritime

EXPOSURE

Eastern, Very steep

SOILS

Various loams over gravel and bedrock, fractured sandstone and shale

ALCOHOL

12.8% ABV

pH

3.06

TA

0.78 g/100mL

CASES

Only 77 Produced

Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since 1981. Fogarty's two estates are divided into micro-vineyards, ranging from .25 to 5.25 acres, based on soil and topography. All are maritime (10-18 miles to Pacific), cool-climate (Regions I and II), high-elevation (1600-2300 feet), low yielding (1-3 tons per acre) and mountainous. Our steepest and most "extreme" site for Chardonnay, the Portola Springs Vineyard, produces seriously structured and intense Chardonnay. A few inches of 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. Historically, our PS Chardonnay's have been described as 'California's version of Chablis'.

2008 was a fascinating and high quality vintage. We harvested fruit in hurried spurts, punctuated by relative calm- interval harvesting if you will! There were effectively three harvest phases, all with fairly unique weather surrounding each period. Quality was good to great with the later harvested fruit being some of the best we have seen in recent memory; featuring great character and balance. We harvest our Chardonnay early in the morning to ensure cold fruit, which preserves aromatics and delicacy in the resulting juice. The grapes are added to the press for gentle whole-cluster pressing followed by a cool, barrel fermentation. 16 months in French oak barrels (66% new) added flesh and texture to the brilliant spine of acidity and bright mountain fruit. We bottled the wine unfiltered to preserve the magnificent texture and delicate aromatics.

The 2008 Portola Springs Vineyard carries on the great tradition of this vineyard. There is, as always, pronounced acidity, luscious citrus fruit and a fine mineral finish. This wine ages fabulously, but drinks really well in its youth. This is not a "cocktail" Chardonnay, its structure and power demand food, and can often lead to deep contemplation- be forewarned! Always one of our finest Chardonnay bottlings, the '08 Portola Springs is the best Chardonnays we have ever made from this vineyard. Drink now or over the next 3-7 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.



2010 RAPLEY TRAIL VINEYARD SANTA CRUZ MOUNTAINS ESTATE PINOT NOIR

APPELLATION 100% Santa Cruz Mountains	CLIMATE Cool, Mountain, Maritime	pH 3.8
VINEYARDS 100% Rapley Trail	EXPOSURE Southeastern	TA 0.61 g/100mL
DISTANCE TO OCEAN 10 miles	SOILS Multiple loams, well-drained, very shallow, fractured shale	CASES Only 261 produced 180 Magnum Bottles (1.5L) produced
ELEVATION 1650 ft	ALCOHOL 14.3% ABV	

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.

Enjoy your Pinot Noir with ...

INGREDIENTS FOR PATTIES

1 lb ground turkey
1 egg
1/2 cup oats
1/4 minced yellow onion
1/4 cup fresh or frozen peas
1/4 jalepeno - minced (optional)
1/2 cup ketchup
salt & peper to taste

OTHER INGREDIENTS

Seeded Buns
Jack Cheese
Ketchup
Deli Mustard
Sliced Tomato
Butter Lettuce
Sliced Red Onion
Sonoma Sliced Dill Pickles

To turkey, add beaten egg, oats, vegetables, salt & pepper and 1/2 of the ketchup. Mix well. You can opt to add other vegetables like mushrooms, but you may have to add more oats if your vegetables have a lot of liquid, which can lead to drier burgers after cooking.

Form patties about 1/2 to 2/3 inch thick. Coat exterior of patties with remaining ketchup and place either on lightly greased oven pan or clean grill. Cook in a 375 degree oven or on a low-medium grill for 20-25 minutes until patties are thoroughly cooked. 2 minutes prior to completion, add optional slices of jack cheese to top and melt.

Enjoy!

TIP: You might find that these burgers are best cooked in a 375 degree oven for ~ 25 minutes on a lightly greased pan. A grill works well too, just make sure the burgers cook all the way through prior to exterior getting overly dry/crispy.

This simple and fun recipe makes the good ol' turkey burger a lot more interesting, and pairs so well with the 2010 Rapley Trail Pinot Noir that you may have this twice in one week!

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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