

Thomas Fogarty

WINERY & VINEYARDS

PINOT PARADISE



A Pinot Noir Tasting featuring the unique wines of the Santa Cruz Mountains Grand Cruz Tasting

Sunday, March 28, 2010 2-5pm

Villa Ragusa ballroom in Historic Downtown Campbell.

\$55 in Advance / \$65 at the door

Crazy for Pinots? Join us for the 6th annual celebration of Pinot Noir's, exclusively grown and produced in the Santa Cruz Mountains. This year's Pinot Paradise Grand Cruz event will feature over 30 local wineries pouring their best Pinots, accompanied by food from a dozen local gourmet restaurants. This is a once a year opportunity to taste some of the finest Pinot Noirs produced in our region, all in one accessible place. The variety of styles is truly a delight to explore.

Stop by the Fogarty table and sample some of our finest bottlings to-date!



PURCHASE YOUR TICKETS AT ANY ONE OF THE PARTICIPATING WINERIES or online at www.scmwa.com or by calling 831.685.8463.

REVIEWS:

TFW's Pinot Noir's Score Big!

Fogarty 2007 SCM Estate Pinot Noir

91 Points: Wine Spectator Magazine

"This is a well-made, tightly structured and richly complex cool-climate Pinot that should reward cellaring; it's also attractively priced." -James Laube ([Click here to buy online](#))

Wine Enthusiast Magazine has a field day with our 2007 Pinot's!

92 points/ Cellar Selection:

2007 Windy Hill Vineyard Estate SCM Pinot Noir
2007 Rapley Trail Vineyard Estate "B Block" Pinot Noir
2007 Rapley Trail Vineyard Estate "M Block" Pinot Noir
([Click here to buy online](#))

90 Points:

2007 Rapley Trail Vineyard Estate SCM Pinot Noir
([Click here to buy online](#))



TFW ESTATE PINOT NOIR RELEASE TASTING!

Sunday, April 11, 2010, 12-4pm

Don't miss the opportunity to taste and purchase the new releases of our 2007 Estate Pinot Noirs, they just might be Fogarty's finest. On this date, we will be sampling 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. This is an exceptional Pinot Noir line-up, look what the press said about them. Club Members(2p) are complimentary, non-members \$20 pp.

RSVP by calling Melissa at 650.851.6777 or by emailing 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 RESERVATION EARLY.

In case you forget your picnic lunch, Sam's Chowder House of Half Moon Bay, will be here for your enjoyment. 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

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



UPCOMING EVENTS

CHEF CHU'S "YEAR OF THE GOLDEN TIGER" CHINESE NEW YEAR'S DINNER!!

February 3, 10, 17 and 24th

1067 North San Antonio Road, Los Altos, CA 94022-1300



Thomas Fogarty will be the featured winery for Chef Chu's 30th Annual Chinese New Year Celebration. Join us February 3, 10, 17 or 24th for this decadent nine course

dinner, paired with TFW's delicious wines. Please call Chef Chu's @ (650) 948-2696 for reservations. \$85pp (Wine, tax + gratuity included)
www.chefchu.com

GC'S TASTING CAFÉ & SPECIALTY MARKET THURSDAY NIGHT TASTINGS

February 4, 2010

657 Oak Grove Ave., Menlo Park

Meet Winemaker, Michael Martella at GC's Tasting Café on Thursday, February 4th from 6-8pm. Sample through an array of Thomas Fogarty and Martella Wines, it's a great spot for "date night". Don't miss out on GC's famous fondue or their fine selection of imported and domestic cheeses and lovely charcuteries. This specialty market is a real gem, right in the heart of downtown Menlo Park!

For more information and other upcoming events, please visit their website at www.gcstastingcafe.com. or call at 650-322-WINE (9463)

SHADOWBROOK RESTAURANT ULTIMATE WINEMAKERS DINNER

Tuesday, February 23, 2010

1750 Wharf Road, Capitola-by-the-Sea, California 95010
(800) 975-1511 or (831) 475-1511

25 Santa Cruz Mountain winemakers, offer exclusive tastes of their wines at Shadowbrook's Rock Room Lounge and then join guests for an intimate gourmet meal in the spectacular setting of the Shadowbrook's famous dining rooms. Select your choice of reserved seating's from 6 p.m. to 8 p.m. \$105, all inclusive (includes meal, tax, wine, and gratuity). Reservations Required: Contact SCMWA at (831) 685-8463. This spectacular event sells out every year, so make your reservations early! www.shadowbrook-capitola.com.

VALENTINE'S WEEKEND AT TFW!

Saturday and Sunday, February 13th and 14th, 2010



Saturday, February 13th, 1-4pm: Wine and Cheese Pairing. Join Wil Edwards, Cheese Maestro and Editor at Large for Culture Magazine, for a fun and educational adventure

around the cheese wheel! Bring your favorite Valentine (or First Date Valentine) for a relaxing afternoon in our Tasting Room.

The winery will also be opening the doors, on both Saturday and Sunday, to our cozy Redwood Room for picnicking. A limited amount of tables will be available on a first come, first serve basis. Grab a bottle of Fogarty Wine from our Tasting Room and enjoy the beautiful views and wood burning fireplace. If your date doesn't work out, the cheese, the wine and atmosphere will more than make up for it.

Cheese Pairing: \$12 Wine Tasting not included.

No reservation necessary.

Santa Cruz Mountains Cabernet & Chocolate Tasting featuring Saratoga Chocolates!

Sunday, February 14th, 12-4pm

Taste through an array of Thomas Fogarty's "old and new" Cabernets paired with yummy treats from local Chocolatier, Mary Lommas of Saratoga Chocolates. Enjoy delicious Fogarty Cabernet's and blends with a complimentary sampling of exceptional handcrafted confections, made with only the freshest local ingredients. For the true chocolate connoisseur, indulge in the "The Wine Lovers Chocolate Flight" for \$8pp. Cabernet Tasting: \$15pp

* The winery will also be opening the doors to our cozy Redwood Room for picnicking. Tables will be available on a first come, first serve basis. Grab a bottle of Fogarty Wine and Chocolates from our Tasting Room and enjoy the beautiful views and wood burning fireplace. No reservation necessary.

REELING IN THE 'SHROOMS!

The crazy rains of January have not only been good for our local reservoir's, but for the banner crop of chanterelle mushrooms growing at the winery and in the rest of the Santa Cruz Mountains!

Jesse Cool, Owner and Chef of Flea Street Café in Menlo Park, has been enjoying our abundant chanterelle crop at the restaurant. On Monday, January 25th, Tommy and Lilly Fogarty hosted the staff from Flea Street to foraged the winery property on a wet and muddy mushroom hunt; the group reeled in over 70 pounds of 'shrooms in about an hour and a half!



(L to R) Maria Vasina, Winemaker, Michael Martella, Eloy Martinez, Haley Clarin, Ursula Gallichote, Julianna Forneris, Michael Biesemeyer, Gary Smith, Kate Kolsaad, Tommy Fogarty, Lilly Fogarty

If you have not been to Flea Street in a while, we highly recommend a visit and be sure to order their chanterelle appetizer with our newly released 2008 Santa Cruz Mountains Pinot Noir! Delicioso! Bon Appetit!

Flea Street Café
3607 Alameda De Las Pulgas,
Menlo Park, CA
P: 650.854.1226

❧ Winter 2010 Featured Wines ❧

2005 LEXINGTON MERITAGE SANTA CRUZ MOUNTAINS



Set above the Lexington Reservoir in Los Gatos, Jon Anderson's Camel Hill Vineyard is a series of hillside plots featuring a complex assortment of clones and exposures. While the climate is decidedly cool and mountainous, it has proven to be an inspiring source of Cabernet Sauvignon, Cabernet Franc and Merlot, perfect for creating our flagship Meritage blend. 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 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. Harvest usually commences in late September and continues through the month of October. This long growing season allows for maximum flavor development at lower sugars and higher acidity than most of California.

We began picking Merlot in late September and finished with Cabernet Sauvignon in mid-October. This blend was assembled by selecting individual barrels from multiple lots, each representing a different clone or section of the vineyard. This attention to detail and hand selection ensures supreme quality. We made the assemblage at the first racking during the late winter/early spring of '06. We favor early blending as a tool for harmonizing flavor and texture. Elevage was 22 months in 50% new French Oak with 3-4 rackings per year.

Our Lexington Meritage just keeps getting better! 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.

Only 447 cases produced.

[Click here to buy online.](#)

2008 SKYLINE MONTEREY RIESLING:



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.

The Scheid Viento Vineyard, the source of our Monterey Riesling, is situated on a gradual east-facing slope on the western side of the Salinas Valley at the foot of the Santa Lucia Mountain range. The soil is composed of well-draining, calcereous shale. The climate is cold and windy. It is ideal ground for producing highly aromatic Rieslings. The deliciously fragrant juice was fermented in stainless steel at 52-57 degrees for two months to preserve, highlight and focus the aromatics. After fermentation the wine was racked off its lees for bottling. The resulting Riesling is intensely fragrant, with white flowers, jasmine and apple notes. The acidity and minerality are intense; this is a drier style Riesling with real character. More apple and slight peach tones add depth to the palate. The finish features brisk acidity and focus.

Only 421 cases produced.

[Click here to buy online.](#)



FRENCH OR AMERICAN? IN OUR CASE, THE FRENCH PREVAIL!



“What percentage of new oak do you use?” is one of the questions we hear most often from our customers, and while it may give you some information regarding the *élevage* of a particular wine; it doesn't really tell the whole story of our barrel program.

We have experimented and tried numerous barrels over the last five years and have come to some conclusions about which wood suits our wines and the style we wish to achieve. To that end, we have really stopped buying American Oak, (there may be a few barrels of Cab or Merlot some years), as it is simply too aggressive to our tastes.

French Oak is a similar species to American Oak, but offers much more in the way of delicacy and structure; the sweet flavors of domestic oak tend to dominate. We have been asked lately if we are using less new oak due to the better integration of wood and fruit, when in actuality, we have been using the same or, in some cases, more!

The French Oak we purchase for our Pinot Noir and Chardonnay is seasoned/aged for an additional year totaling 3 years, to further minimize the flavor contribution of the wood. We like the structural and spice elements oak can bring, but less so the vanilla and toast. Using 3-year aged wood and selecting lighter toasts on our barrels helps accomplish this goal.

We also search out tighter grained wood, which has less tannin and usually less of the “sweet” flavors we look to avoid.

Unfortunately for us, this means we like very expensive wood as tight grained wood is higher in demand and the extra year of seasoning costs the cooperage more—Champagne tastes indeed!

