

---

2003 Late Harvest Gewurztraminer  
Scheid Vineyard  
Monterey County



19501 Skyline Blvd., Woodside, CA 94062  
Mailing: 3270 Alpine Rd., Portola Valley, CA 94028  
650-851-6777 ph • 650-851-5840 fx  
www.fogartywinery.com • info@fogartywinery.com

---



### **About Fogarty**

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 (12-18 miles to Pacific), cool-climate (Regions I and II), high-elevation (1600-2300 feet), low yielding (1-3 tons per acre) and mountainous. The winery was founded by Dr. Thomas Fogarty, a Stanford cardiovascular surgeon and world-renowned inventor.

### **Vintage**

The 2003 vintage provided us with fantastic fruit across the board. A long, cool end to the growing season allowed for perfect conditions for late harvest wine.

### **Vineyards**

Scheid Vineyards, located in the cool climate of Monterey County, is an excellent source for Gewürztraminer. The long growing season is perfect for the extended hang times required to produce outstanding late-harvest wines. The well-drained sandy soils limit the vigor of the vines, leading to increased concentration and flavor in the fruit.

### **Winemaking**

Whole cluster pressing, cold fermentation in stainless steel, followed by six months of barrel age in neutral oak have produced an unctuous and exotic late-harvest wine. We strive to let the fruit character shine through and do everything in our power to "get out of the way" during the winemaking process. This minimal handling results in extraordinary varietal character.

### **Tasting Notes**

Late harvest Gewürztraminer is an extrovert for sure. There is little shy about the powerful aromatics of orange blossom, white flowers, peach and honey. The mouth is rich, lush and full. Weighing in at 9.5% RS, it is perfectly balanced by bright acidity and loads of tropical fruit. It drinks well in its youth and should continue to evolve over the next few years.

---

### **Technical Data**

APPELLATION:  
Monterey County

VINEYARD:  
100% Scheid Vineyard Block 3

WINEMAKER:  
Michael Martella

COMPOSITION:  
100% Gewurztraminer

FINISHED ALCOHOL:  
13% ABV

ACID/PH:  
.87/3.75

OAK TREATMENT:  
Neutral Barrels for six months

TOTAL PRODUCTION:  
473 cases

CALIFORNIA SUGGESTED RETAIL:  
\$35.00

