



2004 Santa Cruz Mountains Camel Hill Vineyard Cabernet Sauvignon



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About Fogarty

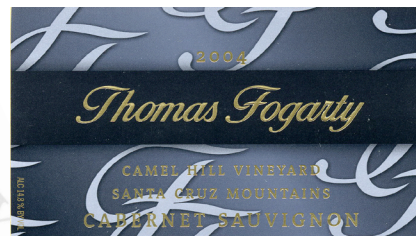
Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since 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

2004 was a challenging but highly successful vintage for the Santa Cruz Mountains. A heat spike in early September forced us to re-evaluate our traditional cool-climate viticultural practices. Hard work and patience allowed us to adapt to growing conditions that were more like Napa or Sonoma than Santa Cruz Mountains. Beautiful weather during most of our "ripening zone" led to miniscule yields of intensely flavored fruit.

Vineyards

John Anderson's Camel Hill Vineyard sits perched above the Lexington Reservoir as a series of hillside blocks with a complex assortment of clones and exposures. While the climate is decidedly cool and mountainous, it has proven to be an inspiring source of Cabernets Sauvignon and Franc and Merlot. Harvest usually commences in late September and continues through the month of October. This long growing season allows for maximum flavor development in our grapes at lower sugars and higher acidity numbers than most of California. The potential for wines made from these Bordeaux grapes is only beginning to be realized.



Winemaking

After a 4-day cold soak, we fermented the fruit in small open top bins and kept the juice in contact in the skins for almost two weeks. We gently pressed the grapes after extracting the necessary tannin, flavor and color. Elevation was 22 months in 50% new French Oak with 3-4 rackings per year.

Tasting Notes

Warm vintages are very kind to The Camel Hill Vineyard; it really shines in long years with extended periods of warm weather. 2004 produced a 'vintage of the century' crop with fantastic flavors and superior balance. Flavors of currant, cassis, sweet herbs and cherries are dominant. Some cocoa and mocha notes add richness on the structured yet supple mouth. While there is some evident tannin, this wine has really started to sing. Decant to consume now but make sure to pack away a few of these to watch it evolve; it should be going strong for another 6-8 years, no problem.

Technical Data

APPELLATION:
Santa Cruz Mountains

WINEMAKER:
Michael Martella

COMPONENTS:
81% Camel Hill Cabernet Sauvignon,
15% Merlot, 3% Cabernet Franc

FINISHED ALCOHOL:
14.8%

ACID:
TA 0.72g/ 100ml

PH:
3.57

OAK TREATMENT:
22 Months, 27% New French Oak

TOTAL PRODUCTION:
194 cases

RELEASE DATE:
October 15, 2007

RETAIL PRICE:
\$55.00