
2004 Cabernet Franc Estate Gist Ranch Santa Cruz Mountains



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About Fogarty

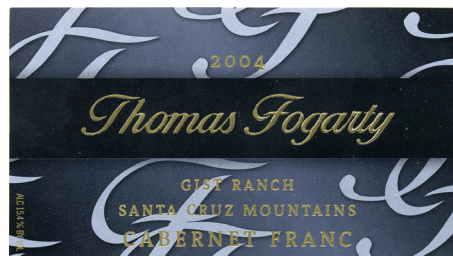
Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since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

Vineyard

Gist Ranch, our new Estate Vineyard, is located about 14.5 miles southeast 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.



Winemaking

Our 2004 Gist Ranch Cabernet Franc was aged for 22 months in 25% new Russian Oak with three to four rackings a year. We blended a small amount, 3%, of Cabernet Sauvignon to add structure and length.

Tasting Notes

Profoundly aromatic with notes of violets, black pepper, red fruits and fresh herbs, this is a seriously intense Franc that retains its sense of balance. Its concentration and fruit density are offset by integrated tannin and great acidity. The red fruits are mirrored in the mouth where a hint of toast and spice add further complexity. Drink or hold for 5-7 years.

Technical Data

APPELLATION:
Santa Cruz Mountains

VINEYARD:
100% Gist Ranch Estate Vineyard

WINEMAKER:
Michael Martella

COMPOSITION:
97% Cabernet Franc,
3% Cabernet Sauvignon

FINISHED ALCOHOL:
15.4% ABV

ACID/PH:
.65/3.66

OAK TREATMENT:
25% New Russian Oak
22 Months

TOTAL PRODUCTION:
95 cases

CALIFORNIA SUGGESTED RETAIL:
\$48.00