



Thomas Fogarty

2007 PINOT NOIR

RAPLEY TRAIL

ESTATE VINEYARD

SANTA CRUZ MOUNTAINS

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ABOUT FOGARTY

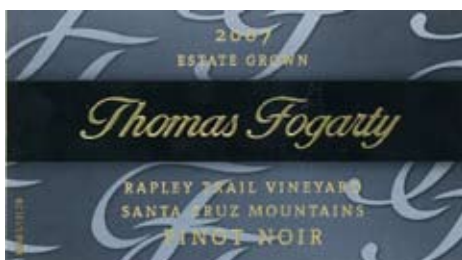
Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty Winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since 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 (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. The winery was founded by Dr. Thomas Fogarty, a Stanford cardiovascular surgeon and world-renowned inventor.

WINEMAKING

We have been tirelessly refining the winemaking practices for our SCM Pinot Noir. This vintage represents the culmination of our efforts and is representative of the emerging style of Fogarty Pinot Noir. 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 from 14-21 days, including a 3-7 day cold soak. We separate the press fraction at the press, this allows us to decide on its inclusion at a later date. We age our Pinot Noir in 3 year air dried French Oak from the forests of Bertranges, Allier and Tronçais. The 2007 Rapley Trail Vineyard rested in 43% new oak for 18 months. Bottled unfiltered.

VINTAGE

2007, ahh the memories. What a vintage! The statement 'Vintage of the Century' is thrown about far too often, but 2007 certainly is in the running. Moderate temperatures and a light crop were the primary factors in the success of the 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.



VINEYARDS

The 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.

TASTING NOTES

The 2007 Rapley Trail Pinot Noir, our first since 2004, is a real stunner. It showcases the unique signature of Rapley Trail, wild fruit, spice and forest floor. The aromatic profile of the vineyard is immediately apparent, the nose is absolutely soaring! The mouth follows and delivers structured fruit and spice flavors, showing layers of complexity. While it drinks well in its youth, the wine will continue to integrate and develop over the next 5-12 years.

TECHNICAL DATA

WINEMAKING TEAM:
Michael Martella and Nathan Kandler

VINEYARDS:
100% Rapley Trail Estate Vineyard

DISTANCE TO THE OCEAN:
10 Miles

ELEVATION/ EXPOSURE:
1650 Feet/ Southwest

CLIMATE:
Cool, Mountain, Maritime

SOILS:
Multiple loams, Fractured, Well-Drained,
Very Shallow

FINISHED ALCOHOL:
14.5%

ACID/PH:
.61/3.6

OAK TREATMENT:
100% French 18 Months, 43% New Oak

TOTAL PRODUCTION:
175 cases

RELEASE DATE:
March 28, 2009

RETAIL PRICE:
\$48.00