



Thomas Fogarty

2009 PINOT NOIR 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 highlights our efforts and is representative of our balanced and complex style of 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, of which 33% were new. Our Santa Cruz Mountains bottling was bottled after 10 months in barrel.

VINTAGE

The 2009 vintage was slow to start and featured moderate temperatures throughout most of the growing season. We casually began harvest on September 9th and worked leisurely for the next few weeks. A long term forecast suggesting a potentially massive storm system perked our attention as September turned to October. As the system neared, we realized it was for real and began to harvest at breakneck speed. We harvested over a third of our lots in a one week period leading up to the October 13th storm. The furious pace ensured we harvested all Estate fruit before the torrential downpour began. The quality is above average with dark colors and fine natural acidity across the board.

VINEYARDS

We sourced Pinot Noir from 6 vineyards from four distinct regions for our 2009 SCM Pinot Noir: our Estate Vineyard high upon Skyline Blvd, coastal Corralitos, the rugged Saratoga/Los Gatos area and the Summit Rd area, some of the highest elevations in the Santa Cruz Mountains. Each vineyard has its own signature identity; this blend harmonizes and intensifies the regional Santa Cruz Mountain character.

TASTING NOTES

A very strong showing for the 2009 vintage, our Santa Cruz Mountains bottling is complex and balanced with great character. Forest floor and spice notes accent pure cranberry and red plum fruit on the nose. There is a great yin and yang between the structure of the tannins and the suave middle- the spice seems to drive the structure, while the fruit powers the mid-palate. The finish is quite long with a hint of barrel spice. This wine is drinking well in its youth, but should age effortlessly for 5-7 years.

TECHNICAL DATA

APPELLATION:

Santa Cruz Mountains

WINEMAKING TEAM:

Michael Martella and Nathan Kandler

VINEYARDS:

66% Estate Vineyard,
34% Four other SCM Vineyards

DISTANCE TO THE OCEAN:

7- 15 Miles

CLIMATE:

Cool, Mountain, Maritime

FINISHED ALCOHOL:

14.1%

ACID/PH:

.55/3.8

OAK TREATMENT:

100% French 10 Months, 30% New Oak

TOTAL PRODUCTION:

1286 cases

RETAIL PRICE:

\$30.00