



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

2001 is considered a modern classic in the pantheon of California Vintages. Warm temperatures, good crop levels and dry weather conditions led to rich wines with fantastic fruit density. While these wines are uniformly rich, they retain balance and seemed destined for longevity.

Vineyards

Located near Plymouth, CA, at over 2000 ft in elevation, Frank's Vineyard was planted in 1978 under the direction of California fortified wine guru, Andrew Quady. Originally planted to the Portuguese varieties Tinta Cao, Tinta Amarela, and Bastardo, they have since added Touriga Nacional and Tinta Roriz (aka Tempranillo or Valdepenas). These grapes represent the traditional varieties utilized in Portugal for the great wines of Oporto.

Winemaking

By arresting the fermentation with neutral grape spirits (aka young brandy) the resulting fortified wine retains natural sweetness. The sweetness is balanced by tannin creating a sumptuous and fulfilling fortified wine. We aged the wine in older barrels for more than four years before bottling the wine unfiltered.

2001 PORT

Frank's Vineyard

Amador 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

Tasting Notes

Always supremely aromatic, our 2001 Port has added complexity from extended time in oak. Ripe plum and blackberry fruit along with black pepper and clove spice coax the nose and coat the palate. This is the perfect wine for a cold winter's night or a block of Stilton. It is ready to drink upon release, but should age effortlessly for another 10-15 years.

Technical Data

APPELLATION:

Amador County

VINEYARD:

100% Frank's Vineyards

WINEMAKER:

Michael Martella

COMPOSITION:

50% Touriga Nacional, 30% Tinta Roriz,
10% Tinta Amarela, 10% Tinta Cão

FINISHED ALCOHOL:

19.5% ABV

ACID/PH:

.57/4.01

ELEVATION:

2000 ft.

OAK TREATMENT:

Older Barrels for over four years

TOTAL PRODUCTION:

280 cases

CALIFORNIA SUGGESTED RETAIL:

\$28.00