



2006 Chardonnay Santa Cruz Mountains



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About Fogarty

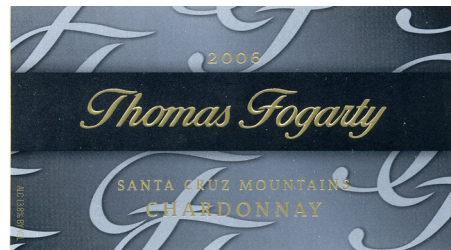
Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since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

2006 featured one of the longest growing seasons in recent memory. Fantastic weather during bloom left us with a real crop on the vines, something quite different than 2005. The longer cool growing season was ideal for producing lovely aromatics and silky textures, real hallmarks for us in 2006. The vintage yielded wines that are remarkably pure and translucent, highlighting regional and vintage characteristics.

Vineyards

Our 2006 Santa Cruz Mountains Chardonnay is sourced entirely from vineyards where we have a direct say in farming practices: the Winery Estate, Gist Ranch Estate and the Camel Hill Vineyard. The Winery Estate provides the base of the blend and defines it's bright, cool-climate character. The warmer Gist Ranch and Camel Hill Vineyard provide more depth of fruit and weight.



Winemaking

Cold, whole-cluster pressing, no settling, barrel fermentation with a mix of cultured and native yeast, weekly lees stirring this mix of new and old methods seems to highlight the wonderful purity inherent in great Santa Cruz Mountains Chardonnay. After 10 months of barrel age, the majority of the wine was racked to steel tanks for the winter where the wine continued to mellow and harmonize without extracting more oak character.

Tasting Notes

Citrus, lemon verbena, white flowers and hints of toast highlight the fragrant nose. The mouth offers additional depth of flavor with racy acidity and a mineral edge the leads to a long finish with density and crisp-osity! Very atypical for a California Chardonnay in its ability to be both rich and light on its feet. This wine proves that in certain regions the Golden State can produce Chardonnay with balance and depth without being over the top. Drink now and over the next three years.

Technical Data

APPELLATION:
Santa Cruz Mountains

VINEYARD:
86% TFW Estate, 9% Gist Ranch Vineyard
5% Camel Hill Vineyard

WINEMAKER:
Michael Martella

COMPOSITION:
100% Chardonnay

FINISHED ALCOHOL:
13.8% ABV

ACID/PH:
.64/3.43

OAK TREATMENT:
20% New French Oak

TOTAL PRODUCTION:
2293 cases

RELEASE DATE:
July 1, 2008

CALIFORNIA SUGGESTED RETAIL:
\$28.50