



Thomas Fogarty

2007 BLANC DE BLANCS

SPARKLING WINE

MONTEREY

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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

The cuvee was fermented in 100% stainless steel to preserve freshness and high-light purity. This ensured the preservation of delicate flavors and intricacies; qualities inherent to fine Chardonnay. Following the initial bottling was aged en tirage for 2 to increase complexity and add roundness in the mouth.

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

Our Blanc de blanc is produced from 100% Monterey Chardonnay. Grown in the cool climate of the Salinas Valley, the maritime climate is perfect for fine sparkling wine.

TASTING NOTES

Delicate, brilliant and precise, this Blanc de Blanc has fabulous texture and fine mousse. The flavors range from biscuit and toast, to apple and white flowers. Extended time en tirage has added flesh to a firm spine of acidity, creating a truly complex and delicious sparkler. Enjoy some now, or age for 3-7 years to gain additional complexity.

TECHNICAL DATA

APPELLATION:
Monterey

WINEMAKING TEAM:
Michael Martella and Nathan Kandler

FINISHED ALCOHOL:
12.0%

ACID/PH:
.65/3.31

TOTAL PRODUCTION:
250 cases

RELEASE DATE:
September 20, 2010

RETAIL PRICE:
\$32.00