



Thomas Fogarty

2007 CHARDONNAY SANTA CRUZ MOUNTAINS

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ABOUT FOGARTY

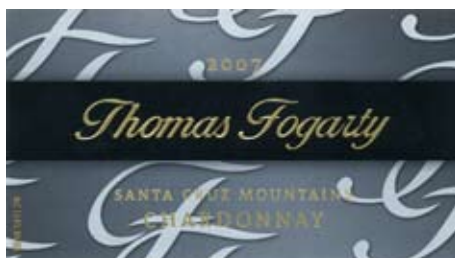
Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty Winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since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

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. 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.



TASTING NOTES

Santa Cruz Mountain Chardonnay is "California Chardonnay" in name only. There is none of the heavy handed winemaking and sweetness that is so pervasive throughout the Golden State. Instead we focus on citrus fruit and mineral flavors inherent to our cool, maritime, mountainous site. There are hints of spice from the oak, but it is more a structural rather than flavoring agent. There is depth of flavor, racy acidity and minerality on the long clean finish. All in all, 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 California can produce Chardonnay with balance and depth without being over the top. Drink now and over the next five years.

VINEYARDS

Our 2007 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 its bright, cool-climate character. The warmer Gist Ranch and Camel Hill Vineyard provide more depth of fruit and weight.

TECHNICAL DATA

APPELLATION:
Santa Cruz Mountains
WINEMAKING TEAM:
Michael Martella and Nathan Kandler

VINEYARDS:
89% Winery Estate, 8% Gist Estate,
3% Camel Hill

FINISHED ALCOHOL:
13.8%

ACID/PH:
.66/3.39

OAK TREATMENT:
100% French 10 Months,

TOTAL PRODUCTION:
2587 cases

RELEASE DATE:
May 1, 2101

RETAIL PRICE:
\$29.00

