
Thomas Fogarty

2009 SKYLINE CHARDONNAY MONTEREY

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



ABOUT FOGARTY

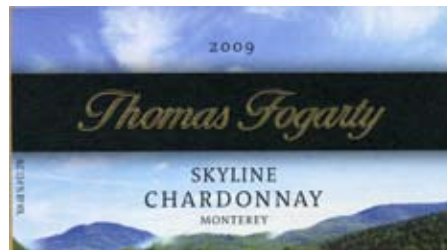
Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since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

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

The grapes for this particular bottling came from two separate vineyards in Monterey County. Monterey County Chardonnay does particularly well without the influence of oak, as it shows a great range of complex flavors coupled with beautiful texture. We blend newer Dijon clones and older so called, heritage selections to fashion the crisp and focused style of Skyline Chardonnay.



WINEMAKING

Our bottling of "Skyline Chardonnay" represents a diversion from our usual production methods. We eschew the use of any form of oak in this wine, instead preferring to focus on the crisp, clean and fresh characters inherent in the fruit. The lots were harvested at full maturity and immediately whole-cluster pressed to stainless steel tanks for fermentation and aging.

TASTING NOTES

We love the Honeycrisp apple, ripe pear and green melon notes Monterey County Chardonnay showcases. This wine is mid-weight with plenty of acid to keep it lively in the mouth, but it's round enough to drink ASAP. Aging in steel has left the wine unencumbered by any vanilla or toast notes, the fruit has enough sweetness on its own really. This wine begs for grilled seafood, raw shellfish or a log of fresh chèvre. Drink early and often.

TECHNICAL DATA

APPELLATION:
Monterey

WINEMAKING TEAM
Martella and Kandler

COMPOSITION:
100% Chardonnay

FINISHED ALCOHOL:
13.4% ABV

ACID/PH:
.71/3.48

TOTAL PRODUCTION:
975 cases

RELEASE DATE:
Feb 15, 2010

CALIFORNIA SUGGESTED RETAIL:
\$15.50

