
Thomas Fogarty

2009 GEWURZTRAMINER MONTEREY

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ABOUT FOGARTY

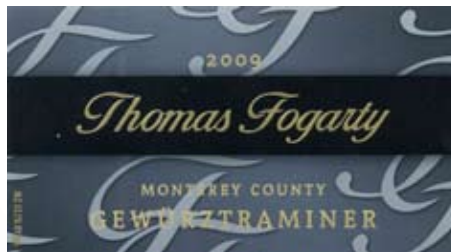
Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since 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 (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 Scheid Viento Vineyard is situated on a gradual east-facing slope on the western side of the Salinas Valley at the foot of the Santa Lucia Mountain range. The soil is composed of well-draining, calcareous shale. The climate is cold and windy. Since our first vintage in 1984, we have been consistently impressed with the quality of Gewürztraminer we source from Monterey County.



WINEMAKING

Three quarters of the fruit was whole-cluster pressed, chilled overnight and racked clean the next morning. We crushed and de-stemmed the remaining 25% of fruit and left the juice in contact with the skins for 12-16 hours. This fraction of juice was loaded with perfume and exotic flavors. The two lots were combined and fermented together at 52-56 degrees for a little more than months.

TASTING NOTES

Our Gewürztraminer represents the pinnacle of exotic aromatics in fine wine. It is often characterized by floral notes, tropical fruits, spice and lychee. Our 2009 'Gewurz' has fragrant scents of jasmine, kaffir lime and poached pear. The '09, as did the '08, shows a classic restraint, displaying elegance and grace without sacrificing any of the electricity and exuberance inherent in the varietal. The palate is energetic and finishes crisp and clean. Drink early and often!

TECHNICAL DATA

APPELLATION:
Monterey

VINEYARD:
100% Viento Vineyard

WINEMAKING TEAM:
Martella and Kandler

COMPOSITION:
100% Gewurztraminer

FINISHED ALCOHOL:
13.1% ABV

ACID/PH:
.58g/100ml /3.2

RESIDUAL SUGAR:
0.29%

TOTAL PRODUCTION:
1648 cases

RELEASE DATE:
May 1, 2011

CALIFORNIA SUGGESTED RETAIL:
\$18.00