



Thomas Fogarty

2009 RIESLING SKYLINE 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.

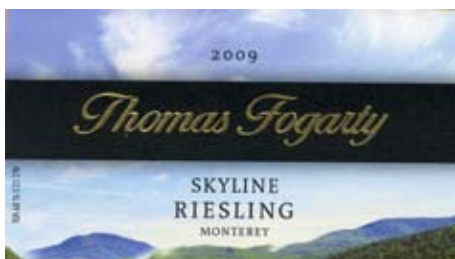
WINEMAKING

We have, in only our third vintage of producing Riesling, decided that an early harvest is a better one for our intended style. Earlier harvesting preserves natural acidity, keep alcohols lower yet sacrifices very little in the way of fruit character. We can achieve more intricacies and complexity and a more balanced wine in the end.

We gently whole-cluster pressed the fruit, settled the juice for 12 hours and then racked for fermentation. The deliciously fragrant juice was fermented in stainless steel at 52-57 degrees for one and a half months to preserve, highlight and focus the aromatics. After fermentation the wine was racked off its lees for bottling in January.

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, calcerous shale. The climate is cold and windy. It is ideal ground for producing highly aromatic Rieslings.

TASTING NOTES

As always our Riesling is intensely fragrant, with white flowers, jasmine and green apple notes. The acidity and minerality are buffered by mouth-watering apple and nectarine flavors. Our evolving style is one that is dry, but fruit driven enough to add depth to the palate. The finish features brisk acidity and focus. Drink now or over the next 5 years.

TECHNICAL DATA

APPELLATION:
Monterey

WINEMAKING TEAM:
Michael Martella and Nathan Kandler

VINEYARDS:
100% Viento Vineyards

FINISHED ALCOHOL:
12.5%

ACID/PH:
.65/2.95

TOTAL PRODUCTION:
318 cases

RELEASE DATE:
October 1, 2010

RETAIL PRICE:
\$15.50