

# Thomas Fogarty

EST.



1981

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.



## 2011 CHARDONNAY

### SANTA CRUZ MOUNTAINS

#### VINEYARDS

Our 2011 Santa Cruz Mountains Chardonnay is nearly entirely (97%) from our Estate vineyards: the Winery Estate and Gist Ranch. The Winery Estate provides the base of the blend and defines it's bright, cool-climate character – think citrus and mineral elements. The warmer Gist Ranch provides more depth of fruit and weight.

#### VINTAGE

After our latest harvest in history (2010), we experienced another record late harvest as 2011 was even cooler! We began harvesting on September 21st and finished on November 3. What really sets 2011 apart was the amazingly low yields, the smallest ever in most vineyards. The dismal spring caused havoc with fruit set and we averaged around 1 ton per acre, with some vineyards being completely wiped out. While quantity was small, quality looks to be very high. A warm but not hot September allowed us to perfectly ripen our tiny crop. Alcohols were low and acidities high across the board; the small crop ensured good concentration. The overall character of the wines is quite striking - freshness and purity of flavor ruled the vintage. We can't be happier about the quality of the wines, the quantities are another matter...!

#### WINEMAKING

Cold, whole-cluster pressing, no settling, barrel fermentation with native yeast and spontaneous malolactic fermentations highlight the wonderful purity inherent in our Santa Cruz Mountains Chardonnay. After 10 months of barrel age in 20% new French Oak, the majority of the wine was racked to steel tanks for another 6 months to allow the wine continued harmonization without extracting more oak character.

#### TECHNICAL DATA

##### APPELLATION

Santa Cruz Mountains

##### WINEGROWER

Nathan Kandler

##### VINEYARDS

74% Winery Estate:

52% Langley Hill

12% Portola Springs

10% Damiana

23% Gist Ranch Estate

3% Camel Hill

##### COMPOSITION

100% Chardonnay

##### FINISHED ALCOHOL

13.0%

##### ACID / PH

.75 / 3.3

##### TOTAL PRODUCTION

981 Cases

##### RELEASE DATE

Spring 2015

##### RETAIL PRICE

\$34

#### TASTING NOTES

Our Estate Chardonnay is all about bright citrus fruit and mineral flavors that define our cool, maritime, mountainous site. Hallmarks of Santa Cruz Mountains Chardonnay from the northern end of the appellation, where our vineyards lie, are focused citrus fruit, white flowers and great concentration. The '11 vintage has great depth of flavor, balancing acidity and underlying minerality; this is a seriously cool vintage Chardonnay. Drink now and over the next five years.

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