

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.



2012 CHARDONNAY

ALBUTOM VINEYARD. ESTATE. SANTA CRUZ MOUNTAINS

VINEYARDS

The Albutom Vineyard is our smallest block of Chardonnay and is a distinct expression of the fractured shale upon which it was grown. It seems to epitomize all that we love about the Chardonnay we grow in the mountains. Minerals, rocks, subtle fruit, bright acidity, etc.. This vineyard always brings these various components together in a finally knit Chardonnay of great elegance and subtle power. Very thin, rocky soils and a cool eastern exposure lead to precise wines with great potential for age.

VINTAGE

2012 was a welcome change from 2011 and 2010, both challenging and low yielding years. Yields were back to "normal" and the prevailing weather was warm and often mild with much less influence from the marine layer than we normally experience. We had an enviable combination of quality and quantity, something we see once or twice a decade - at best. Our Chardonnay harvest began on October 5 and ended on the 21st, a relatively short window for the Estate. In general the wines have vivid fruit character and are very site expressive. Acidity was balanced and the wines have generous texture and extract.

WINEMAKING

We harvested just over a ton of Albutom Chardonnay on October 10 at 21 B. The grapes were pressed whole-cluster to barrel for a cool, native barrel fermentation. Eighteen months in French oak barrels (40% new) added flesh and texture to the brilliant spine of acidity and bright mountain fruit.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

Albutom Vineyard

PLANTED

1981, 6 X 10

CLIMATE

Cool, Mountain, Maritime

EXPOSURE

Eastern, Very steep

SOILS

Heavily fractured Lambert Shale, very shallow topsoil

FINISHED ALCOHOL

12.9% ABV

ACID / PH

0.66g / 100ml / 3.3

ELEVAGE / DISTANCE TO OCEAN

1930 ft / 10 miles

TOTAL PRODUCTION

61 cases

RETAIL PRICE

\$65

TASTING NOTES

Dry farming on this naturally rocky site yields chardonnay that is structured and filled with mountain character. The Albutom Vineyard sits on some of the best dirt we farm. There is always persistent acidity and distinct minerality, but 2012 is a fleshier vintage for the Albutom Vineyard. Yellow orchard fruit, lemon oil and a hint of salinity are highlight here. There is such a great balance of richness and restraint here.

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