

# 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

DAMIANA VINEYARD. ESTATE. SANTA CRUZ MOUNTAINS

### VINEYARDS

Our oldest vineyard, planted in 1978, produces our densest and most opulent Chardonnay. Its exposure is southwest facing, which can mean more sun during the growing season; though this site is heavily battered by the ocean breeze every afternoon. Shallow top soils of fractured Lambert Shale limit vigor and lead to wines with great concentration and intensity. This vineyard is often our first pick of Estate Chardonnay.

### 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 Damiana over two days on October 5th and 6th, with the brix averaging 22. The lots were kept separate throughout the 18 month élevage, with only the first pick packing the final blend. Primary and secondary fermentation were natural and spontaneous. We utilized 32% new French Oak in the final blend.

### TECHNICAL DATA

#### APPELLATION

Santa Cruz Mountains

#### WINEGROWER

Nathan Kandler

#### VINEYARDS

Damiana Vineyard

#### CLIMATE

Cool, Mountain, Maritime

#### EXPOSURE

Southwestern, Very steep

#### SOILS

Heavily fractured  
Lambert Shale

#### FINISHED ALCOHOL

14.5% ABV

#### ACID / PH

0.6g / 100ml / 3.4

#### ELEVAGE / DISTANCE

TO OCEAN

1890 ft / 10 miles

#### TOTAL PRODUCTION

152 cases

#### RETAIL PRICE

\$60

### TASTING NOTES

This is often our most full bodied Single Vineyard Chardonnay and 2012 is no exception. For all it's great richness, Damiana never comes off as fat or blowsy. Great natural acidity helps the wine keep its shape and leads to a deeply flavored palate. The stone fruited nature of 2012 beautifully highlights this classic vintage.

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