

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

LANGLEY HILL, ESTATE, SANTA CRUZ MOUNTAINS

VINEYARDS

Langley Hill is our largest plot of Estate Chardonnay. It occupies a steep hillside offering numerous exposures and soil depths. We often make multiple passes though the 5.25 acres each harvest. Langley Hill is often the last of our Chardonnays to be picked as it is a decidedly cool site that ripens at a slower pace than neighboring vineyards. The vineyard's fractured sandstone over Lambert Shale yields a Chardonnay that is steely and structured with persistent citrus and mineral flavors.

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 Langley Hill in five passes in 2012. Brix averaged 21.6 with great natural acidity. The whole cluster pressed juice was barreled down for the spontaneous primary and secondary fermentation. We utilized 70% new French oak; Langley Hill always wears the most new oak in our cellar as it seems to completely integrate into the wine.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

Langley Hill

PLANTED

1980, 6 X 10

CLIMATE

Cool, Mountain, Maritime

EXPOSURE

Southeastern, Very steep

SOILS

Heavily fractured Lambert Shale with sandstone

FINISHED ALCOHOL

13.3% ABV

ACID / PH

0.60g / 100ml / 3.32

ELEVAGE / DISTANCE TO OCEAN

1925 ft / 10 miles

TOTAL PRODUCTION

236 cases

RETAIL PRICE

\$60

TASTING NOTES

The 2012 Langley Hill Chardonnay is a racy, lemon-lime inflected expression of this rocky site. Langley Hill epitomizes great Santa Cruz Mountains Chardonnay: generous citrus and stone fruit balanced by bright acidity and texture. The '12 vintage is slightly more generous on fruit, but quite balanced. These wine should drink very well in their youth due to the friendly nature of the vintage.

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