

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

PORTOLA SPRINGS VINEYARD. ESTATE. SANTA CRUZ MOUNTAINS

VINEYARDS

Our steepest and most "extreme" site for Chardonnay, the Portola Springs Vineyard produces seriously structured and intense Chardonnay. The soil is a markedly different that much of the Estate. Heavily streaked with basalt, the volcanic nature of these soils give the wine a freshness and linear nature that is decidedly unique. These meager soils and extreme exposure leads to some of the most intriguing wine we make. This is always one of the last blocks to be picked at the winery.

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 2.4 tons of Chardonnay on October 21 at 20. We whole-cluster press to barrel for the spontaneous primary and secondary fermentation. Élevage was 18 months in French oak barrels (20% new).

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

Portola Springs Vineyard

PLANTED

1980, 6 X 10

CLIMATE

Cool, Mountain, Maritime

EXPOSURE

Eastern, Very steep

SOILS

Basalt, underlain by Lambert Shale

FINISHED ALCOHOL

12.5% ABV

ACID / PH

0.77g / 100ml / 3.2

ELEVAGE / DISTANCE TO OCEAN

1920 ft / 10 miles

TOTAL PRODUCTION

122 cases

RETAIL PRICE

\$60

TASTING NOTES

Portola Springs Vineyard produces our most austere and mineral chardonnay. The 2012 vintage has produced a wine with all of the laser focus we expect here, but with riper citrus fruit and slightly more roundness in the mouth. This is still more linear and focused than it's stable mates, but quite long with great balance and sense of place.

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