

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 SANTA CRUZ MOUNTAINS

VINEYARDS

Our 2012 Santa Cruz Mountains Chardonnay is nearly entirely from our vineyards (99%): the Winery Estate and Gist Ranch. The Winery Estate provides the base of the blend and defines its bright, cool-climate character – think citrus and mineral elements. The warmer Gist Ranch provides some depth of fruit and weight.

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

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. This ‘hand off’ approach in the cellar is followed to allow for maximum site expression. The ‘12 vintage was aged in 15% new, three year air-dried French Oak barrels, surlie with no batonage. Following a year in oak the majority of the blend was racked, with its lees to steel tanks for another 6 months to allow for continued harmonization.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

92% Winery Estate:
69% Langley Hill
23% Damiana
7% Gist Ranch Estate
1% Camel Hill (Los Gatos)

COMPOSITION

100% Chardonnay

CLIMATE

Cool, Mountain, Maritime

FINISHED ALCOHOL

13.5% ABV

ACID / PH

0.63g/100ml / 3.2

ELEVAGE

French Oak
10 Months, 15% New
French Oak, 6 months
Stainless Steel

TOTAL PRODUCTION

2,764 Cases

RETAIL PRICE

\$37.00

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 ‘12 vintage has great depth of flavor, balancing acidity and underlying minerality; this is serious site driven Chardonnay.

PHONE 650 851 6777
FAX 650 851 5840

WINERY 19501 SKYLINE BOULEVARD, WOODSIDE, CALIFORNIA 94062
MAILING 3130 ALPINE ROAD #288-603, PORTOLA VALLEY, CALIFORNIA 94028

EMAIL INFO@FOGARTYWINERY.COM
WWW.FOGARTYWINERY.COM