

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.



2009 ESTATE NEBBIOLO

SANTA CRUZ MOUNTAINS

VINEYARD

Our Estate Nebbiolo is sourced from a small 0.3 acre hillside perched just above the Rapley Trail Vineyard. This tiny block produced its first crop in 2006, many years after being originally planted in 2000. Originally planted with Nebbiolo Rose, we have interplanted and added a number of Nebbiolo selections; the resulting vineyard is now truly a massale selection with great diversity. The impossibly steep site has little in the way of topsoil and is one of the more challenging, and rewarding, sites we farm.

VINTAGE

The 2009 vintage was slow to start and featured moderate temperatures throughout most of the growing season. We casually began harvest on September 9th and worked leisurely for the next few weeks. A long term forecast suggesting a potentially massive storm system perked our attention as September turned to October. As the system neared, we realized it was for real and began to harvest at breakneck speed. We harvested over a third of our lots in a one week period leading up to the October 13th storm. The furious pace ensured we harvested all Estate fruit before the torrential downpour began. The quality is above average with dark colors and fine natural acidity across the board.

WINEMAKING

Open top fermented, punched down twice a day and pressed at dryness, the 2009 Estate Nebbiolo was aged in seasoned Italian coopered French barrels for 16 months. There was no racking or additions other than a small amount of Sulfur, thus preserving the true character of the vineyard.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARD

100% Estate

COMPOSITION

100% Nebbiolo

ELEVATION

1760 Feet

EXPOSURE

Southeastern, Very Steep

CLIMATE

Cool, Mountain, Maritime

SOILS

Multiple Loams,
Well Drained,
Very Shallow

FINISHED ALCOHOL

12.5%

ACID / PH

.71 / 3.58

OAK TREATMENT

French Oak
16 Months
0% New Oak

TOTAL PRODUCTION

51 Cases

RELEASE DATE

October 2013

RETAIL PRICE

\$36.00

TASTING NOTES

This is our 3rd vintage of Estate Nebbiolo. Our third of an acre produced nearly a full ton, just over 2 tons to the acre - our best yield ever! We are consistently fascinated with the potential of Nebbiolo in the mountains. It is a variety that reflects its origin and is supremely transparent. The generous nature of the 2009 vintage has yielded a wine that is typical of Nebbiolo - with roses, tar and red fruit - but speaks to its Santa Cruz Mountains origin. There is the traditional Nebbiolo tannic power, but it is balanced in this vintage. This wine drinks well in its youth and should provide enjoyment over the next 3-7 years.