

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 RAPLEY TRAIL VINEYARD ESTATE PINOT NOIR SANTA CRUZ MOUNTAINS

VINEYARD

The Rapley Trail Vineyard (avg. elev. 1650 ft.) was planted in 1981, consisting of six contiguous acres of Pinot Noir vines on our Estate's rugged southeastern slopes. It has long been the backbone of our past "Estate Reserve" Pinot Noir, but beginning in 2002 we have begun to bottle portions of the vineyard separately. This "deconstruction" displays the unique aspects and interactions of soil and climate that account for grapes whose flavor is a direct product of where they are grown; this is terroir. The Rapley Trail Vineyard bottling is comprised of the various lots harvested from the vineyard, which in some years can be picked in as many as 7 passes.

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. Harvest began the first week of September with Pinot Noir from the high elevation Summit Road area. We began picking at the winery Estate on September 14 and finished Pinot Noir at the end of the month. Coastal Corralitos area Pinot Noir was finished during the first week of October. In general the wines have vivid fruit character and are very site expressive. Acidity was balanced and the wines have generous texture with great aromatics and fine tannin.

WINEMAKING

Our winemaking is focused on allowing the unique signature of each vineyard site to be expressed. We began picking in the Rapley vineyard on September 14, and made 5 separate picks, finishing two weeks later on September 28. We utilized an average of 33% whole clusters in the spontaneous fermentations for their positive contribution to aromatics and mouthfeel. Time on skins averaged 14 days. We separated the press fractions and chose to exclude the wine in this vintage. The 2012 Rapley Trail Vineyard rested in 30% new, 3 year air-dried, tight-grained French oak for 18 months. Bottled unfiltered and unfiltered.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

100% Rapley Trail:
19% Henry Ayrton's Block
6% M block

DISTANCE TO OCEAN

10 Miles

CLONE

Martini

ROOTSTOCK

AxR1

CLIMATE

Cool, Mountain, Maritime
Southeastern Exposure

ELEVATION

1650 Feet

SOILS

Multiple Loams,
Well-Drained,
Very Shallow,
Fractured Shale

FINISHED ALCOHOL

13.5%

AGID / PH

.57 / 3.6

TOTAL PRODUCTION

367 Cases [750 mL]
51 Cases [1500 mL]

RELEASE DATE

Fall 2014

RETAIL PRICE

\$75

TASTING NOTES

The Rapley Trail Vineyard has a unique aromatic signature that reminds us of incense, north-African spice and forest floor. The '12 vintage is red fruited with great texture, harmony and richness. We couldn't be happier with the balance this vintage possesses. It will likely need a year or two to reach it's apogee, but should provide many years of deliciousness.

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