

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 HENRY AYRTON'S BLOCK, 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.

Henry Ayrton's Block, formerly known as the 'B' Block, lies at the lowest portion of the Rapley Trail Vineyard and is always the first block to ripen; its position at the bottom of the vineyard allows for some protection from the elements. The soil is fractured shale, shallow and well drained. These factors contribute to a unique flavor profile, great texture and dense mouthfeel.

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 harvested Henry Ayrton's Block on September 14, it is nearly always the first block to ripen in the vineyard. We utilized 40% whole clusters in this spontaneous fermentation for their positive contribution to aromatics and mouthfeel. Time on skins was 18 days before pressing to 33% new, 3 year air-dried, tight-grained French Oak. We separated the press fraction at the press, and chose not to include it in the final bottling. The 2012 Rapley Trail Vineyard, Henry Ayrton's Block rested in oak for 18 months. Bottled unfiltered and unfiltered.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

100% Rapley Trail
Henry Ayrton's Block

DISTANCE TO OCEAN

10 Miles

GLONE

Martini

ROOTSTOCK

AxR1

CLIMATE

Cool, Mountain, Maritime
Southeastern Exposure

ELEVATION

1500 Feet

SOILS

Well-Drained,
Very Shallow,
Fractured Shale

FINISHED ALCOHOL

13.2%

AGID / PH

.59 / 3.47

TOTAL PRODUCTION

75 Cases

RELEASE DATE

Fall 2014

RETAIL PRICE

\$85

TASTING NOTES

Henry's Block is never shy on fruit, though this year by picking earlier and extending the maceration we feel like we have added a great deal of spice and complexity to the abundant fruit; this may account for why it drinks slightly more backward than the 'M' Block in its youth. The considerable concentration and density lying below the surface suggest that this will blossom with a few years in bottle. It is decidedly red fruited in '12 with forest and earth accents. Decant for current consumption.

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