

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 "M" 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.

The "M" block sits just above Henry Ayrton's Block (former 'B' Block), moving from the bottom to the top of the Rapley Trail Vineyard. The soil is shallow and rocky, and the exposure lends itself to a great amount of wind. These factors contribute to a unique flavor profile and a well structured wine.

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 just under 1.75 tons of Block 'M' on September 19. We utilized 40% whole clusters in this spontaneous fermentation for their positive contribution to aromatics and mouthfeel. Time on skins was 14 days before pressing to 66% 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. Bottled unfiltered and unfiltered.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

100% Rapley Trail
"M" 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%

ACID / PH

.55 / 3.5

TOTAL PRODUCTION

74 Cases

RELEASE DATE

Fall 2014

RETAIL PRICE

\$85

TASTING NOTES

The 2012 'M' block is a stunningly beautiful wine. We knew at the end of fermentation that we had a showstopper on our hands. It is so rare for a wine to have accessibility in its youth with this much concentration and depth. The "Rapley spice" component also seems amplified in this section of the vineyard in '12. This drinks so well now, but we think it will be even better with a few years in the bottle.

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