

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 RAZORBACK VINEYARD ESTATE PINOT NOIR SANTA CRUZ MOUNTAINS

VINEYARD

The Razorback Vineyard was planted in 1986 and is the lowest elevation vineyard on the Estate at 1400 ft. Featuring a cool northeastern exposure, this 2 acre hillside is planted to four clones (115, 667, 777 and Swan) of Pinot Noir on fractured sandstone and shale. We ferment the clones together as we believe this encourages more complexity and intrigue in the finished wine. This rather steep vineyard is dry farmed and gets some of the cooling fog that settles below our other Estate vineyards. 2011 is the first vintage we have chosen to bottle as a stand alone, single-vineyard 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 made two separate picks of Razorback Pinot, one on September 15 and another on the 18th. We utilized 33% whole clusters in each spontaneous fermentation for their positive contribution to aromatics and mouthfeel. Time on skins was 14 and 16 days respectively. The wine was pressed to 32% new, 3 year air-dried, tight-grained French Oak for 18 months. We separated the press fraction at the press, and chose not to include it in the final bottling. The 2012 Razorback Vineyard was bottled unfined and unfiltered.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

100% Razorback Vineyard

DISTANCE TO OCEAN

10 Miles

GLONES

Swan, 115, 667, 777

ROOTSTOCK

AxR1

CLIMATE

Cool, Mountain, Maritime
Northeastern Exposure

ELEVATION

1400 Feet

SOILS

Fractured Sandstone
and Shale

FINISHED ALCOHOL

13.1%

ACID / PH

.54 / 3.7

TOTAL PRODUCTION

237 Cases

RELEASE DATE

Fall 2014

RETAIL PRICE

\$70

TASTING NOTES

Razorback is nearly always the most graceful and elegant of our Estate Single Vineyard Pinot Noirs. High toned orange peel and spice notes frame the nose. The mouth is well structured with good acid/tannin balance and great red fruit and more spice notes. This vineyard seems to reach prime drinkability earlier than our others.

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