

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.



2013 CHARDONNAY SANTA CRUZ MOUNTAINS

VINEYARDS

Our 2013 Santa Cruz Mountains Chardonnay is nearly entirely from our vineyards (99%): the Winery Estate and Gist Ranch. The Winery Estate provides the base of the blend and defines its bright, cool-climate character – think citrus and mineral elements. The warmer Gist Ranch provides some depth of fruit and weight.

VINTAGE

2013 will go down as one of the earliest harvest in the history of Thomas Fogarty Winery. The vines responded to the drought like winter conditions and mild spring by budding out very early. Bloom began in early May in the Will's Cabin Pinot Noir, a month earlier than the norm. We experienced a particularly windy May that was punctuated by a low pressure system that rolled through the last week of the month dropping almost a quarter-inch of rain. This severely lowered yields in some of our later flowering, and best, vineyards: Rapley Trail, Albutom and Portola Springs. Yields were also likely lower across the board due to the lack of winter rainfall the last two seasons. The majority of our vineyards were dry-farmed this year. This resulted in thicker skins, more tannin and great flavors, but likely less fruit - such is the trade off between quality and quantity in viticulture. Harvest began with the early ripening Swan Pinot Noir in Will's Cabin on August 17 and, strangely, finished with Gewürztraminer on October 4.

TASTING NOTES

Our Estate Chardonnay blends the 5 sites on our mountain Estates. Bright, juicy and vivid with citrus and minerality. Classic Santa Cruz Mountains Chardonnay.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

100% Estate

ELEVATION /

EXPOSURE

1,890 Feet / Multiple

CLONE

Heritage and Dijon

SOILS

Shale and Sandstone

CLIMATE

Cool, Mountain, Maritime

DISTANCE TO OCEAN

10 - 15 Miles

FERMENTATION

Native primary + MLF

FINISHED ALCOHOL

13.5%

ACID/PH

6.7/3.3

ELEVAGE

12 months French Oak, 7 months Stainless Steel

TOTAL PRODUCTION

1,200 Cases

RETAIL PRICE

\$36