

New Release: 2019 Mindego Ridge Vineyard Chardonnay

Two Bottles Included

The vineyard sits on a dramatic, south-facing hillside that steeply slopes up to 950ft in elevation with shallow soils composed of silty clay loam over sandstone and fractured shale. Cool and tempered, just 8 miles from the Pacific and adjacent to redwoods, single-vineyard wines that authentically express the marine-influenced mountain terroir that is their home.

Member Price: \$52.70 Retail Price: \$62

“This is an incredibly elegant and superbly subtle spin on Chardonnay, beginning with soft aromas of apple blossom, crisp Asian pear and wet stone. The palate is bright with citrus, rounded with light pineapple flavors and focused on a pithy, stony texture that carries extremely long into the finish. Will age for days, but too delicious to skip the immediate experience.”

– Matt Kettman, Wine Enthusiast. 97 points.

2019 Portola Springs Vineyard Chardonnay

Two Bottles Included

Portola Springs is one of our steepest and most extreme vineyards on the Fogarty Estate. The volcanic soils give the wine a freshness and linear nature that is decidedly different from the rest of the Estate.

Member Price: \$57.80 Retail Price: \$68

“Fresh yet tight aromas of lily are drizzled in lime juice and sprinkled with chalk on the inviting nose of this bottling, which comes from vines planted in 1982 at nearly 2,000 feet high in the mountains. There’s epic structure and zesty freshness to the palate, which rides high atop Meyer lemon, lime and more chalk into the deep finish.”

– Matt Kettman, Wine Enthusiast. 95 points.

2018 Portola Springs Vineyard Chardonnay

Two Bottles Included

Member Price: \$57.80 Retail Price: \$68

“Lightly buttered apricot-brioche aromas are sprayed with freshly sliced lemon on the engaging nose of this bottling. The firm tension that envelops the palate is attention-grabbing, then come blasts of lime zest and grapefruit juice as a toasty macadamia-nut element lingers in the background.”

– Matt Kettman, Wine Enthusiast. 93 points.

2019 Vintage

The 2019 vintage will go down as a classic year in the Santa Cruz Mountains. Some unsettled weather in the spring resulted in poor flowering, lower yields in some blocks. The summer was warm, but not oppressively so- the lack of extreme heat events was a welcome change. Harvest began in mid-September, finishing up in mid to late October - relatively late compared to the recent string of early harvests.

The wines are concentrated with a fine balance of structure and fruit intensity. Site expression seems amplified; low yields and moderate temperatures often lead to some of our most singular and terroir driven wines. The wines drink surprisingly well in their youth and have all the components for a long life ahead. The only downside to the year are yields; the wines will be sought after and rare.

2018 Vintage

2018 was another dry, but not particularly warm winter. This changes in early February. A system of high pressure brought daytime temperatures into the 70s, warming the dry soil and initiating bud break on the early side in some of our vineyard sites. In March an arctic cold front settled in and brought nighttime temperatures down to freezing, which risked frost damage to the new shoot growth.

Summer was mostly mild, leading to a slightly later harvest than other recent vintages. These wines are poised and complex with depth and structure.

