

Thomas Fogarty



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 RAPLEY TRAIL VINEYARD 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.

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

Rapley Trail is very unique with its intense incense/North-African spice character. Structured to age gracefully, but always powerful wine. 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
Rapley Trail Vineyard

PLANTED
1983, 6' x 10'

**ELEVATION /
EXPOSURE**
1,650 Feet / Southeast

CLONE
Martini

ROOTSTOCK
AxR1

SOILS
Lambert Shale

SIZE
6 Acres

CLIMATE
Cool, Mountain, Maritime

DISTANCE TO OCEAN
10 Miles

FERMENTATION
Native primary + MLF

FINISHED ALCOHOL
13.1%

ACID/PH
6/3.4

ELEVAGE
19 months French Oak
0% New

TOTAL PRODUCTION
110 Cases

RETAIL PRICE
\$78