

# 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

JAMES THOMAS BLOCK, 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

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

The most perfumed section of Rapley, with exotic and intense spice and floral notes.

### TECHNICAL DATA

**APPELLATION**  
Santa Cruz Mountains

**WINEGROWER**  
Nathan Kandler

**VINEYARDS**  
Rapley Trail Vineyard

**PLANTED**  
1983, 6' x 10'

**ELEVATION / EXPOSURE**  
1,600 Feet / Southeast

**GLONE**  
Martini

**ROOTSTOCK**  
AxR1

**SOILS**  
Heavily Fractured  
Lambert Shale

**SIZE**  
1.5 Acres

**CLIMATE**  
Cool, Mountain, Maritime

**DISTANCE TO OCEAN**  
10 Miles

**FERMENTATION**  
Native primary + MLF

**FINISHED ALCOHOL**  
12.9%

**AGID/PH**  
6.1/3.5

**ELEVAGE**  
19 months French Oak  
50% New

**TOTAL PRODUCTION**  
49 Cases

**RETAIL PRICE**  
\$88