

# 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 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 Purisma Shale and Mindego Basalt. 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

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 tradeoff 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

Higher-toned fruit, florals and spice - one of our more graceful and elegant sites.

### TECHNICAL DATA

**APPELLATION**  
Santa Cruz Mountains

**WINEGROWER**  
Nathan Kandler

**VINEYARDS**  
Razorback Vineyard

**PLANTED**  
1986, 6' x 10'

**ELEVATION /  
EXPOSURE**  
1,400 feet, Northeast

**CLONE**  
Swan, 115, 667, 777

**ROOTSTOCK**  
AxR1

**SOILS**  
Purisma Shale and  
Mindego Basalt

**SIZE**  
2 Acres

**CLIMATE**  
Cool, Mountain, Maritime

**DISTANCE TO OCEAN**  
10 Miles

**FERMENTATION**  
Native primary + MLF

**FINISHED ALCOHOL**  
12.7%

**ACID/PH**  
6/3.7

**ELEVAGE**  
17 months French Oak  
33% New

**TOTAL PRODUCTION**  
149 Cases

**RETAIL PRICE**  
\$72