

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 WILL'S CABIN VINEYARD ESTATE PINOT NOIR SANTA CRUZ MOUNTAINS

VINEYARD

The Will's Cabin Estate Vineyard lies some 20 miles south of the winery at elevations reaching over 2300 ft. The north-west facing ridge is heavily fractured sandstone with steep slopes and awesome exposure. A mere 14 miles separates the vineyard and ocean, though it often basks in morning sun as it sits above the morning fog. This is an earlier ripening vineyard that produces wines that are seriously structured with a wild, mountain character that continues to impress us.

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

Will's Pinot Noir is focused and red fruited with a vibrancy and focus that highlights its sandstone origins. Heritage selections of Pinot Noir thrive in our highest elevation Pinot site.

TECHNICAL DATA

APPELLATION
Santa Cruz Mountains

WINEGROWER
Nathan Kandler

VINEYARDS
Will's Cabin Vineyard

PLANTED
2001

ELEVATION /EXPOSURE
2,300 Feet / Western

CLONE
Mt. Eden Swan

ROOTSTOCK
3309

SOILS
Heavily Fractured
Vaqueros Sandstone

SIZE
3 Acres

CLIMATE
Cool, Mountain, Maritime

DISTANCE TO OCEAN
14 Miles

FERMENTATION
Native primary + MLF

FINISHED ALCOHOL
12.8%

ACID/PH
6/3.6

ELEVAGE
19 months French Oak
33% New

TOTAL PRODUCTION
148 Cases

RETAIL PRICE
\$66