

Thomas Fogarty

EST.  1981

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 CHARDONNAY

LANGLEY HILL, ESTATE, SANTA CRUZ MOUNTAINS

VINEYARDS

Langley Hill is our largest plot of Estate Chardonnay. It occupies a steep hillside offering numerous exposures and soil depths. We often make multiple passes though the 5.25 acres each harvest. Langley Hill is often the last of our Chardonnays to be picked as it is a decidedly cool site that ripens at a slower pace than neighboring vineyards. The vineyard's fractured sandstone over bedrock yields a Chardonnay that is steely and structured with persistent citrus and mineral flavors.

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 though 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

Langley Hill Chardonnay is all about balance and texture. Generous fruit with bright acidity are the hallmarks of this hillside site.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

100% Portola Springs Vineyard

PLANTED

1980, 6ft X 10ft

ELEVATION /

EXPOSURE

1,925 Feet /
Southwestern, Very Steep

CLONE

4

SOILS

Fractured Sandstone
over bedrock

SIZE

5.25 Acres

CLIMATE

Cool, Mountain, Maritime

DISTANCE TO OCEAN

10 Miles

FERMENTATION

Native primary + MLF

FINISHED ALCOHOL

13.1%

ACID/PH

6.8/3.2

ELEVAGE

15 months French Oak, 4
months Stainless Steel

TOTAL PRODUCTION

97 Cases

RETAIL PRICE

\$62

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