

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

PORTOLA SPRINGS VINEYARD. ESTATE. SANTA CRUZ MOUNTAINS

VINEYARDS

Our steepest and most "extreme" site for Chardonnay, the Portola Springs Vineyard produces seriously structured and intense Chardonnay. The soil is a markedly different than much of the Estate. Heavily streaked with basalt, the volcanic nature of these soils give the wine a freshness and linear nature that is decidedly unique. These meager soils and extreme exposure leads to some of the most intriguing wine we make. This is always one of the last blocks to be picked at the winery.

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

Portola Springs Chardonnay is linear and focused with laser-like acidity and taut texture. Kaffir-lime and wet stones dominate.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

100% Portola Springs Vineyard

PLANTED

1982, 6ft X 10ft

ELEVATION /

EXPOSURE

1,920 Feet / East, Very Steep

CLONE

4

SOILS

Lambert Shale, Mindego Basalt

SIZE

2 Acres

CLIMATE

Cool, Mountain, Maritime

DISTANCE TO OCEAN

10 Miles

FERMENTATION

Native primary + MLF

FINISHED ALCOHOL

12.8%

ACID/PH

7.5/3.3

ELEVAGE

15 months French Oak, 4 months Stainless Steel

TOTAL PRODUCTION

119 Cases

RETAIL PRICE

\$62

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