

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

ALBUTOM VINEYARD. ESTATE. SANTA CRUZ MOUNTAINS

VINEYARDS

The Albutom Vineyard is our smallest block of Chardonnay and is a distinct expression of the fractured shale upon which it was grown. It seems to epitomize all that we love about the Chardonnay we grow in the mountains. Minerals, rocks, subtle fruit, bright acidity, etc.. This vineyard always brings these various components together in a finally knit Chardonnay of great elegance and subtle power. Very thin, rocky soils and a cool eastern exposure lead to precise wines with great potential for age.

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

Albutom is densely textured and built to age. There is great concentration from this dry-farmed, rocky site.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

100% Albutom Vineyard

PLANTED

1981, 6ft X 10ft

ELEVATION /

EXPOSURE

1,930 Feet / East, Very Steep

CLONE

4

SOILS

Lambert Shale, Fractured Sandstone

SIZE

2.5 Acres

CLIMATE

Cool, Mountain, Maritime

DISTANCE TO OCEAN

10 Miles

FERMENTATION

Native primary + MLF

FINISHED ALCOHOL

13.3%

ACID/PH

7.2/3.2

ELEVAGE

15 months French Oak, 4 months Stainless Steel

TOTAL PRODUCTION

35 Cases

RETAIL PRICE

\$72

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