

# 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.

## 2014 PORTOLA SPRINGS VINEYARD ESTATE CHARDONNAY SANTA CRUZ MOUNTAINS

### VINTAGE

2014 was the second consecutive drought vintage and featured the earliest harvesting in our 30+ year history. Early bud-break and flowering combined with relatively warm weather throughout the growing season led to rapid development of sugar and flavor in many vineyards. Consequently we had tremendous ripeness at low sugars which produced wines with bright acidity and ample structure.

### VINEYARD

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

### WINEMAKING

We harvested roughly 4 tons of Portola Springs Chardonnay on September 23rd. We whole-cluster pressed the fruit to tank and barreled down the juice the following day for natural primary and secondary fermentation. After roughly a year in oak we racked the wine with its lees to stainless steel for a total élevage of 18 months.

### TASTING NOTES

Portola Springs Vineyard produces our most focused and mineral chardonnay. The 2014 vintage has more stone fruit character, rather than citrus dominant. The vintage's concentration and intensity are on display here as well. The volcanic influence in the soil here is notable and gives the wine great energy and precision.

### TECHNICAL DATA

#### APPELLATION

100% Santa Cruz Mountains

#### VINEYARDS

Portola Springs Vineyard

#### DISTANCE TO OCEAN

10 Miles

#### ELEVATION /

#### EXPOSURE

1920 ft / Eastern / Very Steep

#### CLIMATE

Cold, Mountain, Maritime

#### SOILS

Basalt, underlain by Lambert shale and sandstone

#### CASES

122 mL cases