

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.

2014 DAMIANA VINEYARD CHARDONNAY

SANTA CRUZ MOUNTAINS

VINEYARDS

Our oldest vineyard, planted in 1978, often produces our densest and most opulent Chardonnay. It's exposure is primarily southwestern, which can mean more sun during the growing season; though this site is heavily influenced by the maritime breeze most afternoons. Shallow top soils of fractured Lambert shale and mudstone limit vigor and lead to wines with great concentration and intensity. This vineyard is one of our first picks of Estate Chardonnay.

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.

WINEMAKING

We harvested Damiana on two days in 2014: September 17th and 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.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

VINEYARDS

Damiana Vineyard

COMPOSITION

100% Chardonnay

SOILS

Heavily fractured Lambert Shale, Mudstone

EXPOSURE

Southeastern, Very Steep

DISTANCE TO OCEAN

10 miles

ELEVATION

1890 ft.

CASES

95

TASTING NOTES

Damiana's site expression is a powerful one, with copious stone fruits buttressed by a spine of acid and phenolic weight. It is almost always our most full-bodied Single-Vineyard Chardonnay. For all it's great richness, Damiana never comes off as fat or blowsy. Great natural acidity helps the wine keep its shape and leads to a deeply flavored palate. The drought like condition of 2014 is ever-present in the great concentration and intensity of this mountain Chardonnay.