

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 ESTATE PINOT NOIR SANTA CRUZ MOUNTAINS

VINEYARD

Our Santa Cruz Mountains Pinot Noir is sourced from vineyards from four distinct regions within the Santa Cruz Mountains AVA: the fractured shales of our Estate Vineyards high upon Skyline Blvd, coastal Corralitos, the cool coastal La Honda region and the Summit Rd area, which has the highest elevations in the Santa Cruz Mountains. Each vineyard is vinified to highlight its own signature identity; this blend harmonizes and intensifies the regional Santa Cruz Mountain character.

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 relatively low sugars which produced wines with bright acidity and ample structure.

WINEMAKING

Our winemaking is focused on allowing the unique signature of each vineyard site to be expressed. We ferment all of our Pinot Noir in small lots, primarily one ton. We utilize an average of 25-33% whole clusters and ferment the wines without the addition of yeast. Our maceration period lasts from 14-21 days, including a 3-7 day cold soak. We separate the press fraction at the press, this allows us to decide on its inclusion at a later date. We age our Pinot Noir in 3 year air dried French Oak, primarily from the forest of Chatillon, of which 15% were new for the 2014 vintage. Our Santa Cruz Mountains Pinot Noir is bottled after 10 months in barrel.

TECHNICAL DATA

APPELLATION

100% Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

26% La Vida Bella (Corralitos),
24% Mindego Ridge (La Honda),
15% Muns (Summit),
13% Will's Cabin (Skyline),
8% Roberta's Vineyard (Summit),
4% Kent Berry (Summit)

CLONES

Heritage (Mt Eden, Swan, Rochioli, Martini),
Dijon (113, 114, 115, 667, 777, 828, 943),
Mariafeld

SOILS

Sandstone, Fractured Shale

ALCOHOL

13.0% ABV

PH/TA

3.55 / 0.56 g/100mL

CASES

3025 cases of 750 mL

TASTING NOTES

The 2014 Santa Cruz Mountains Pinot Noir beautifully reflects this early, but supremely balanced growing season. This vintage will be remembered as somewhat of a hybrid of the two preceding years: featuring the forward fruit of 2012 and the structure of 2013. The fruit character is more red than black with balancing acid and tannin. Full of energy, the flavors and texture of this wine are unmistakably Santa Cruz Mountains in origin with cherry fruit highlighted by spice, mineral and tea accents. It should drink well over the mid term, 4-7 years at minimum.