

# 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 LANGLEY HILL VINEYARD CHARDONNAY

SANTA CRUZ MOUNTAINS

### VINEYARDS

Langley Hill is our largest plot of Estate Chardonnay. It occupies a steep hillside, offering numerous exposures and soil depths. This complex arrangement leads to multiple picks often spread over weeks, rather than days. Langley Hill's is often both the first and last of our Chardonnays to be picked. The vineyard's fractured sandstone over Lambert shale yields Chardonnay that is steely and structured with persistent citrus and mineral flavors

### 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 Langley Hill in four passes over the course of 8 days in 2014; this is a historically short window, due to the severity of the drought conditions. 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

Langley Hill Vineyard

#### COMPOSITION

100% Chardonnay

#### SOILS

Heavily fractured Lambert Shale with Sandstone

#### EXPOSURE

Southeastern, Steep

#### DISTANCE TO OCEAN

10 miles

#### ELEVATION

1925 ft.

#### CASES

97

### TASTING NOTES

The hallmark of Langley Hill is great balance with incredible depth of flavor. Citrus and stone fruit flavors dominate, complimented by green almond and cut hay. There is great depth and intensity in the mouth; this great concentration seems to be a defining characteristic of the 2014 vintage.