

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 RAPLEY TRAIL VINEYARD 'HENRY AYRTON'S BLOCK' ESTATE PINOT NOIR SANTA CRUZ MOUNTAINS

VINEYARD

The Rapley Trail Vineyard (avg. elev. 1650 ft.) was planted in 1981, consisting of six contiguous acres of Pinot Noir vines on our Estate's rugged southeastern slopes. It has long been the backbone of our past "Estate Reserve" Pinot Noir, but beginning in 2002 we have begun to bottle portions of the vineyard separately. This "deconstruction" displays the unique aspects and interactions of soil and climate that accounts for grapes whose flavor is a direct product of where they are grown; this is terroir.

Henry Ayrton's Block, formerly known as the 'B' Block, lies at the lowest portion of the Rapley Trail Vineyard and is always the first block to ripen; its position at the bottom of the vineyard allows for some protection from the elements. The soil is fractured shale, shallow and well drained. These factors contribute to a unique flavor profile, great texture and dense mouthfeel.

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 began picking in Rapley on September 14 and made 5 separate picks, finishing two weeks later on September 28. We utilized an average of 33% whole clusters in the spontaneous fermentations for their positive contribution to aromatics and mouthfeel. Time on skins averaged 14 days. We separated the press fractions and chose to exclude the wine in this vintage. The 2012 Rapley Trail Vineyard rested in 30% new, 3 year air-dried, tight-grained French oak for 18 months. Bottled unfiltered and unfiltered.

TECHNICAL DATA

APPELLATION
100% Santa Cruz Mountains

WINEGROWER
Nathan Kandler

VINEYARDS
Rapley Trail Vineyard, Henry Ayrton's Block

DISTANCE TO OCEAN
10 miles

**ELEVATION /
EXPOSURE**
1500 ft / Southeastern

CLONES
Martini

ROOTSTOCK
AxR1

CLIMATE
Cool, Mountain, Maritime

SOILS
Lambert Shale

ALCOHOL
13.2%

PH/TA
3.6 / 0.53 g/100 mL

CASES
50 x 750 mL cases

TASTING NOTES

Henry's Block is simply marvelous in the 2014 vintage. The vineyard signature is strong and the great texture and balance give the wine depth and intrigue. This is most likely the wine of the vintage. The downside is that there are only two barrels. Drink now or cellar for 15+ years.