

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 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. The Rapley Trail Vineyard bottling is comprised of the various lots harvested from the vineyard, which in some years can be picked in as many as 7 passes.

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.

TASTING NOTES

The Rapley Trail Vineyard has a unique aromatic signature that reminds us of incense, north-African spice and forest floor. The '14 vintage is red fruited with great texture, harmony and richness. We couldn't be happier with the balance this vintage possesses. It will likely need a year or two to reach it's apogee, but should provide many years of deliciousness.

TECHNICAL DATA

APPELLATION

100% Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

100% Rapley Trail Vineyard

DISTANCE TO OCEAN

10 miles

ELEVATION /

EXPOSURE

1650 ft / Southeastern

CLONES

Martini

ROOTSTOCK

AxR1

CLIMATE

Cool, Mountain, Maritime

SOILS

Lambert Shale - Well Drained, Very Shallow Shale

ALCOHOL

13.5%

PH/TA

3.62 / 0.53 g/100 mL

GASES

320 x 750 mL cases, 51 x 1500 mL cases