

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 RAZORBACK VINEYARD PINOT NOIR SANTA CRUZ MOUNTAINS

VINEYARD

The Razorback Vineyard was planted in 1986 and is the lowest elevation vineyard on the Estate at 1400 ft. Featuring a cool northeastern exposure, this 2 acre hillside is planted to four selections (115, 667, 777 and Swan) of Pinot Noir on fractured Purisma sandstone and shale. We ferment the clones together as we believe this encourages more complexity and intrigue in the finished wine. This rather steep vineyard is dry farmed and gets some of the cooling fog that settles below our other Estate vineyards.

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 harvested the Razorback vineyard on August 28. We utilized 33% whole clusters in each spontaneous fermentation for their positive contribution to aromatics and mouthfeel. Time on skins was 14 days. The wine was pressed to 25% new, 3 year air-dried, tight-grained French Oak for 18 months. The 2014 Razorback Vineyard was bottled unfiltered and unfiltered.

TECHNICAL DATA

APPELLATION
100% Santa Cruz Mountains

WINEGROWER
Nathan Kandler

VINEYARDS
100% Razorback Vineyard

DISTANCE TO OCEAN
10 miles

**ELEVATION /
EXPOSURE**
1400 ft / Northeastern

CLONES
Swan, 115, 667, 777

ROOTSTOCK
AxR1

CLIMATE
Cool, Mountain, Maritime

SOILS
Purisma fractured sandstone and shale

ALCOHOL
12.7%

PH/TA
3.64 / 0.52 g/100 mL

GASES
200 x 750 mL cases

TASTING NOTES

Razorback is nearly always the most graceful and elegant of our Estate Single Vineyard Pinot Noirs. High toned orange peel and spice notes frame the nose. The mouth is well structured with good acid/tannin balance, great red fruit and more spice notes. This vineyard seems to reach prime drinkability earlier than its neighbor, Rapley Trail.