Thomas Fogarty





Vintage

Record setting rains replenished our thirsty soils and gave our old vines a much needed reprieve from four drought stressed seasons. The 2017 vintage was another year of record setting heat, continuing our string of record setting temperatures. Luckily, Spring was mild and allowed us to set the best crop we have seen since 2012. A torrid heat spike over the labor day started the growing season with a bang and had us off and running at sprinter's pace. The weather following was mild and allowed for the latest harvest we have seen in some time. It will go down as a vintage with good yields and potentially great quality

Winemaking

Cold, whole-cluster pressing, no settling, barrel fermentation with native yeast and spontaneous malolactic fermentations highlight the wonderful purity inherent in our Santa Cruz Mountains Chardonnay. This 'hand off' approach in the cellar allows for maximum site expression.

Vineyard

Soils: Mudstone Lambert Shale with Sandstone

Rootstock: AxR1

Alcohol: 13.50%

Clone: 4

Vineyards:

73% Langley Hill Vineyard19% Damiana Vineyard8% Portola Springs Vineyard

Technical Data

pH: 3.32

Total Production: 1200 cases

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ESTATE GROWN

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SANTA GRUZ MOUNTAINS CHARDONNAY

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