

New Release: 2019 Mindego Ridge Vineyard Chardonnay – Two Bottles Included

Vintage: The 2019 vintage will go down as a classic year in the Santa Cruz Mountains. Some unsettled weather in the spring resulted in poor flowering, lower yields in some blocks. The summer was warm, but not oppressively so- the lack of extreme heat events was a welcome change. Harvest began in mid-September, finishing up in mid to late October - relatively late compared to the recent string of early harvests. The wines are concentrated with a fine balance of structure and fruit intensity. Site expression seems amplified; low yields and moderate temperatures often lead to some of our most singular and terroir driven wines. The wines drink surprisingly well in their youth and have all the components for a long life ahead. The only downside to the year are yields; the wines will be sought after and rare.

Vineyard: The vineyard sits on a dramatic, south-facing hillside that steeply slopes up to 950ft in elevation with shallow soils composed of silty clay loam over sandstone and fractured shale. Cool and tempered, just 8 miles from the Pacific and adjacent to redwoods, single-vineyard wines that authentically express the marine-influenced mountain terroir that is their home.

Member Price: \$49.60 Retail Price: \$62

“This is an incredibly elegant and superbly subtle spin on Chardonnay, beginning with soft aromas of apple blossom, crisp Asian pear and wet stone. The palate is bright with citrus, rounded with light pineapple flavors and focused on a pithy, stony texture that carries extremely long into the finish. Will age for days, but too delicious to skip the immediate experience.”

– Matt Kettman, Wine Enthusiast. 97 points

2017 Damiana Vineyard Chardonnay – Two Bottles Included

Vintage: Record setting rains replenished our thirsty soils and gave our old vines a much needed reprieve from four drought stressed seasons. 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.

Vineyard: Our oldest vineyard, planted in 1978, often produces our densest and most opulent Chardonnay. It’s exposure is primarily southwestern, which can mean more, which can mean more sun during the growing season; though this site is heavily influenced by maritime breeze most afternoons. Shallow topsoil of fractured Lambert shale and mudstone limit vigor and lead to wines with great concentration and intensity.

Member Price: \$54.40 Retail Price: \$68

“Soft, creamy aromas of nectarine and apricot meet with warmer touches of butterscotch and crème fraîche on the light yet lush nose of this bottling. There’s a chalky, grippy texture to the sip, where a toasty backdrop upholds flavors of baked lemon, macadamia nut and sea salt.”

– Matt Kettman, Wine Enthusiast. 93 points.

2018 Portola Spring Vineyard Chardonnay – Two Bottles Included

Vintage: 2018 was another dry, but not particularly warm winter. This changes in early February. A system of high pressure brought daytime temperatures into the 70s, warming the dry soil and initiating bud break on the early side in some of our vineyard sites. In March an arctic cold front settled in and brought nighttime temperatures down to freezing, which risked frost damage to the new shoot growth. Summer was mostly mild, leading to a slightly later harvest than other recent vintages. These wines are poised and complex with depth and structure.

Vineyard: Portola Springs is one of our steepest and most extreme vineyards on the Fogarty Estate. The volcanic soils give the wine a freshness and linear nature that is decidedly different from the rest of the Estate.

Member Price: \$54.40 Retail Price: \$68

“Lightly buttered apricot-brioche aromas are sprayed with freshly sliced lemon on the engaging nose of this bottling. The firm tension that envelops the palate is attention-grabbing, then come blasts of lime zest and grapefruit juice as a toasty macadamia-nut element lingers in the background.”

– Matt Kettman, Wine Enthusiast. 93 points.