

**2020 Damiana Vineyard Chardonnay***Two Bottles Included*

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 top soils of fractured Lambert shale and mudstone limit vigor and lead to wines with great concentration and intensity.

*Great natural acidity helps the wine keep its shape and leads to a deeply flavored palate. The low yields in 2020 have given us an even greater level of concentration and intensity. The fruit character in this site is more stone fruit than citrus, with minerals and baking spice accent.*

Member Price: \$61.20    Retail Price: \$72

**2019 La Vida Bella Vineyard Chardonnay***Two Bottles Included*

The La Vida Bella vineyard is located above the floor of the Pleasant Valley area of Corralitos. Joe Quink and Pam Minnis' site features a large swale on the northern section of the vineyard with some of the steepest terrain in the area.

*"The 2019 Chardonnay La Vida Bella Vineyard is distinguished by its phenolic-like feel. As with the Pinot, the Vida Bella Chardonnay has a bit of structure driving its overall feel. Strong mineral, savory and earthy tones are front and center in this mid-weight yet potent Chardonnay from Fogarty. I would give this a year or two in the bottle. I very much like the weight and overall intensity, but the 2019 needs to soften a bit."*  
– Antonio Galloni, Vinous. 94 points.

Member Price: \$52.70                  Retail Price: \$62

**2020 Vintage**

Devastation defines the 2020 vintage. A mostly mild but dry season was punctuated by dry lightning and wind on August 16th, igniting the CZU complex fire, which burned within 10 miles of the winery. The smoke enveloped the vineyards affecting the character of the fruit.

We made the gut-wrenching decision that no red wine was to be bottled from the vintage, as the wines we made before we were sure of the damage displayed very characteristic smokey flavors and texture. We did conclude that if we were careful in pressing, we could make white wines that escaped the worst of the smokey character. While our losses in the vineyard pale in comparison to the loss of home and life from the fire, it was a heart-breaking year none the less.

**2019 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.

### 2017 Langley Hill Vineyard Chardonnay

*Two Bottles Included*

Langley Hill is our largest plot of Estate Chardonnay. It occupies a steep hillside, offering numerous exposures and soil depths. The vineyard's fractured sandstone over Lambert shale yields Chardonnay that is steely and structured with persistent citrus and mineral flavors.

*"Aromas of butter-braised lemon and grapefruit, light spearmint and a hint of butterscotch candy show on the nose of this bottling. The palate is lively with textural activity, as a lime-pith tension and chalky, ashy tannins lead through grapefruit-flesh flavors into an intense finish."*

– Matt Kettman, Wine Enthusiast. 93 points.

Member Price: \$61.20

Retail Price: \$72

### 2017 Vintage

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

