

Thomas Fogarty



2020 Portola Springs Vineyard Chardonnay

Vintage



Santa Cruz Mountain AVA



3.36

%

13% Alcohol



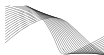
108 Cases
Produced



Elevation:
1920 feet



Mindego Basalt



Composition:
100% Chardonnay

Winegrower: Nathan Kandler
Vineyard Manager: Julio Deras

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 blew toward the coast for the first week of the fire, but that soon changed, and 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 compounds contained within the skins and the wines were damaged and displaying smoky flavors and texture. We harvested some of the early lots and made some wines but dumped it out when we realized it was tainted. Due to delayed analytical results across the state, we made micro fermentations (basically big buckets of fermenting grapes) of all the lots and performed sensory analysis and determined that red wines were not going to be viable. We did conclude that if we were careful in pressing (using lower pressure in the press and pressing the grapes immediately) we could make white wines that escaped the smokey characteristics found in the reds. While our losses in the vineyard pale in comparison to the loss of home and life from the fire, it was a heartbreaking year nonetheless.

Vineyard


Our steepest and most “extreme” site for Chardonnay, the Portola Springs Vineyard produces structured and precise Chardonnay. The soil is heavily streaked with basalt, the volcanic nature of these soils give the wine a freshness and linear nature that is decidedly different than much of the Estate. These meager soils and extreme exposure leads to a very unique expression of California Chardonnay. This is always one of the last blocks to be picked at the winery.



Tasting Notes

There's epic structure and zesty freshness to the palate, which rides high atop Meyer lemon, lime and chalk into the deep finish.



 Scan for video of
Winegrower commentary

19501 Skyline Boulevard
Woodside, CA 94062

For tasting reservations, visit our website at
www.fogartywinery.com or call 650-851-6777