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*Thomas Fogarty*



## 2010 Chardonnay Santa Cruz Mountains

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### About 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.

### 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. After 10 months of barrel age in 20% new French Oak, the majority of the wine was racked to steel tanks for another 6 months to allow the wine continued harmonization without extracting more oak character.

### Tasting Notes

Our Santa Cruz Mountain Chardonnay is "California Chardonnay" in name only. There is none of the heavy handed wine-making and sweetness that is so pervasive throughout the Golden State. Instead we focus on citrus fruit and mineral flavors inherent to our cool, maritime, mountainous site. Bees wax, white flowers and Meyer lemon flavors are bright and focused, hallmarks of the cold 2010 vintage. There are hints of spice from the oak, but it is more structural rather than flavoring agent. There is depth of flavor, racy acidity and minerality on the long clean finish. All in all, very atypical for a California Chardonnay in its ability to be both rich and light on its feet. This wine proves that in certain regions California can produce Chardonnay with balance and depth without being over the top. Drink now and over the next five years.



### Vineyards

Our 2010 Santa Cruz Mountains Chardonnay is sourced primarily (90%) from our Estate vineyards: the Winery Estate and Gist Ranch. The Winery Estate provides the base of the blend and defines its bright, cool-climate character – think citrus and mineral elements. The warmer Gist Ranch, Regan and Vanumanutagi provide more depth of fruit and weight.

### Vintage

The harvest of 2010 was the latest in Fogarty's nearly 30 year history, truly remarkable! We began harvesting on the 27th of September after a ferocious heat wave, which gave the fruit the final push to maturity. The long cool summer was severely punctuated by this heat spell and put us into full-on harvest mode, picking half of our fruit in the next two weeks. Flavor, tannin and acid maturity out-paced sugar development in many vineyards, allowing for lower alcohols and incredibly balanced wines. We picked well into November, finishing with some Estate Chardonnay on November 9th!

### Technical Data

APPELLATION:  
Santa Cruz Mountains

WINEMAKER:  
Nathan Kandler

VINEYARDS:  
84% Winery Estate,  
7% Gist Ranch Estate, 5% Regan, 4%  
Vanumanutagi

FINISHED ALCOHOL:  
13.5%

ACID/PH:  
.67/3.4

OAK TREATMENT:  
20% New French Oak/10 Months

TOTAL PRODUCTION:  
2982 cases

RELEASE DATE:  
November 1, 2013

RETAIL PRICE:  
\$30.00