

Thomas Fogarty

EST.  1981

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.



2012 GEWÜRZTRAMINER

MONTEREY

VINEYARD

The Scheid Viento Vineyard is situated on a gradual east-facing slope on the western side of the Salinas Valley at the foot of the Santa Lucia Mountain range. The soil is composed of well-draining, calcareous shale. The climate is cool and windy. Since our first vintage in 1984, we have been consistently impressed with the quality of Gewürztraminer we source from Monterey County.

VINTAGE

2012 was a welcome change from 2011 and 2010, both challenging and low yielding years. Yields were back to "normal" and the prevailing weather was warm and often mild with much less influence from the marine layer than we normally experience. We had an enviable combination of quality and quantity, something we see once or twice a decade - at best. In general the wines have vivid fruit character and are very site expressive. Acidity was balanced and the wines have generous texture with great aromatics and fine tannin.

WINEMAKING

We harvested our 'Gewürz' in two passes during the second week of October, another amazingly late pick for this early season variety. We harvested the first lot at 23.2 Brix and the second at 22. The riper fruit had more exotic character while the less ripe grapes had crunchy acidity and more ginger and spice notes. The riper lot was crushed and then pressed to include some skin contact. The second lot was pressed whole cluster. This technique allows for a good balance of skin contact and extraction to the finished wine. The two lots were combined and fermented together at 52-56 degrees for two months.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

100% Viento

COMPOSITION

100% Gewürztraminer

FINISHED ALCOHOL

13.4%

ACID / PH

.6 / 3.3

RESIDUAL SUGAR

.5%

TOTAL PRODUCTION

1138 Cases

RELEASE DATE

February 2014

RETAIL PRICE

\$19.00

TASTING NOTES

Our 2012 Gewürztraminer displays classic rose and ginger aromatics. The mouth is balanced with great interplay between acid and fruit. This balance is key with great 'Gewürz', both in texture and flavor. The 2012 vintage is a standout and displays the floral notes, tropical fruit, and spice flavors that are the hallmarks of Thomas Fogarty Gewürztraminer.

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