

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 PINOT NOIR SANTA CRUZ MOUNTAINS

VINEYARDS

Our Santa Cruz Mountains Pinot Noir is sourced from vineyards from four distinct regions within the Santa Cruz Mountains AVA: the fractured shales of our two Estate Vineyards high upon Skyline Boulevard, coastal Corralitos, the rugged and rocky Los Gatos hills and the Summit Road area, which has the highest elevations in the Santa Cruz Mountains. Each vineyard is vinified to highlight its own signature identity; this blend harmonizes and intensifies the regional Santa Cruz Mountain character.

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. Harvest began the first week of September with Pinot Noir from the high elevation Summit Road area. We began picking at the winery Estate on September 14 and finished Pinot Noir at the end of the month. Coastal Corralitos area Pinot Noir was finished during the first week of October. 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

Our winemaking is focused on allowing the unique signature of each vineyard site to be expressed. We ferment all of our Pinot Noir in small lots, primarily one ton. We utilize an average of 25-33% whole clusters and ferment the wines without the addition of yeast. Our maceration period lasts from 14-21 days, including a 3-7 day cold soak. We separate the press fraction at the press, this allows us to decide on its inclusion at a later date. We age our Pinot Noir in 3 year air dried French Oak, primarily from the center of France and Chatillon, of which 15% were new for the 2012 vintage. Our Santa Cruz Mountains Pinot noir is bottled after 10 months in barrel.

TECHNICAL DATA

APPELLATION

Santa Cruz Mountains

WINEGROWER

Nathan Kandler

VINEYARDS

51% Corralitos
26% Summit
16% Estate
7% Los Gatos Hills

CLONES

Heritage (Mt. Eden,
Swan, Rochioli, Martini)
Dijon (113, 114, 115,
667, 777, 828)
Pommard, 2A, 23

CLIMATE

Cool, Mountain, Maritime

FINISHED ALCOHOL

13.7%

ACID / PH

.64 / 3.69

OAK TREATMENT

French Oak
10 Months, 15% New

TOTAL PRODUCTION

4000 Cases

RELEASE DATE

July 2014

RETAIL PRICE

\$35.00

TASTING NOTES

Our 2012 Santa Cruz Mountains Pinot Noir beautifully reflects this nearly perfect growing season. The clarity of this red fruited vintage is highly apparent in both the aromatics and mouth. Full of energy, the flavors and texture of this wine are unmistakably Santa Cruz Mountains in origin with cherry fruit highlighted by spice, mineral and green tea like accents. It should drink well over the mid term, 4-7 years at minimum.

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