



# Thomas Fogarty

## 2004 MERLOT RAZORBACK ESTATE VINEYARD 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.

### VINTAGE

2004 was a challenging but highly successful vintage for the Santa Cruz Mountains. A heat spike in early September forced us to re-evaluate our traditional cool-climate viticultural practices. Hard work and patience allowed us to adapt to growing conditions that were more like Napa or Sonoma than Santa Cruz Mountains. Beautiful weather during most of our "ripening zone" led to miniscule yields of intensely flavored fruit.

### VINEYARDS

This Merlot comes from our Razorback Vineyard the warmest site at the Fogarty Home Ranch. At 1400 ft in elevation, Razorback Ridge is more protected from the cooling ocean influence. The eastern exposure provides for warm sunny days and cool nights, perfect for ripening Merlot in the Santa Cruz Mountains.



### WINEMAKING

Miniscule yields and warm conditions awarded us the materials to produce a blockbuster Razorback Merlot in 2004. Following three days of cold soak, we inoculated the must and left the juice in contact with the skins for an additional week. The must was gently pressed to one-year-old French oak for 22 months. We racked the wine every four months before bottling it unfiltered.

### TASTING NOTES

We pushed the limits of ripeness with this wine and it has paid off with aromas and flavors of anise, cocoa, raspberries and dark berries. This wine is not for the timid, but it possesses fabulous texture and is packed with ripe fruit. Its forward nature allows it to be drunk with pleasure now, but it should continue to improve over the next decade.

### TECHNICAL DATA

APPELLATION:  
Santa Cruz Mountains  
WINEMAKING TEAM:  
Michael Martella and Nathan Kandler

VINEYARDS:  
100% Razorback Estate Vineyard

DISTANCE TO THE OCEAN:  
Less than 13 Miles

ELEVATION:  
1400 Feet

CLIMATE:  
Cool, Mountain, Maritime

SOILS:  
sandy loam over gravel, over bedrock.

FINISHED ALCOHOL:  
16.2%

ACID/PH:  
.72/3.65

OAK TREATMENT:  
100% French 22 Months

TOTAL PRODUCTION:  
151 cases

RELEASE DATE:  
March 1, 2009

RETAIL PRICE:  
\$45.00

