
Thomas Fogarty

2006 PINOT NOIR CORDA FAMILY VINEYARD MARIN COUNTY

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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 (12-18 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

2006 featured one of the longest growing seasons in recent memory. Fantastic weather during bloom left us with a real crop on the vines, something quite different than 2005. The longer cool growing season was ideal for producing lovely aromatics and silky textures, real hallmarks for us in 2006. These are not the most structured or "big" wines we have produced but do feature a much more feminine personality with loads of charm.

VINEYARDS

The 2006 Pinot Noir, Corda Family Pinot Noir was sourced entirely from the Corda Family's vineyard in the Chileno Valley area, west of Petaluma in western Marin County. This area features one of the longest growing seasons in California.



TASTING NOTES

Our first foray into North Coast Pinot Noir in many years (Since our last Winery Lake Pinot Noir in 1990), our 2006 Corda Family, Marin County stands as a classic example of "Petaluma Gap" Pinot. Über-fragant, with wild cherry, pomegranate and brown spice notes the nose continues to develop especially with a vigorous decant (highly recommended if consuming in its youth). Like all of our 2006 Pinots the texture is all silk and velvet with just enough grip to keep things interesting. This wine seems like a good candidate for mid-term cellaring, though it is drinking pretty swell in its youth.

WINEMAKING

Our 2006 Pinot Noir Corda Family was aged in 43% new French Oak for 10 months. This wine was aged sur-lie for the entire elevelage, only being racked one time for bottling.

TECHNICAL DATA

APPELLATION:
Marin County
WINEMAKING TEAM:
Martella and Kandler
VINEYARDS:
100% Corda Family Vineyard

COMPOSITION:
100% Pinot Noir

DISTANCE FROM OCEAN:
13.4 Miles

ELEVATION:
400 Feet

FINISHED ALCOHOL:
14.1%

ACID/PH:
.67/3.78

OAK TREATMENT:
100% French
10 Months, 43% New Oak

TOTAL PRODUCTION:
161 cases

RELEASE DATE:
6/14/08

RETAIL PRICE:
\$40.00/btl

