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# Thomas Fogarty

## 2006 CHARDONNAY

### ALBUTOM

### 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.

#### WINEMAKING

We harvest our Chardonnay early in the morning to ensure cold fruit, which preserves aromatics and delicacy in the resulting juice. The grapes are added to the press for gentle whole-cluster pressing followed by a cool barrel fermentation. Weekly batonage during the 18 months in French oak barrels (50% new) added flesh and texture to the brilliant spine of acidity and bright mountain fruit. We bottled the wine unfiltered to preserve the magnificent texture and delicate aromatics.



#### 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. The vintage yielded wines that are remarkably pure and translucent, highlighting regional and vintage characteristics.

#### VINEYARDS

The Albutom Vineyard is our smallest block of Chardonnay, yet what it lacks in quantity it surely makes up for in quality! It seems to epitomize all that we love about the Chardonnay we grow in the mountains. Minerals, rocks, subtle fruit, bright acidity, etc.. This vineyard always brings these various components together in a finally knit Chardonnay of great elegance and subtle power. Very thin soils and a cool eastern exposure lead to precise wines with great potential for age.

#### TASTING NOTES

This is always a favorite of the staff here at the winery. It seems to just possess the right amount of everything: subtle fruit, minerality and just perfect weight. The wines from this vineyard always seem to age particularly well. Why? Probably the near perfect balance and low yields in the vineyard. With age more complex flavors and richness begin to emerge. Drink now or over the next 3-7 years.

#### TECHNICAL DATA

APPELLATION:  
Santa Cruz Mountains

WINEMAKING TEAM:  
Michael Martella and Nathan Kandler

VINEYARDS:  
100% Albutom Estate Vineyard

DISTANCE TO THE OCEAN:  
10 Miles

ELEVATION/ EXPOSURE:  
1930 Feet/ Eastern, very steep

CLIMATE:  
Cool, Mountain, Maritime

SOILS:  
Hugo and Josephine loam over gravel, Fractured Shale and sandstone

FINISHED ALCOHOL:  
13.8%

ACID/PH:  
.73/3.24

OAK TREATMENT:  
100% French 18 Months, 50% New Oak

TOTAL PRODUCTION:  
99 cases

RELEASE DATE:  
March 28, 2009

RETAIL PRICE:  
\$48.00