

from the *Chaine d'Or*



VISITOR CENTER

High atop Skyline Boulevard, the winery Tasting Room is the showcase of our award-winning wine program. This relaxed, well-appointed setting boasts spectacular vistas, a knowledgeable staff and unparalleled opportunity to taste our entire product line (open Thursday – Sunday, 11am – 5pm). In particular, many of our limited-production vineyard-designated wines are offered exclusively to onsite guests and wine club members.

WINE CLUBS

We offer two distinct wine clubs: the *Fogarty RGS Program (Really Good Stuff)* is a great way to experience our highly acclaimed wines from the Santa Cruz Mountains and other renowned appellations; members of the *Fogarty Reds Only Program* receive winemaker selections from the best lots of our limited-edition red wines. In addition to special wine club discounts, all members receive complimentary tasting for two upon each visit to our Visitor Center, and are invited to attend exclusive wine club events (open houses, vertical and library tastings, and barrel samplings).

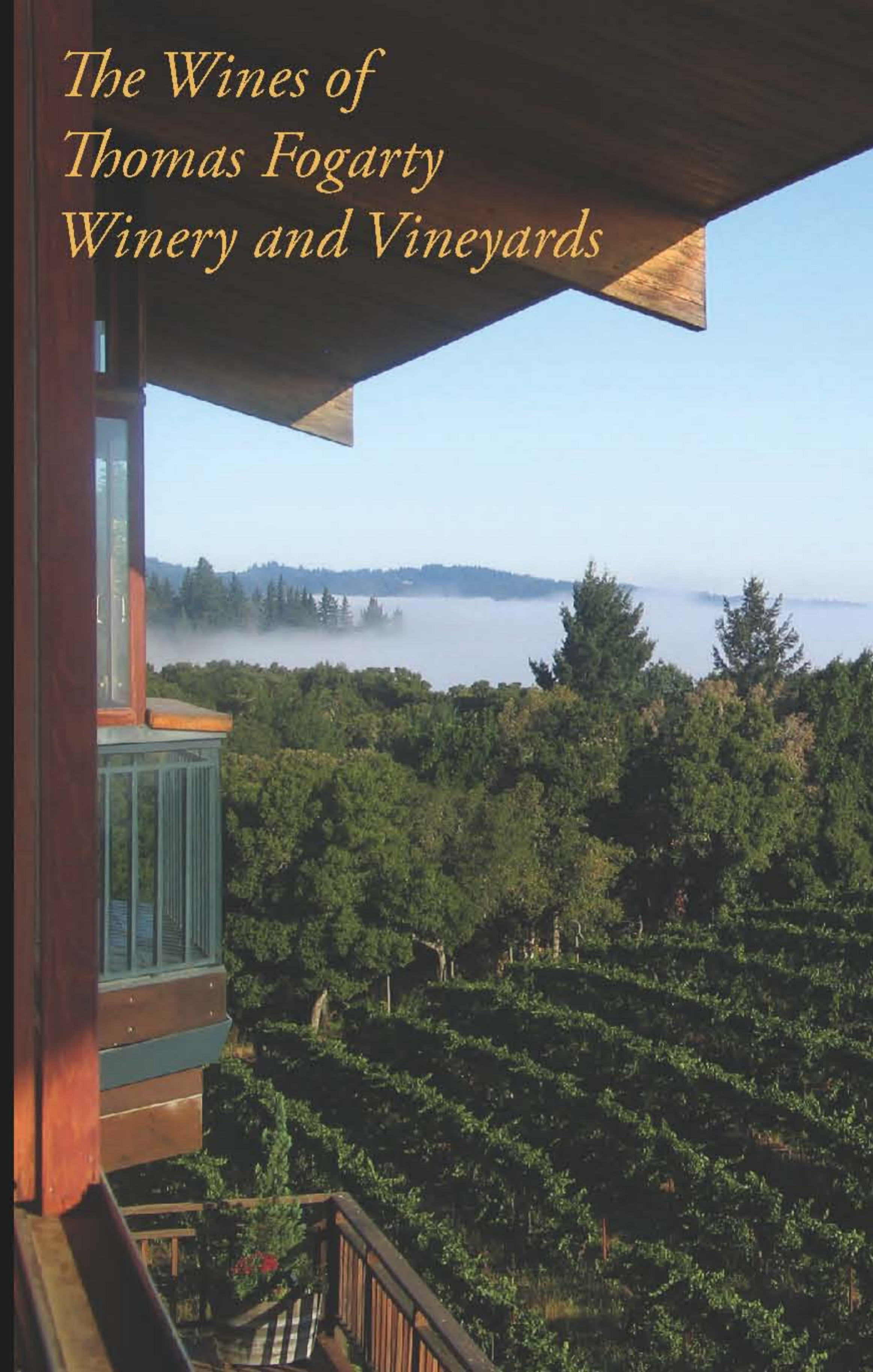
PRIVATE EVENTS

With panoramic views of San Francisco Bay, Mount Diablo and beyond, the winery's mountaintop location is a popular destination for weddings, corporate conferences and other private events. (See fogartywinery.com.)



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*The Wines of
Thomas Fogarty
Winery and Vineyards*



Wines of Distinction



*Dr. Thomas Fogarty
Owner/Founder*

HISTORY AND PEOPLE

Dr. Thomas Fogarty founded his namesake winery in 1981 following a decade of noncommercial winemaking in the historic *Chaine d'Or* (Golden Chain) region of the Santa Cruz Mountains. What began as a hobby in a mountain cabin has evolved into one of the most respected wineries on the San Francisco Peninsula. Our ultra-premium wines consistently garner the highest accolades from wine competitions and journalists throughout the world.

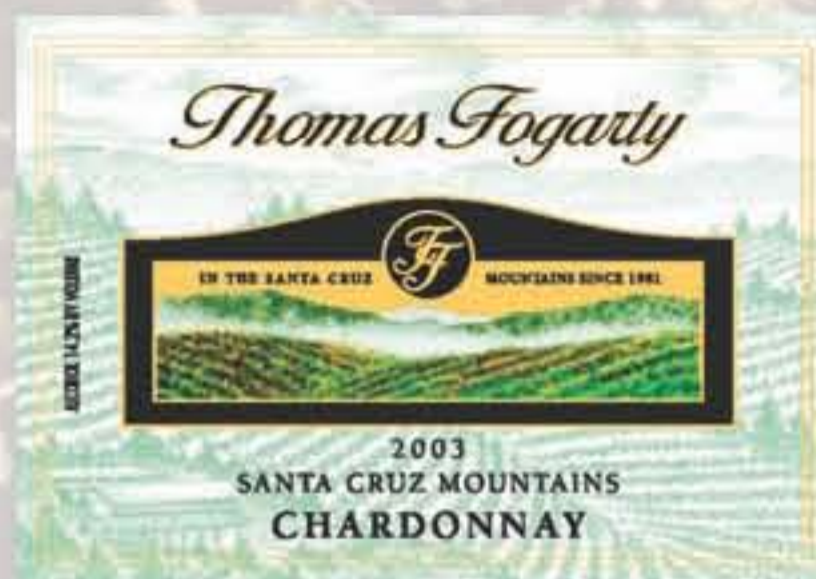
Located above the town of Portola Valley, the 325-acre property has 25 acres under vine and produces *Santa Cruz Mountains Estate Chardonnay, Pinot Noir and Merlot*. The winery also bottles a *Monterey County Gewurztraminer* and a collection of *vineyard-designated wines* from estate-owned land and neighboring vineyards.

Dr. Fogarty remains committed to producing truly handcrafted wines in small quantities that fully express the unique soils and climate of the region. A Stanford cardiovascular surgeon and world-renowned inventor, he is an authoritative voice on the subject of moderate wine consumption and its association with good health. He was inducted into the National Inventors Hall of Fame for his 1969 patent of the embolectomy catheter.

Winemaker and Viticulturist Michael Martella has helped transform Dr. Fogarty's vision into a reality since the founding of the winery, and continues to maintain the highest standards of excellence with dedication and finesse. He and Dr. Fogarty were instrumental in bringing the Santa Cruz Mountains Appellation to national prominence and helping pioneer dry-style California Gewurztraminer.

The Wines of Thomas Fogarty Winery and Vineyards

Core Portfolio Wines



Monterey Dry-style Gewurztraminer
Our objective with gewurztraminer is to create a bright, youthful and naturally fruity wine that is full of character. We produce a dry, cool-fermented style known for its intricacies of flavor and aroma. One of California's most widely acclaimed wines, our version of this Alsatian varietal has received accolades such as "Best White Wine of the Show" and "Quadruple Gold" from top wine competitions.

Santa Cruz Mountains Estate Chardonnay

Estate Chardonnay benefits from the region's long, cool growing seasons. The combination of lean mountain soils and a trellis system designed to maximize photosynthesis produces grapes brimming with intense color and flavor. The wine is fermented in French and American oak barrels, undergoes 100% malolactic fermentation, and is sur lie aged for eight to ten months. The result is a rich wine, full of fruit flavors and toasty complexity.



Santa Cruz Mountains Estate Pinot Noir

Our flagship wine represents some of the best Pinot Noir in California. We maintain six acres of this prestigious grape with almost daily attention. The unique microclimates and ideal growing conditions provide us with exceptional fruit. After harvesting by hand, grapes receive whole-berry fermentation and extended maceration to extract optimum levels of color and flavor that are clearly evident in the finished wine. Aging is conducted in French oak barrels for 14 to 20 months, imparting depth, vanillin tones and seductive fruit characters.



Vineyard-designated Estate Wines

Albutom Vineyard Santa Cruz Mountains Estate Chardonnay

This vineyard block, planted in 1981 on our home ranch, continually produces some of our most intense and flavorful Chardonnay. The planting of this vineyard was planned by Dr. Fogarty as a way to get family and friends together for a planting party. To the surprise of those invited, the Doctor had a change of heart and decided to go fishing instead, thus it was planted by "all but Tom"!

Damiana Vineyard Santa Cruz Mountains Estate Chardonnay

Damiana Vineyard was planted in 1978, making it the oldest block of chardonnay on our estate. Laden with fractured sandstone and shale, the meager soils and cool climate naturally balance our vines and produce wine of unquestionable character and finesse.

Portola Springs Vineyard Santa Cruz Mountains Estate Chardonnay

Planted in 1981, this is our steepest vineyard. The combination of southern exposure and cool ocean breezes create a unique climate for chardonnay. This portion of our estate vineyard receives abundant sunlight, but has some of the coolest temperatures. The resulting wine is a beautiful example of Santa Cruz Mountains Chardonnay.



Rapley Trail Vineyard Santa Cruz Mountains Estate Pinot Noir

Rapley Trail Vineyard consists of six continuous acres of pinot noir planted in 1981 at an elevation of 1,775 feet on the rugged southeastern slopes of our estate. It served as the backbone of our former Estate Reserve program, but portions of the vineyard have been bottled separately since 2002. The favored exposure, coupled with a cool Pacific climate, provides great structure and complexity to the wine.

Rapley Trail Vineyard Block-designated Santa Cruz Mountains Estate Pinot Noir

The B and M blocks of Rapley Trail Vineyard are contiguous, but variations in soil structure and exposure account for two dramatically different wines. Lying at the lowest portion of the vineyard, the B block receives more sun and heat due to its protection from the cool coastal winds. Its ripe cherry fruit, lush texture and rich mouthfeel are signature characteristics. The M block, or middle section of the vineyard, receives less heat and more influence from the elements as it is far less protected. Flavors veer more towards the black fruit spectrum, with black cherry and black spices being key identifiers.

Fat Buck Ridge Santa Cruz Mountains Vineyard Estate Syrah

This ridgetop planting overlooks Monterey Bay from the western slope of the Santa Cruz Mountains near Castle Rock State Park and above the town of Los Gatos. Our young vines at Fat Buck Ridge Estate Vineyard are producing inspiring Syrah, a compelling sign of things to come. This Rhone varietal possesses the uncanny balance of intensity and finesse — the hallmarks of great cool-climate syrah.

Razorback Vineyard Santa Cruz Mountains Estate Merlot

Only in certain years does the interplay of sparse mountain soils, cool clean air and brilliant sunlight create a wine worthy of an estate designation. This wine truly reflects the unique characteristics inherent to our ridge-top location.

Vineyard-designated Wines from Select Sources

Camel Hill Vineyard Santa Cruz Mountains Chardonnay

Owner John Anderson has a small block of chardonnay located on a cool crest at the top of his Camel Hill Vineyard near Los Gatos. The chardonnay grown there is rich in tropical and stone fruits, but still retains classic Santa Cruz Mountain minerality. It is typically our most forward and full-bodied chardonnay.

Lexington Camel Hill Vineyard Santa Cruz Mountains Meritage

Overlooking Lexington Reservoir near Los Gatos, Camel Hill Vineyard provides fruit for this Bordeaux-style blend. Lexington was created through the meticulous blending of individual lots of Santa Cruz Mountain Merlot, Cabernet Sauvignon and Cabernet Franc. The result is a strikingly complex and age-worthy expression of mountain wine.



Camel Hill Vineyard Santa Cruz Mountains Cabernet Franc

Only in vineyards of superlative quality does "Franc" achieve the necessary ripeness and complexity to be worthy of a standalone bottling. Camel Hill Vineyard's mountain soils produce truly awesome "Franc", noteworthy for seductive aromas and flavors of violets, black spice and plums.

Raines Vineyard Santa Cruz Mountains Cabernet Sauvignon

Raines Vineyard, situated above the town of Saratoga at over 900 feet of elevation, is one of a few newly planted vineyards we have been working with in the Santa Cruz Mountains. The fruit was so distinctive we decided to bottle a portion of it on its own. Newer clones on sparse mountain soils yield a structured wine that truly speaks of its origins.

Vallerga Vineyard Yountville Napa Valley Cabernet Sauvignon

We have been fortunate enough to purchase fruit from the Vallerga family since 1990. It is through strong relationships like these that we are able to produce such superlative wine. The vineyard is located at the base of Mt. Veeder in the Yountville Appellation. The sparse soils are alluvial in nature and provide us with wines that are full of dark fruits and intense mineral qualities.



Michael Martella
Winemaker

