



# PLATINUM SERIES



Select, Ultra Premium, Collectable Wines from California's Best Winemakers

The Thomas Fogarty Winery & Vineyards has existed for nearly four decades and has served as a model for wineries of the Pinot Noir/Chardonnay genre. Its founder, Dr. Thomas Fogarty, was also a noted inventor within the medical field and is credited with the creation of the Fogarty Embolectomy Catheter, a device that revolutionized modern medicine.

While the first grapes were planted in 1978, Thomas Fogarty Winery & Vineyards' initial release came in 1981. Even the selection of the site for Fogarty's first vineyards was considered innovative by the wine industry.

Thomas Fogarty chose property on Skyline Blvd., directly west of Stanford University where he was a surgery teacher. The property lies at around 2,000 feet in the Santa Cruz Mountains and has become one of the prime growing areas for ultra high quality Pinot Noir and Chardonnay in all of California. Of the total 325 acre estate, some 25 are planted in these varieties along with small quantities of Merlot and Sangiovese. The site's extremely long and cool growing season along with ample exposure to the sun allow these vines to enjoy almost perfect growing conditions. In 2000, the Fogarty Family planted an additional 10 acres of Bordeaux varieties on a sunny ridge 20 miles to the south, high above the town of Los Gatos.

Dr. Thomas Fogarty began as a home winemaker in the early 1970's, and Thomas Fogarty Winery & Vineyards has grown into a major winemaking entity for this historic part of the Santa Cruz Mountains. The winery produces around 12,000 cases annually, and has earned more medals and high scores with its wines than anyone can actually count.

The modern Thomas Fogarty Winery & Vineyards production is around 80 percent estate bottled, a high ratio for an ultra-premium winery.

"We don't foresee Thomas Fogarty growing anymore," related Tommy Fogarty, 46. Fogarty is the person who has run the winery for the past six years. "We feel comfortable we can continue to produce the quality we have achieved in much the same manner as before."

*Has anything changed at Thomas Fogarty Winery & Vineyards?*

"Not really," he replied. "We still do things in the traditional manner. We use as little manipulation as possible in the cellar and let the fruit and wines speak for themselves. What we have done in the past ten years

is to pick our fruit a little earlier. We were getting fruit that was a bit too ripened. By picking earlier, we are getting the best fruit expression possible."

Tommy Fogarty has been working in the winery since he was 10, when he planted the first Chardonnay vines. He carries two degrees (a viticulture degree from Sonoma State University and a business degree from St. Mary's College) that he has used in his role as winery owner.

He points to the company's original winemaker, Michael Martella, as the driving force behind Thomas Fogarty Winery & Vineyards' enduring success. While Martella handed over the reins as everyday winemaker to Nathan Kandler several years ago, he continues with the company as a consultant.

The Fogarty Winery property is also something to behold. Originally intended to become a kiwi farm, the place was transformed into grapes after Thomas Fogarty experienced some Grand Cru Burgundies from his friend at Stanford, George Burtness.

"My father was inspired by the depth and complexity of the wines," Tommy Fogarty continued. "He saw the strides that David Bruce and some of the earlier Santa Cruz Mountain pioneers were making in Pinot Noirs and Chardonnays and set out to make wonderful wines for himself."

*Were Fogarty wines attempting to copy those of Burgundy?*

"No, not really," he added. "Let me put it this way. Everyone making a wine has a design ideal, an inspiration. Take a classical pianist from Poland, one that studied at the Polish Conservatory. He would not say he was copying Chopin, but his entire experience would be based on Chopin, and it would be impossible for him not to be influenced."

"The same idea applies to making our wines. Burgundies are the finest examples of Pinot Noir and Chardonnay in the world, so it would be natural that they would have an impact on us."

Tommy Fogarty is also pleased with the fact that the Santa Cruz AVA is finally getting the recognition it has long deserved. A number of wineries have begun utilizing

Santa Cruz fruit for their really top wines and the appellation has also begun receiving major plaudits from critics and periodicals.

"The quality has been there for a long time," Fogarty concluded. "For some reason it has taken longer than it should have to become popular. Way too long."



*The road to great wine begins at your door.*

## ADD A PLUS! BOTTLE

*to your next wine delivery!*

*Plus!* wines are all highly-rated, very small production wines with availability too limited for all regular club members to receive.

Only *Plus!* Program participants receive these rare gems!

The *Plus!* Program automatically adds on a special wine to each regular scheduled wine delivery, or as often as you like!

Don't miss out on another shipment!  
Join the *Plus!* Program today!  
\$35-\$45 each delivery

This month's *Platinum Series* featured *Plus!* wine:

**Envy 2011 Petite Sirah**  
**93 POINTS**

**+ DOUBLE GOLD MEDAL WINNER**

*Just 354 Cases Produced!*

Learn more at: [www.GoldMedalWineClub.com/plus](http://www.GoldMedalWineClub.com/plus) or Call 1-800-266-8888

*Thomas Fogarty*

EST. 1981

Dear *Platinum Series* Members,

It is with great excitement that we offer to you our 2007 *Lexington* Meritage, Santa Cruz Mountains. This wine is our finest or "tête de cuvée" blend from the top lots of Cabernet Sauvignon, Merlot and Cabernet Franc from each vintage. Thomas Fogarty Winery was founded by world renowned inventor Thomas Fogarty in 1978 and began producing wine in the 1981 vintage. The original Winery Estate is planted to Pinot Noir and Chardonnay, but in the year 2000, the Fogarty Family planted 10 acres of Bordeaux varieties on a sunny ridge 20 miles to the south. Perched high above the town of Los Gatos and overlooking the rugged wilderness of Big Basin and Castle Rock state parks, our Gist Ranch Estate is one of the highest new plantings of Bordeaux in the state. This high elevation (up to 2,400 ft.) denseluy planted vineyard is the inspiration for *Lexington*.

*Lexington* is selected from the finest barrels within our best lots. This hyper-stringent process restricts the blend to a fraction of our total production, ensuring upmost quality. *Lexington* is refined 3-4 times throughout the aging process, with the first assemblage made at first racking. Aged in tight-grained French Oak for nearly 2 years, this wine is ideal for current consumption or for stockpiling in your cellar.

We hope you enjoy your selection and encourage you to visit us at our mountain estate in the Santa Cruz Mountains.

Best,

Nathan Kandler  
Winegrower

400 261-6777    9500 SKYLINE BOULEVARD, WOODSIDE, CALIFORNIA 94062    EMAIL: INFO@FOGARTYWINERY.COM  
850 851-5840    3150 ALPINE ROAD #288-603, PORTOLA VALLEY, CALIFORNIA 94028    WWW.FOGARTYWINERY.COM



## TASTING NOTES

**91 POINTS**

*-Wine & Spirits*

### Just 649 Cases Produced

The crème de la crème of Thomas Fogarty wines! The 2007 "Lexington" Meritage is a red blend of 45% Cabernet Sauvignon, 33% Merlot, and 23% Cabernet Franc, hand selected from the best lots of fruit harvested from the winery's high elevation Gist Ranch Vineyard in the Santa Cruz Mountains. This suave, dense, and wonderfully complex mountain wine is an excellent representation of their Santa Cruz Mountains estate and is one of Thomas Fogarty's strongest efforts to date. Beautifully aromatic with notes of cedar, Santa Rosa plum and sweet tobacco, the 2007 *Lexington* is bursting with flavors of cassis, dark berry fruit, spices, and clove. Its sweet, mouthfilling tannins and subtle notes of oak highlight the palate of complex flavors and linger on the soft finish. Aged 22 months in oak. Enjoy now until 2017.



## REORDERS

**Thomas Fogarty**  
**2007 "Lexington" Meritage**

Retail Price at the Winery: \$60.00

As a *Platinum Series* Member,  
Save 10% - 18% Online!

**GoldMedalWineClub.com**  
**1-800-266-8888**

These special discounts are available only to club members, gift recipients and gift givers. Remember to **login** to see your prices online!

\*2 bottle min. per wine, per order. Shipping and tax (if applicable) not included in above prices. Call for details.