

GOLD MEDAL WINE CLUB'S

PLUS!

Platinum Series Selection

Thomas Fogarty Winery 2004 Damiana Vineyard Chardonnay

Santa Cruz Mountains

93 Cases Produced

Few wine regions on earth can match the climates, soils and vertigo-inducing views of the Santa Cruz Mountains appellation. Situated at a 2000-foot elevation, the Thomas Fogarty Winery and Vineyard offers a rare confluence of great vineyard sites and sweeping panoramas of the San Francisco Bay area. Dr. Thomas Fogarty, a Stanford University cardiovascular surgeon and world-renowned inventor, founded his namesake winery in 1981 following a decade of noncommercial winemaking in the historic Golden Chain region of the Santa Cruz Mountains, which is actually the oldest mountainous wine-growing region in California. What began as a hobby in a mountain cabin has evolved into one of the most respected wineries on the San Francisco Peninsula, producing handcrafted, ultra-premium wines consistently garnering some of the highest accolades from wine competitions and journalists throughout the world. 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. An intimate, elegant estate, the world-class Thomas Fogarty Winery demonstrates a unique sense of tradition and passion that's brought the Santa Cruz Mountains Appellation to a new level of national prominence.

ACCOLADES - TASTING NOTES

Sourced from Thomas Fogarty's oldest estate vineyard, the 2004 Damiana Vineyard Chardonnay was made from vines that were planted in 1978. Sheltered by breezes off the Pacific Ocean to the west, Damiana tends to produce wines of great character and richer, bolder styles of Chardonnay. One of the winery's most noteworthy vintages to date, the 2004 Damiana Chardonnay wowed judges from *Wine Enthusiast* magazine, earning a bold **95 Points**: "An Absolutely delicious, first-rate Chardonnay from this veteran producer. Shows the prettiest balance of all its parts, and ***just about as good as California Chardonnay gets***. Ripely opulent in tropical fruit, apricot and tangerine flavors and crisp in limey acids, the wine's 50% new oak adds luscious notes of buttercream, toast, smoke and vanilla." A wine prevailing in minerality with a full body and toasty complexity, the finish is fresh with plenty of stone fruit and finesse. Pair the delightful Thomas Fogarty 2004 Damiana Chardonnay with Gouda cheeses, roasted chicken, asparagus quiches, and creamy curries. Aged in oak for 18 months. Enjoy now until 2010.

REORDERS

2004 Damiana Vineyard Chardonnay

Winery Direct: \$45.00 / bottle

Gold Medal Wine Club's PLUS! price:

Half-Case - \$39.00 /bottle (\$234.00)

Full-Case - \$36.00 /bottle (\$432.00)

(plus shipping)

www.goldmedalwine.com/member

800-266-8888

