

Thomas Fogarty Winery

Mindego Ridge Vineyard Pinot Noir



Mindego Ridge Vineyard, owned and farmed by David and Stacey Gollnick, is located at the western end of Alpine Road. near the town of La Honda. It is a perfectly exposed south facing hillside in a very cool spot. The clay loam over shale soils produces wines of great intensity.

Thomas Fogarty Winery's winemaking is focused on allowing the unique signature of each vineyard site to be expressed. They ferment all of our Pinot Noir in small lots of between one and two tons. They utilize varying percentages of whole bunches (approximately 25-50%), tailored to each site, and ferment the wines without the addition of yeast. The maceration period lasts from 10-21 days, often including a short per-fermentation cold soak. They age their Pinot Noir in 3 year air dried French Oak, exclusively from the forest of Chatillon. The wines are pressed in a traditional basket press and allowed to settle before barrelling. The wines spend two winters in barrel and are racked only at bottling.

Grape varieties : Pinot Noir

Soil : Clay loam over shale

Press Notes

AG Vinous

2019

94 points

