

Thomas Fogarty Winery

*Pinot Noir Santa Cruz Mountains*



This Santa Cruz Mountains Pinot Noir is a distinctive vintage blend, crafted from a mix of estate fruit and grapes from partner growers. Each vineyard lot is vinified separately to highlight its individual signature, coming together in a harmonious, more focused expression of the classic Santa Cruz Mountains character.

All Pinot Noir is fermented in small lots of one to two tons, using varying percentages of whole clusters (about 25-50%) tailored to each site and fermented with native yeasts. Maceration typically lasts 10-21 days and often includes a short pre-fermentation cold soak.

Winemaking: The Pinot Noir is aged in three-year air-dried French oak, exclusively from the Forest of Châtillon. The wines are pressed in a traditional basket press, allowed to settle, then transferred to barrel. They spend two winters in barrel and are racked only at bottling.

Grape varieties : Pinot Noir

Alcohol : 13.2%

Tasting notes :

Pure and intense, offering aromas of licorice, birch, spice and cherry. The palate is concentrated and layered, with flavors of hibiscus, raspberry tea, tamarind, citrus zest and cranberry, expanding through a firm, structured finish. Bright, crunchy energy throughout—enjoy now or cellar.

Press Notes

James Suckling

2023

91 points



Sustainable

