

Thomas Fogarty



2021 Damiana Vineyard Chardonnay

40th Anniversary Vintage



Santa Cruz Mountain AVA



Elevation:
1930 feet



3.59



Heavily fractured
lambert shale,
mudstone

%

13.2% Alcohol



Composition:
100% Chardonnay

239 Cases
produced

Vinegrower: Nathan Kandler
Vineyard Manager: Julio Deras

Vintage

The 2021 vintage was a welcome change from the catastrophe of 2020, which saw devastating fires throughout the region. Harvest began for Pinot Noir in early September, an average historical starting date. Sugar and acidity levels tracked well, and while the crop size was shorter than we would prefer, we were able to harvest perfectly ripened fruit at a reasonable pace. The resulting wines have excellent balance and intensity. In comparison to our most recent vintages, there are some similarities to 2019 in that the wines possess great elegance and site specificity.

Vineyard

Our oldest vineyard planted in 1978 often produces our densest and most opulent Chardonnay. Its exposure is primarily southwestern, which can mean more sun during the growing season, though this site is heavily influenced by the maritime breeze most afternoons. Shallow top soils of fractured Lambert shale and mudstone limit vigor and lead to wines with great concentration and intensity. This is one of the first Estate Chardonnay vineyards that we pick.



Tasting Notes

The 2021 Chardonnay Damiana Vineyard is laced with hints of tropical fruit, apricot, yellow flowers and earthy tones. The Damiana is one of the more overt wines in this range, as it often is, but that exotic character is nicely tempered by elevation. -Antonio Galloni, Vinous

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For tasting reservations, visit our website at
www.fogartywinery.com or call 650-851-6777