

*Thomas Fogarty*



EST.

1981

# 2020 Langley Hill Vineyard Chardonnay

## Vintage



Santa Cruz Mountain AVA



Elevation:  
1890 feet



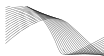
3.3



Sandy loam, Lambert shale

%

13.2% Alcohol



Composition:

100% Chardonnay



295 Cases  
Produced

Winegrower: Nathan Kandler  
Vineyard Manager: Julio Deras

A mostly mild but dry season was permeated by dry lightning and wind on August 16th, igniting the CZU complex fire, which burned to within 10 miles of the winery. Smoke originally blew towards the coast but changed direction after the first week of the fire, enveloping the vineyards and affecting the character of the fruit. We made the gut-wrenching decision that no red wine was to be bottled from the vintage, as the compounds contained within the skins and the wines were displaying very characteristic smoky flavors and texture. We harvested a few early lots to make test wines, but they were tainted beyond repair. In lieu of delayed analytical results across the state, we made micro fermentations (large buckets of fermenting grapes) of all lots, performed sensory analysis and determined the red wines were not going to be viable. We did conclude that if we were careful in pressing (using lower pressure in the press and pressing the grapes immediately) we could make white wines that escaped the smoky characteristics found in the reds. While our losses in the vineyard pale in comparison to the loss of home and life from the fire, it was a heartbreaking year nonetheless.

# Vineyard

Langley Hill is our largest plot of Estate Chardonnay. Planted in 1979-1980, this 5.25-acre vineyard occupies a steep hillside with numerous exposures and soil depths. This complex arrangement leads to multiple picks often spread over weeks, rather than days. Langley Hill is often both the first and last of our Chardonnay to be picked. The vineyard's fractured sandstone over lambert shale yields Chardonnay that is steely and structured, with persistent citrus and mineral flavors.

## Tasting Notes

Tight aromas of crushed citrus leaf, chiseled stone and wet cement draw the nose into this bottling from mountaintop vines planted more than 40 years ago. Tense tannins contain the flavors at first behind a veil of stone, but then come more generous streaks of nectarine and sea salt, as acidity pumps into the finish.



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19501 Skyline Boulevard  
Woodside, CA 94062

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