



Varietal

50 % Merlot
 31 % Cabernet Sauvignon
 19 % Cabernet Franc
 100 % Rogue Valley, Oregon

Bottling Data

13.8% Alcohol
 3.62 pH
 Bottled December 2003

UNFILTERED

7059 cases produced

Barrel Aging

French oak - 23 months, 11% new

Harvest Data

Gold Vineyard (26%)

<u>Merlot</u> Sept. 22 nd -Oct. 17 th 24.3 Brix 3.44 pH 4.1 g/L TA	<u>Cab Franc</u> Oct. 11 th 23.3 Brix 3.55 pH 5.0 g/L TA
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Evans Creek (2%)

Cab Sauv
 Oct. 5th-Oct. 9th
 24.0 Brix
 3.41 pH
 5.5 g/L TA

Aguila (20%)

Merlot
 Oct. 1st
 23.3 Brix
 3.48 pH
 3.2 g/L TA

Cab Franc
 Oct. 31st
 20.5 Brix
 3.38 pH
 4.8g/L

Layne (10%)

Cab Sauv
 Nov. 11th
 23.4 Brix
 3.43 pH
 3.9 g/L TA

Pheasant Hill (19%)

<u>Cab Sauv</u> Sept 9 th -Oct 6 th 26.0 Brix 3.59 pH 5.3 g/L TA	<u>Cab Franc</u> Oct. 6 th 23.3Brix 3.60pH 5.2g/L TA	<u>Merlot</u> Sept. 22 nd -30 th 24.0 Brix 3.68 pH 3.6 g/L
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Hillcrest (22%)

<u>Merlot</u> Sept. 13 th - Sept. 26 th 24.7 Brix 3.72 pH 4.8 g/L TA	<u>Cab Franc</u> Oct. 2 nd - Oct. 13 th 22.7 Brix 3.57 pH 4.9 g/L TA
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Cab Sauv
 Sept. 20th-Sept. 27th
 21.0 Brix
 3.60 pH
 7.0 g/L TA

Grapegrowing: The majority of this wine was grown in the area between Medford and Ashland in the eastern reach of the Rogue Valley AVA. Small percentages come from the cooler Applegate (Layne) and Evans Creek (Evans Creek) Valleys. Its character most represents the warmer growing district that provides most of the darker fruit and earthier flavors due to the hot, dry climate. Low yields and careful farming by long time Foris growers coupled with another ideal growing season have provided us with complex, ripe fruit to work with.

Winemaking: The grapes were brought to the winery in half-ton bins, weighed and then destemmed into either stainless steel tanks or fermentation bins. Yeast was added and the fruit fermented to dryness over a period of ten days to two weeks. After fermentation, the wine was pressed to tank where it was settled. The clear wine was then put into 60 gallon oak barrels to age with each lot being kept separate for the first year. The blend was slowly developed over the course of 23 months of barrel aging with racking performed every 4-6 months.

Tasting notes: The 2001 shows purple and black fruits on a currently tight nose with very ripe plums after aeration. These plummy flavors follow through to the palate where they are joined by blueberries and cassis liqueur. Medium to full bodied with fully ripe chewy tannins. Complex fruits, minerals and a well balanced intensity with a long creamy finish with just enough acid to keep it bright. Best with some aeration while still young. (Sept. 2004)