

Foris in Review . . .

THE WINE ENTHUSIAST BUYING GUIDE June 2011

Best Buys.

90 Foris 2009 Pinot Gris (Rogue Valley); \$14.

Foris has Pinot Gris dialed in, showcasing the subtle, delicate flavors perhaps closer to Italian Pinot Grigio than other, big, fruity domestic bottlings. The winery location,—in the cool Illinois Valley of southwest Oregon, puts an Alpine twist on the flavors—lemon peel, pineapple, lime, and just a touch of honey. *Best Buy.* —P.G.

89 Foris 2009 Chardonnay (Oregon); \$12. Barrel fermented in neutral oak, and not put through malolactic, this offers in place of more obvious barrel flavors some subtle notes of cinnamon and brioche, custard and citrus rind. A fine effort. *Best Buy.* —P.G.

88 Foris 2008 Gewürztraminer (Rogue Valley);

\$12. Almost searingly tart, with a mix of orange and lemon juice flavors. Some rose water and lychee notes come in, but this is the rare Gewürztraminer that could be a good fit for fresh oysters. Good length and persistent, clean fruit flavors. *Best Buy.* —P.G.

89 Foris 2008 Maple Ranch Pinot Noir (Rogue

Valley); \$30. One of the most remote and unusual vineyard sites in Oregon, the Maple Ranch provides ripe grapes at lower alcohol levels. The reward can be found in the delicate but real accents—subtle spices and surprising length. —P.G.

88 Foris 2009 Pinot Blanc (Rogue Valley); \$14.

A pleasant white wine whose style falls somewhere between a crisp Chardonnay and a fruity Pinot Gris. Pears and apples come to mind, with suggestions of toast and caramel, perhaps from five months on the lees. Approachable and perfect for a spring picnic. —P.G.

87 Foris 2008 Pinot Noir (Oregon); \$18. Light

and balanced, this Pinot Noir is from Illinois Valley vineyards in southwest Oregon—quite different from the Willamette Valley sites that are most often associated with Oregon wines. It's a delicate wine, with 13% alcohol, and a mouthfeel much like a simple Bourgogne. A fine choice for everyday drinking with poultry dishes. —P.G.

87 Foris 2009 Riesling (Rogue Valley); \$14.

This is a fruity, spicy style of Riesling. It rests solidly in the midpalate, with apple, pear and white peach fruit, plenty of natural acidity masking the residual sugar, and alcohol just over 12%. —P.G.