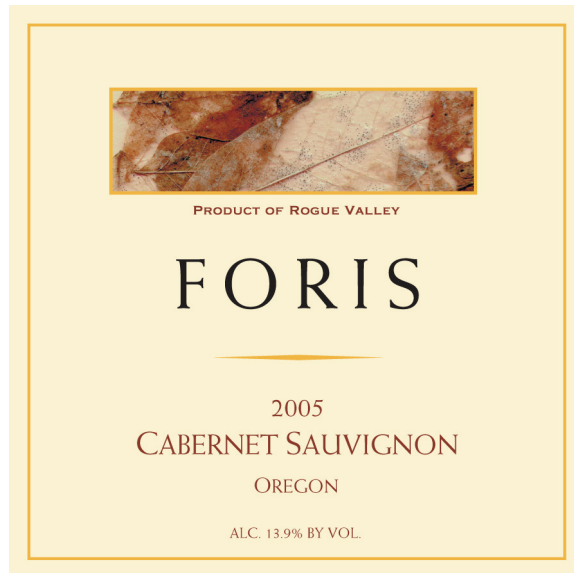


# FORIS

ROGUE VALLEY, OREGON

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## **Varietal**

100% Cabernet Sauvignon  
100% Rogue Valley

## **Harvest Data** Averages

October 17-29, 2005  
24.2 Brix  
3.69 pH  
5.3 g/L TA

## **Bottling Data**

September 17, 2007  
13.9% Alcohol  
3.81 pH  
Unfined and Unfiltered  
445 Cases Produced

**Vineyards:** Del Rio Vineyard (77%) and Evans Creek Vineyard (23%), located in Gold Hill and Rogue River, are meticulously managed vineyards on unique sites that are well-suited to growing Cabernet Sauvignon. The 2005 vintage was cool and late, especially for Cabernet Sauvignon. However, for those with the fortitude to wait as long as possible to pick, the rewards came with nicely ripened fruit.

**Winemaking:** Each vineyard is harvested, processed and aged separately until final blending prior to bottling. After gentle destemming, the fruit is fermented in small bins, "punched down" two times a day to immerse the skins in the fermenting juice, and then pressed at dryness. Barrel aging for 20 months softens the tannins and rounds out the mouth feel, accentuating the spicy attributes from judicious use of new French oak (15%) and highlighting fruit attributes.

**Tasting Notes:** The aromas open with cedar and cigar box, black licorice and very ripe black cherry and plum. Soft and plush upon entry with soft tannins framing blackberry and cherry flavors that mingle with fine herbs and cassis. A lingering dusty, tarry depth of flavor adds complexity. February 2010