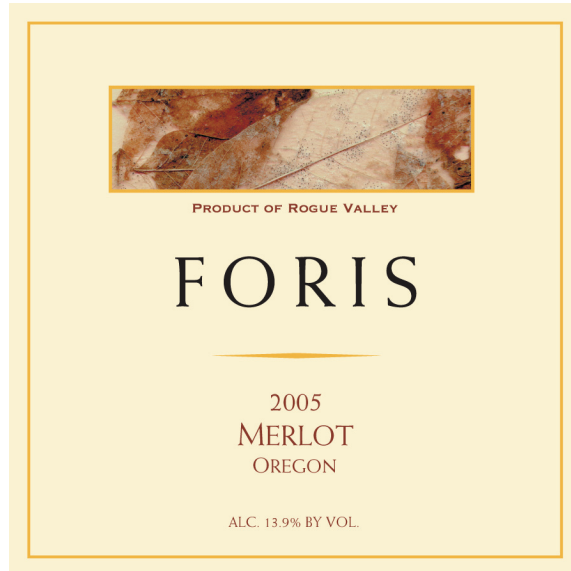


FORIS

ROGUE VALLEY, OREGON



Varietal

100% Merlot
100% Rogue Valley

Harvest DataAverages

9/30/05-11/2/05
24.8 Brix
3.73 pH
5.4 g/L TA

Bottling Data

September 14, 2007
13.9% Alcohol
3.73 pH
Unfined and Unfiltered
199 Cases Produce

Vineyards: Evans Creek Vineyard (59%) and Pheasant Hill Vineyard (41%) located in the Rogue Valley, are meticulously managed vineyards that deliver exceptionally good fruit. Merlot in the Rogue Valley develops dark color, intense flavors and high levels of ripeness yet avoids over-ripe flavors that often come from warmer climates. While the grapes are ripening in September, temperatures in the Rogue Valley will often have forty degree swings from daytime highs of 85 to lows of 35 at night, which allows for slow ripening while retaining vibrant fruit flavors.

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: Dark color, deep aromatics and a full-bodied texture denote a wine of intensity and concentration. The aromas are complex and include ripe Bing cherry, Satsuma plums, fine herbs and a hint of anise. While big, the entry is rich and smooth, the tannins are soft and rounded and this wine delivers the silky texture of fine Merlot. After two and a half years of bottle age, there is still a slight grip of fine tannins and this wine should continue to age well. Tasted January 2010