



Varietal

100% Pinot Noir
100% Rogue Valley

Bottling Data

13.1% Alcohol
Bottled Sept. 1-8, 2009

Production

12,073 Cases 750 mL
566 Cases 375 mL
Unfiltered

Average Harvest Data

Brix 23.46
7.2 g/L TA
3.55 pH
9/23/08 through 10/16/08

Vineyards: All of the vineyards from which we source our Pinot Noir are located in the Illinois Valley, tucked between the Coast and the Siskiyou mountain ranges in the western reach of Southern Oregon's Rogue Valley Appellation. With altitudes between 1,500' and 1,600', we experience warm days and cool evenings, especially during critical ripening in September. Foris either owns or manages 175 acres and works closely with a small group of dedicated growers that represent another 75 acres or so. It is this close relationship with farming the land that provides us the greatest opportunity to capture the fruit qualities that are unique to our valley.

Winemaking: After gentle destemming, each of the 26 lots that comprise this blend goes into separate fermentation bins where the juice is allowed to extract flavor and color from the grape skins before fermentation begins. After three days the bins are inoculated with yeast and slowly begin to ferment. The cap of skins that rises to the surface is punched down by hand in a gentle effort to extract flavor and enhance texture. Fermentation took between ten days and two weeks, and then the wine was pressed, settled and moved to fill barrels, of which 10% were new French oak, 10% once filled French oak and the balance were older barrels. The wines were left to age in barrel as separate lots until July when they were blended, settled and bottled unfiltered in September.

Tasting Notes: The 2008 vintage was distinctive for being a little cooler than usual. For Pinot Noir in the Rogue Valley, that's a good thing. And as the fruit was harvested, we became excited that the vintage had the potential to be outstanding, with a lot of careful tending to the details in the winery. The wine exhibits fragrant fruit notes of blackberry, boysenberry and cherry with lots of spice. Five Spice, lavender, sandalwood and the aroma of a loamy cedar forest are quite forward. Well integrated French oak and fine tannins are a bit firm on entry, yet will become more voluptuous over time. The wine straddles the stylistic fence between being a forward, pretty, feminine style yet with enough structure, dark fruit and spice character that veers towards a more masculine style. Tasted January, 2009.