

FORIS VINEYARDS

Muscat Frissante

2009

THIS MUSCAT WINE WAS FARMED IN THE ROGUE VALLEY IN
SOUTHERN OREGON AND MADE IN THE "FRISSANTE" STYLE, LIGHTLY SPARKLING
AND RICH IN SUSTAINABLE ENTHUSIASM. ENJOY!

Varietal

100% Early Muscat

Harvest Data

September 29th & 30th, 2009

22.8 Brix

3.27 pH

6.3 g/L TA

Bottling Data

January 13th, 2010

7.18% Alcohol

12.3% Residual Sugar

3.15 pH

1,449 Cases Produced

Vineyards: Our first plantings of Early Muscat at Gerber Vineyard adjacent to Foris Winery have consistently produced such flavorful and aromatic wines that we continue to plant more...and are increasing our still very limited production of Frissante. The vines are half Lehr double curtain and half vertical shoot position trellised, planted in the early 1980's. The harvest of Muscat used to be determined by pressure from bears breaking into the vineyard and consuming large quantities of fruit, but the discovery that late night talk from carefully placed radios scares the bears off has allowed us a longer ripening period and riper fruit.

Winemaking: Golden, fully ripened grapes were harvested in the cool morning hours and then gently whole cluster pressed to avoid any astringency or bitterness from the skins. Fermentation was very slow at low temperatures and was stopped by chilling the wine to just below freezing (the alcohol kept the wine from actually freezing). Stopping fermentation when only about half of the natural grape sugar was consumed keeps the alcohol low at just over 7% and captures the effusive fruitiness of the Muscat grape as well as the natural effervescence.

Tasting Notes: An abundant fragrance of citrus blossoms and honeysuckle jumps out of the glass. Loads of fruit flavors, peaches, pears and pineapples are intense and persistent. Deliciously sweet yet delicate and lively from the effervescence, the wine is quite refreshing. While most people think of Muscat as a dessert wine, it also serves well as an aperitif and as the perfect brunch wine. Produced and consumed with Sustainable Enthusiasm! (January 2010)