



*Nestled in a pristine alpine valley in southwestern Oregon's rugged Siskiyou Mountain range, Foris Vineyards has been a true viticultural pioneer for over thirty five years. Specializing in Alsatian varietals and Pinot Noir, Foris Vineyards consistently garners accolades for both quality and value. The dramatic natural beauty and purity of our surrounding environment is reflected in the vibrant epicurean wines that have earned us a place in some of America's finest restaurants and wine shops.*

## 2006 Cabernet Sauvignon

The Foris home ranch and estate vineyards are located in the far western reaches of the Rogue Valley appellation. While this area is very well suited to Pinot Noir and Alsatian varieties, it is a bit on the cool side for the Bordeaux family of Cabernet Sauvignon, Cabernet Franc, and Merlot. For these varieties we have formed long term relationships with like-minded growers in the warmer Bear Creek Valley region to our east. Still within the same viticultural appellation, the difference in climate, rainfall and soil types enables the exciting diversity found in Southern Oregon's wines.

2006 provided an even and warm growing season. To say it was uneventful is not meant to be derogatory, in fact the opposite. Even and predictable weather makes for happy, stress-free vines and allows the winemaker to make more thoughtful harvest decisions. Fruit from Evans Creek Vineyard, outside the town of Rogue River, was hand harvested on October 7th and de-stemmed into  $\frac{3}{4}$  ton open-top fermentors. Hand punch-downs were employed to extract color and structure from the must during twelve days of skin contact before pressing. A full twenty months of barrel age in principally neutral French oak was followed by bottling without fining or filtration.

Stylistically our 2006 Cabernet Sauvignon is closer to classic "claret" than a new world fruit-bomb. Recognizing this, we take the uncommon practice of giving this wine a full two years of bottle age prior to release. This additional time gives the wine a beautifully polished mouth feel and brings out a more complex profile on the nose. Dark cherries with hints of coffee and cocoa are first noted along with hints of earth and plum. This subtle and stylish Cabernet will enhance, rather than distract at the table. Pair with slow cooked Prime Rib or garlic studded lamb shanks.

Average Brix at harvest: 23.4  
Analysis at bottling:  
PH 3.72, TA 5.6, Alcohol 13.8%  
187 cases Bottled 7/02/08