



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 Alsace 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.

2007 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. Within the same viticultural appellation, the Rogue Valley, differences in climate, rainfall and soil types enables the great diversity found in the Foris range of wines.

2007 was a challenging year for the state of Oregon, a cooler than normal summer pushed harvest into the beginning of the fall rainy season. Fortunately for us here in the Rogue Valley, we missed the deluge that plagued the Willamette Valley 200 miles to our north and thanks to a low crop load we were able to harvest at a reasonable level of ripeness.

Stylistically our 2007 Cabernet Sauvignon is closer to classic "claret" than a new world fruit-bomb. Recognizing this, we took the uncommon practice of giving this wine a full two years of bottle age prior to release. While this wine will continue to develop for several more years, this additional time has given 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 3.67, TA 6.08, Alcohol 13.8%

300 cases Bottled 5/12/09