



*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.*

## 2008 GEWÜRZTRAMINER

### *Harvest*

All the fruit was Estate grown on a site located on the Siskiyou Mountain terrace in the cooler, westernmost reach of the Rogue Valley. The Gerber vineyard, planted in 1974, has consistently produced exceptional Gewürztraminer throughout the years. It is grown on a double curtain trellis on a cool site which never needs irrigation. Controlled vine yields, a cool growing region, and unique soil conditions result in a wine of depth and richness. The 2008 growing season was cooler than normal for the Illinois Valley, especially during the critical ripening phase of September through October. As a result, we harvested well ripened fruit that retained more natural acidity.

### *Winemaking*

Delicate whole cluster pressing allowed us to extract the flavor, perfume and spice embedded in the pink skins of the grape without bitterness. Fermentation in stainless steel at cool temperatures captured the essence of Gewürztraminer. Epernay II was the yeast strain chosen to highlight the fruity and floral aromatics of the variety. The winemaking goals are focused on purity of fruit, balance and structure.

### *Tasting Notes*

It's exciting to harvest ideally ripened Gewürztraminer. The vibrant pink fruit, small, tight clusters, and spicy flavors let you know that you have great fruit to work with. Citrus blossom, orange peel, wildflower honey and a hint of nutmeg are aromatically enticing. Beautifully balanced flavors of pineapple, guava, nectarine and a trace of ginger spice are rich yet restrained, opulent, but not over the top. Tasted February 2010.

### *Analysis*

Harvest Brix 24.4, pH 3.47, TA 6.7, Alc/vol 13.85, cases produced 1229