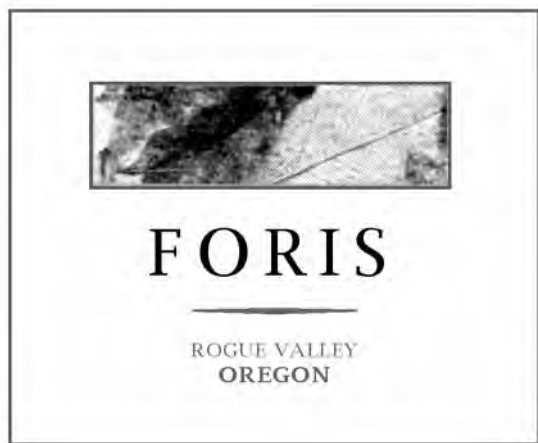


2009 Chardonnay



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.

Foris has been working with Chardonnay in the Illinois Valley for over twenty five years. During that time, we have learned much about what works best in our unique alpine climate as far as clonal selection and viticulture as well as the vinification itself. Foris was one of the first to successfully grow Dijon selections #76 and #96 and over the years has provided the budwood for many of the Northwest's top Chardonnay growers.

Chardonnay offers a greater degree of winemaker influence than most other white varieties, so we have spent much time reflecting upon what we feel is the best expression of this noble variety. We have found that the added texture and body that barrel fermentation gives is very pleasing. However, we have never been fond of overtly oaky wines so we avoid new wood altogether and instead add 10% once filled French oak each year. This level brings just a touch of vanilla and toast into the background without obscuring the wines focus. The next important choice we face involves malo-lactic fermentation, specifically whether to allow it or not. We have decided in recent years that we prefer the crisper feel that we get by preventing this secondary fermentation, and now arrest it before onset. We keep the wine on its yeast lees while aging, and based on the wines development stir the barrels bi-weekly.

Our 2009 Chardonnay shows all the elements we look for in this wine. Fresh green and golden apples on the nose with a touch of baking spices lead to a full but firm texture on the palate. Flavors of pear and quince are nicely framed by the crisp acidity. A recent vertical tasting has shown our Chardonnay to age beautifully for five years after release, and hold for a decade or more. This wine should add to that consistent record.

Harvest dates: September 27 - October 12

Average brix at harvest 22.9

Analysis at bottling:

PH 3.28, TA 5.6,

Bottled June 18, 2010