



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.

2009 Gewürztraminer

With plantings dating back to 1974, Foris is the guardian of some of the oldest Gewürztraminer vines in Oregon and has been a staunch advocate of this distinctive variety for decades. Our Alpine climate and ancient alluvial soils have proven to be a perfect fit for Gewürztraminer, giving wines with all the exotic aromas and flavors for which it is known, but with a touch more finesse than most new-world examples.

Gewürztraminer is a fickle grape to cultivate. It will sunburn if overexposed, yet will not develop flavor if too much canopy shades the fruit. We have applied several training methods including Geneva Double Curtain, Lyre and VSP in order to adapt to the different exposures and soils throughout our properties. Depending on the orientation of the vines, we often harvest the fruit from the south or west side a week before returning for the east or north facing fruit.

In the cellar the grapes are handled in a similar manner to our other Alsace varieties. The fruit is whole-cluster pressed into tank for a brief settling before racking and inoculating with yeast. We use a combination of Epernay 2 and 58W3 strains of *Saccharomyces* for their complementary aromatic qualities. The fermentation is conducted in temperature controlled stainless steel tanks over three to four weeks, followed by six months of aging on the lees prior to bottling.

The 2009 growing season was a bit cooler than average through the summer but a late heat wave made for a fast and furious harvest of fully ripened fruit. The resulting wine has the classic nose of rose petal and lychee that Gewürztraminer is known for as well as stone fruits and lemongrass. The palate shows good concentration but stays fresh and lively due to its crisp acidity. We have always finished our Gewürztraminer drier than many of the more commercial bottlings in the market and 2009 is no exception. We find that this drier style more to our personal taste as well as that of our customers.

Average brix at harvest: 22.8
Analysis of bottling:
PH 3.36, TA 5.6, Alc. 13.6%/vol.
Bottled 06/16/2010