



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.

2009 Pinot Blanc

Harvest

The 2009 harvest started off fast and furious. Late September heat had us scrambling to bring fruit in as fast as we could manage. Pinot Blanc however, always lags behind its Gris and Noir cousins in ripening. This delay in maturity allowed the fruit to hang though the heat and finish ripening in the much cooler weather that followed in October.

Winemaking

Fruit from our Maple Ranch, Gerber, and Three Creeks was hand harvested and whole cluster pressed to tank. Our fermentation regiment for Pinot Blanc is fairly straight forward; the juice is briefly settled and then inoculated with yeast. The fermentation lasts about three weeks, and the wine is then kept on it's yeast lees for an additional five months. During this time, we regularly stir the lees back into suspension, adding both texture and a hint of brioche on the nose.

Tasting Notes

The finished wine has a nice juicy feel with flavors in the realm of Bartlett pear and Golden Delicious apples. While it pairs well with a wide range of food from Sushi to cold roasted chicken, its easily approachable nature makes it an ideal aperitif or accompaniment to a relaxed moment on the back porch.

Analysis

Harvest brix 22.8, Ph 3.46, TA 5.3 Alc/vol 13.4%, 764 cases