



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 Pinot Gris

Pinot Gris may only have arrived in Oregon in 1965, and the Illinois Valley in 1977, but it has quickly become the white wine most often associated with our state. However, the versatility of this grape and the wide range of styles that it is vinified in may leave a little confusion among consumers as to what to expect. So let us be unequivocal in our stated goal of producing a fully dry, crisp and floral wine without the influence of oak obscuring the wines focus.

While Pinot Gris is our second largest bottling after Pinot Noir, and our best selling white wine, many of our customers are surprised to learn that Pinot Gris is in fact not a white grape at all, but rather a deep pink-blue hued mutation of Pinot Noir. It is through the technique of pressing whole-cluster, without crushing or de-stemming the fruit first, that we can produce white wine without any of the copper tinge that the skins could impart.

2009 gave us a slightly warmer than average growing season, punctuated by a very hot spell at harvest. It was a bit of a scramble to get the fruit in ahead of the heat wave, but working around the clock we managed to bring in a crop of fully ripe, yet very fresh and lively tasting Pinot Gris. The resulting wine shows lovely pear and apple aromas with just a hint of stone fruits. A firm yet broad texture on the palate is framed by the wines natural acidity and the surprisingly long finish shows subtle mineral and spice notes along with Asian pears and quince.

Average Brix at harvest: 23.8

Analysis at bottling: PH 3.31, TA 6.7, Alcohol 13.9%

Bottled 4/21/2010