



*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 Riesling

Being as far off the beaten path as we are in the Illinois valley, we have tended to march to our own dummer, planting the varieties that we felt were best suited to our climate and soil, rather than holding up a finger to see which way the winds of fashion were blowing. Every once in a while however, we find that the two converge, as is the case with the new found excitement in Riesling.

Riesling has proven to be more adaptable than one might think, and it can make very good wines in a broad range of climates around the world. Here, in the Illinois valley, it walks a line between the steely-nervous tension of Alsace and the more generous peachy-floral qualities found in New Zealand and South Australia.

We have planted our Riesling on ancient river beds that are comprised of pea-to-grapefruit sized rocks and just enough clay and soil for the vines to take root. These fast draining sites leave the vines in a near constant state of water stress, resulting in very small berries and clusters that often don't ripen until two weeks after we have picked our last Pint Noir.

### *Tasting Notes*

The 2009 vintage achieved a very good level of ripeness, while holding Riesling's famous mouth-watering acidity. A nice mix of apples and stone-fruits leads the way with subtle accents of jasmine blossoms and lime. Already drinking nicely in the fall of 2010, it is showing more complexity with every passing month and should continue to age wonderfully for several years to come.

### *Analysis*

Harvest Dates: October 17-22, Average Brix 22.5, Bottled March 2010, pH 3.07, TA 7.2, RS 1.04%, Alcohol 12.2% by volume.