



*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.*

## 2010 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 goal of producing a fully dry, crisp and aromatic wine without any influence from 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 purple-grey 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.

2010 started with one of the latest bud breaks in memory and harvest did not get under way until early October. One very positive result of this late harvest date is that the final stage of ripening occurred under cool conditions, preserving the natural acidity and vibrant flavors of the fruit. The wine shows fresh apple and quince notes on both the nose and palate. A hint of baking spices adds complexity while a seam of minerality leads to a long clean finish. This wine is drinking well on its release in the fall of 2011, however we find our Pinot Gris tends peak around eighteen months after the vintage and develop for several years.

Average Brix at harvest: 22.6

Analysis at bottling: pH 3.38, TA 9.7, Alcohol 13.4%

Bottled 4/21/2011

Cases produced 2,260