



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 Riesling

Being as far off the beaten path as we are in the Illinois Valley, we have tended to march to our own drummer, 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 newfound 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 limit the vines access to water, resulting in very small berries and clusters that often don't ripen until two weeks after we have picked our last Pinot Noir.

The 2010 vintage was shaped by one of the latest bud-breaks in memory. This late start pushed the harvest back to the very end of October. With the fruit maturing under more moderate temperatures, we tend to find less overt tropical notes and more from the floral end of the spectrum. Flavors of crisp green apple, Meyer lemon and a hint of nectarine are framed by mouth watering acidity that leads to a crisp, barely-off-dry finish. Anticipated maturity: 2011 thru 2017

Harvest date: October 27th
Average Brix 22.5
Bottled May 2010
PH 3.05, TA 1.0, RS 1.02%