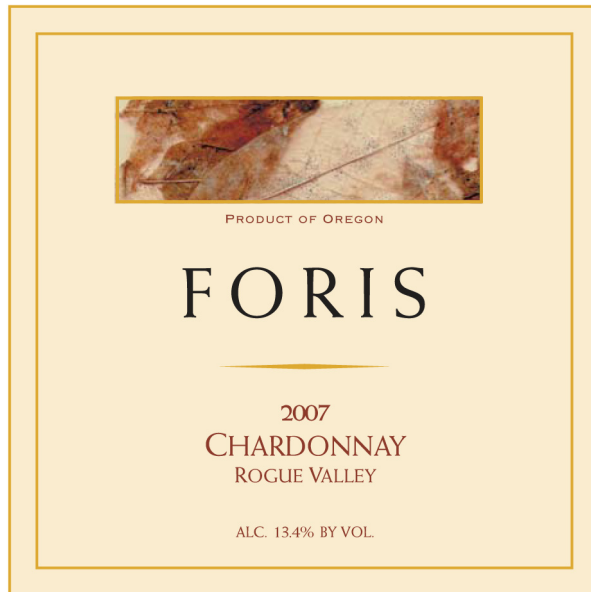


FORIS

ROGUE VALLEY, OREGON



Varietal

100% Chardonnay
100% Rogue Valley

Bottling Data

13.4% Alcohol
Bottled August 7th, 2008
3.20 pH

Production

100% Barrel Fermented
586 Cases Produced

Harvest Data (averages)

23.1 Brix
6.1 g/L TA
3.37 pH

Vineyards: Our 2007 Chardonnay is made entirely from fruit grown in the cool vineyards of the Illinois Valley, in the Rogue Valley Appellation. Exceptionally well drained and rocky soils provide the vines with just enough nutrients that help in keeping the vigor and yield per vine low. The vintage provided well ripened fruit with good flavor and racy acidity. The majority of the fruit came from Dijon clones of Chardonnay, which in the relatively cool vintage of 2007 ripened well with good varietal character.

Winemaking: 100% of this Chardonnay was fermented in French oak barrels and puncheons (twice the size of a traditional 60 gallon barrel). Our stylistic goal has been evolving to emphasize more fruit character and structure and less barrel aroma and flavor. After fermentation the wine remained in the barrel for about six months with occasional lees stirring to broaden the palate before it was blended and bottled.

Tasting Notes: Aromas of Bartlett pear and Gala apples are lifted by tropical notes of guava and papaya. Juicy pear and apple flavors follow the aromas, creating a crisp and refreshing mid palate with lingering spice flavors, finishing with a subtle minerality. January 2009