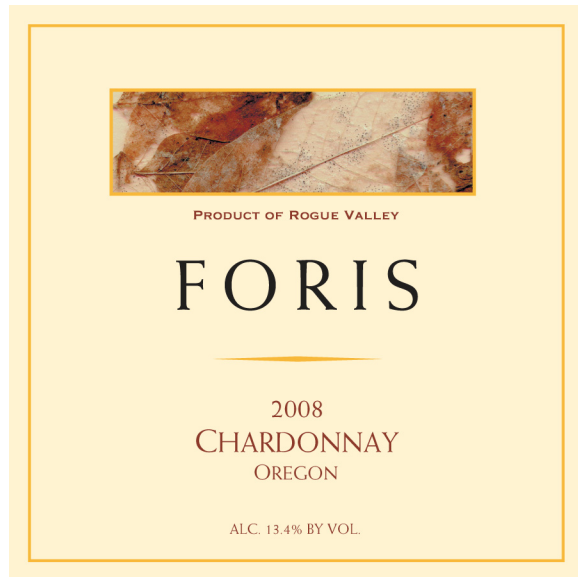


FORIS

ROGUE VALLEY, OREGON



Varietal

100% Chardonnay
100% Rogue Valley

Bottling Data

13.4% Alcohol
Bottled August 1st, 2009
3.41 pH

Production

100% Barrel Fermented
1,302 Cases Produced

Harvest Data (averages)

22.9 Brix
6.07 g/L TA
3.34 pH

Vineyards: Our 2008 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 2008 ripened well with good varietal character.

Winemaking: While 100% of this Chardonnay was barrel fermented, no new French oak was used and 20% of the barrels were one year old French oak barrels, the rest older barrels. 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 seven months with by-weekly lees stirring to broaden the palate and enhance fruit attributes. No malolactic fermentation was allowed, again to focus on purity of fruit and leave the buttery aromas and flavors out of the wine as well as retaining more lively acidity.

Tasting Notes: A medley of spicy aromas and flavors includes pear, guava, cinnamon, clove and a dash of vanilla. Medium bodied and deftly balanced, the entry through the finish is smooth and seamless, with a subtle lingering minerality. An elegant and refined style that should age well for four to six years from vintage date while also enjoyable in it's youth.

August 2009