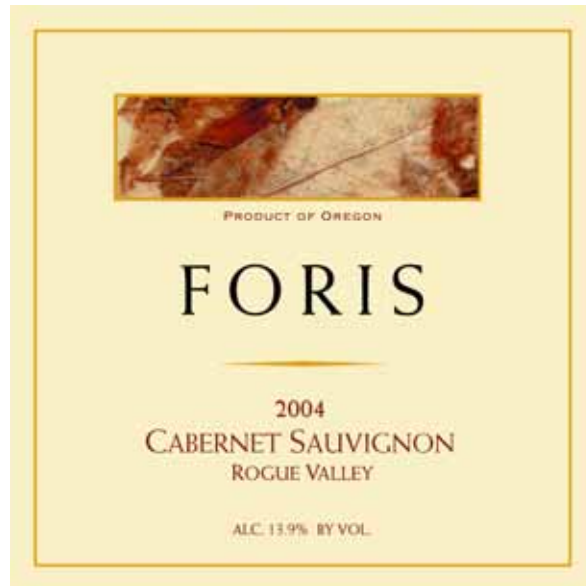


FORIS

ROGUE VALLEY, OREGON



Varietal

100% Cabernet Sauvignon
100% Rogue Valley

Harvest Data Averages

October 10-25, 2004

24.5 Brix

3.65 pH

5.1 g/L TA

Bottling Data

September 25, 2006

13.9% Alcohol

3.78 pH

Unfined and Unfiltered

594 Cases Produced

Vineyards: Pheasant Hill Vineyard (71%) and Evans Creek Vineyard (29%), located in Talent and Rogue River, are meticulously managed vineyards on unique sites that are well-suited to growing Cabernet Sauvignon. The 2004 vintage was exceptionally well suited to Cabernet Sauvignon, providing well ripened fruit with lush tannins and distinctive varietal character.

Winemaking: Each vineyard is harvested, processed and aged separately until final blending prior to bottling. After gentle destemming, the fruit is fermented in small bins, "punched down" two times a day to immerse the skins in the fermenting juice, and then pressed at dryness. Barrel aging for 20 months softens the tannins and rounds out the mouth feel, accentuating the spicy attributes from judicious use of new French oak (15%) and highlighting fruit attributes.

Tasting Notes: Beautifully evolved aromatics of fine herbs, dark fruits and brown spices lead into a plush mouthful of flavor. After two and a half years of bottle age, this wine is starting to show its stuff! Plum, brambly blackberry, a sachet of fine herbs and very fine tannins all contribute to a rich texture and a long, satisfying finish. Our Cabernet Sauvignon shows potential for many more years of favorable development. Enjoy now and for years to come. February 2009