



Varietal

100% Early Muscat
100% Rogue Valley
100% Estate Grown

Harvest Data

October 16, 2007
26.9 Brix
3.71 pH
3.2 g/L TA

Bottling Data

March 2008
13.67% Alcohol
6.3% Residual Sugar
327 Cases Produced (375ml)

Vineyards: 100% of the fruit is Estate grown in the Gerber Vineyard adjacent to Foris Winery. The vines are Lehr double curtain trellised and were planted in 1975. The Illinois Valley has consistently proven itself able throughout the years to produce exceptionally high quality wines that emulate the great Muscats from Provence France. Harvest of these extremely aromatic grapes is usually determined by pressure from bears breaking into the vineyard and consuming large quantities of Muscat.

Winemaking: After being harvested exceptionally ripe, the grapes were whole cluster pressed to avoid any astringency or bitterness from the skins. The pressed juice was then cold settled, followed by inoculation with an aromatic strain of yeast and a long, cool fermentation in stainless steel. Fermentation lasted approximately 45 days before cold temperatures were employed to arrest the fermentation to achieve our stylistic goal for a sweet dessert wine.

Tasting Notes: An intense aroma reminiscent of jasmine flowers and citrus blossoms, with a dash of pears poached in orange zest. The flavors of pears and honey are soft and sweet with just enough acidity to keep it on the light side for a dessert wine. Well balanced with a lingering, mouthwatering finish. An excellent aperitif, patio sipper, or partner to any fruit based dessert. (June 2008)