

# FORIS

ROGUE VALLEY, OREGON

FORIS VINEYARDS

*Muscat Frissante*

*2008*

THIS MUSCAT WINE WAS FARMED IN THE ROGUE VALLEY IN  
SOUTHERN OREGON AND MADE IN THE "FRISSANTE" STYLE, LIGHTLY SPARKLING  
AND RICH IN SUSTAINABLE ENTHUSIASM. ENJOY!

## **Varietal**

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

## **Harvest Data**

October 14, 2008  
23.0 Brix  
3.32 pH  
5.4 g/L TA

## **Bottling Data**

February 3, 2009  
7.1% Alcohol  
12.2% Residual Sugar  
3.19 pH,  
6.3 g/L TA  
713 Cases Produced

**Vineyards:** 100% of the fruit is Estate grown in the Gerber Vineyard adjacent to Foris Winery. The vines were planted in the early '80's on a patch of dirt that is more rock, gravel and sand than soil. The Illinois Valley area of the Rogue Valley appellation has consistently produced exceptional wines from these highly aromatic grapes. The harvest of Muscat used to be determined by pressure from bears breaking into the vineyard and consuming large quantities of fruit, but the discovery that late night talk from carefully placed radios scares the bears off has allowed us a longer ripening period and riper fruit.

**Winemaking:** Golden, fully ripened grapes were harvested in the cool morning hours and then gently whole cluster pressed to avoid any astringency or bitterness from the skins. The pressed juice was then cold settled, followed by yeast inoculation and fermentation in a stainless steel tank. Fermentation was very slow at low temperatures and was stopped by chilling the wine to just below freezing (the alcohol kept the wine from actually freezing). Stopping fermentation when only about half of the natural grape sugar was consumed keeps the alcohol low at just over 7% and captures the effusive fruitiness of the Muscat grape as well as the natural effervescence.

**Tasting Notes:** Citrus blossom, honeysuckle, peaches and pears create abundant fragrance that jumps out of the glass. Deliciously sweet yet delicate and lively from the effervescence, the wine is quite refreshing. While most people think of Muscat as a dessert wine, it also serves well as an aperitif and as the perfect brunch wine. (February 2009)

