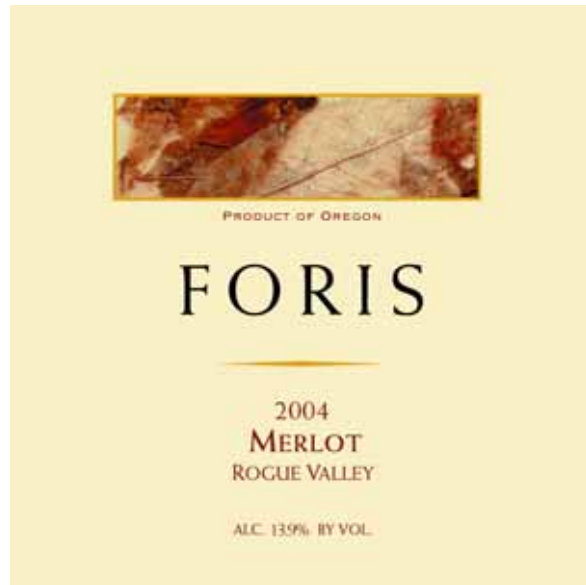


FORIS

ROGUE VALLEY, OREGON



Varietal

100% Merlot
100% Rogue Valley

Harvest Data Averages

9/26/04-10/9/04
24.7 Brix
3.85 pH
4.9 g/L TA

Bottling Data

September 25, 2006
13.9% Alcohol
3.75 pH
Unfined and Unfiltered
1080 Cases Produced

Vineyards: Pheasant Hill (65%), Evans Creek (25%) and Gold Vineyard (10%) located in the Rogue Valley, are meticulously managed vineyards that deliver exceptionally good fruit. Merlot in the Rogue Valley develops dark color, intense flavors and high levels of ripeness yet avoids over-ripe flavors that often come from warmer climates. While the grapes are ripening in September, temperatures in the Rogue Valley will often have forty degree swings from daytime highs of 85 to lows of 35 at night, which allows for slow ripening while retaining vibrant fruit flavors.

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: Aromas of plum, cassis and bitter-sweet dark chocolate lead into flavors that offer hints of blackberry/chocolate syrup that is velvety smooth in texture. While rich and flavorful, the style is restrained and elegant. March 2009