



Varietal

100% Pinot Noir
100% Rogue Valley

Bottling Data

13.4% Alcohol
Bottled Sept. 4-19th, 2008

Production

13,625 Cases 750 mL
227 Cases 375 mL
Unfiltered and Unfined

Average Harvest Data

Brix 23.0
6.9 g/L TA
3.45 pH
9/27/07 through 10/14/07

Vineyards: All of the vineyards from which we source our Pinot Noir are located in the Illinois Valley, tucked between the Coast and the Siskiyou mountain ranges in the western reach of Southern Oregon's Rogue Valley Appellation. With altitudes between 1,500' and 1,600', we experience warm days and cool evenings, especially during critical ripening in September. Foris either owns or manages 175 acres and works closely with a small group of dedicated growers that represent another 75 acres or so. It is this close relationship with farming the land that provides us the greatest opportunity to capture the fruit qualities that are unique to our valley.

Winemaking: After gentle destemming, each lot goes into separate fermentation bins where the juice is allowed to extract flavor and color from the grape skins before fermentation begins. After three days the bins are inoculated with yeast and slowly begin to ferment. The cap of skins that rises to the surface is punched down by hand in a gentle effort to extract flavor and enhance texture. Fermentation took between ten days and two weeks, and then the wine was pressed, settled and put into carefully chosen barrels. The wines were left to age in barrel until August when they were blended and bottled unfined and unfiltered.

Tasting Notes: The 2007 vintage was distinctive for being quite cool and a little late. For Pinot Noir, that's a good thing. Flavors in the grapes matured slowly and we achieved ripeness at slightly lower sugar levels than is typical for us. The fruit retained more of its natural acidity because of the cool vintage, providing for a lively mouth feel. While these wines may be a little slower to "show" themselves, they showcase classic Oregon Pinot Noir. Brimming with Asian spices, sandalwood, cherries and raspberries, the aroma highlights our focus on fruit, with a little oak spice playing a supporting role. The texture is well balanced, plump upon entry, with brisk acidity and fine grained tannins trailing into the finish. Delicate, delightful and delicious...enjoy!
January, 2009