



**Varietal**

100% Estate grown Riesling  
75% Three Creeks Vineyard  
25% Holland Vineyard  
100% Rogue Valley

**Harvest Data**

October 20-26, 2007  
21.2-23.1 Brix  
3.03-3.13 pH  
8.3-9.4 g/L TA

**Bottling Data**

February 20, 2008  
12.5 % Alcohol  
0.79% Residual Sugar  
2.95 pH  
7.9 g/L TA  
488 cases produced

**Vineyards:** Riesling is a variety that realizes its full potential when grown in cool climates and on thin, rocky soils. Our new plantings of Riesling are located in the Illinois Valley on two of our estate vineyards where they develop a purity of flavor typical of Riesling grown in the right location. Late fall brought a few spotty rain showers that created the right conditions for a little good Botrytis to develop in some clusters. The affected berries and clusters shrivel slightly, concentrating the sugars and acids. Botrytis also imparts characteristic honeyed/apricot flavors that add depth and flavor. The grapes achieved a beautiful translucent yellow color and really good flavors. We're excited by our first vintage of Foris Riesling and optimistic that our commitment to growing Riesling has a bright future.

**Winemaking:** The grapes were harvested in the cool of the morning into small ½ ton picking bins. The fruit was slowly whole-cluster pressed, the juice cold-settled and then racked off of the solids into a stainless steel tank. After inoculation with an aromatic strain of yeast, fermentation continued for six weeks at a cool 60°F. Chilling the fermenting wine at the very end of fermentation left a little residual sugar to balance the brisk acidity, yet the impression across the palate is dry.

**Tasting Notes:** White peach, wildflowers and green apple are the primary fruit aromas with a scent of wet stone lending a mineral character. Acidity is the thread that weaves the fabric of this wine together and even with a touch of residual sugar the acidity is great enough that this wine finishes dry. The flavors are generous upon entry and mimic the aromas, yet broaden to include apricot, honey, guava, melon and a distinctive minerality on the finish. (Tasted 4/1/08)