



*Nestled in a pristine alpine valley in southwestern Oregon's rugged Siskiyou Mountain range, Foris Vineyards has been a true viticultural pioneer for over thirty eight years. Specializing in Alsace varieties and Pinot Noir, Foris Vineyards consistently garners accolades for both quality and value. The dramatic natural beauty and purity of our surrounding environment is reflected in the vibrant epicurean wines that have earned us a place in some of America's finest restaurants and wine shops.*

## **2014 Dry Gewürztraminer**

*Estate grown, Southern Oregon*

Foris wines are defined by the uniqueness of the Illinois Valley, home to our estate vineyards and winery. A part of the western most reaches of Southern Oregon's Rogue Valley Appellation, the valley is distinctive in its alpine attributes. Having been grape growers for over thirty-eight years, we have found that Alsace white varieties are especially well suited to our microclimate. As with all great vineyards the world over, our wine style is a reflection of the nature of our vineyards. We strive for a purity of fruit and concentration of flavors that result from all of our hard work in the vineyards.

Vintage 2014 arrived early and above average temperatures and very dry conditions pushed the ripening curve well ahead of more normal years. As with 2013, with a warm and fast start to harvest, night harvesting played a key role bringing cool, freshly harvested, vibrant grapes to the crush pad. As a late ripening variety, we were wrapping up harvest of Gewürztraminer late September into mid October, about the same time that harvest would "normally" begin for us.

With original plantings dating back to 1974, Foris is a steward to some of the oldest Gewürztraminer vineyards in Oregon. Gewürztraminer can be fickle to grow and to capture the exotic spice and perfume that is imbedded in the vibrant pink berries as it is transformed into wine. This is especially true when producing a dry style of Gewürztraminer, for which Foris is renowned. Delicate aromas of sweet peas and rose petals telegraph the floral qualities of the wine and lead into the peach and nectarine flavors that fan out across the palate with moderate intensity. Lingering flavors of Honeydew melon complement the lush texture of this dry wine and punctuate the refreshing finish.

Harvested 9/24/14-10/12/14

Average brix at harvest: 24.4

Analysis at bottling: 3.39 pH, 6.9 g/L TA, 13.9% Alcohol

Bottled April 2015

Cases Produced 1,345