



*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 five years. Specializing in Alsace varietals 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 Rogue Valley Pinot Noir

Foris Vineyards is one of the true Pioneers of Oregon Pinot Noir. Since 1974 when founder Ted Gerber planted his first vines, Foris has continued to be on the forefront of understanding this noble grape variety. Located in the far southwestern reaches of the Rogue Valley AVA, the Illinois Valley offers a unique Alpine climate and ancient volcanic soils that create an expression of Pinot Noir that showcases finesse and purity of flavor over sheer power and weight.

Foris was one of the first vineyards to plant the now ubiquitous "Dijon Clones" 113, 115 and 375. Starting with just twenty five buds of each, Gerber patiently tended and propagated the vines until he had enough plant material to start supplying nurseries in California. Quickly word spread about the quality of these new clones. Today, many of California and Oregon's most famous Pinot vineyards can trace their parentage directly back the original clone field on Foris's flagship Maple Ranch Vineyard.

Although the vineyard determines the ultimate quality of a wine, there are many choices that both the grower and wine maker have in shaping its overall style. One of the most important decisions is harvest dates. We have long felt that while ripe is good, over ripe is not better. We also walk lightly in our use of oak, preferring to incorporate a percentage of once-filled French oak barrels each year instead of the more heavy handed new wood. Our primary fermentations are entirely done in small, ¾ ton open-top bins that allow us to gently punch down the cap by hand. Overall, it's a very minimal approach to wine making that respects the integrity of our wonderful fruit.

2014 was a big vintage for our Foris Pinot Noir. An early, warm vintage produced wines that are darker and more robust than is typical for Foris Pinot Noir. A little more of everything; color, concentration, tannin, depth of fruit, and a little more contribution of French oak to balance the more full bodied style. The dark hue telegraphs the big flavors of plum, blackberry, black cherry and brown spices that complement it all. While big, rich and concentrated, the plush texture brings the wine into balance and flows into a long, smooth finish.

Average brix at harvest: 24.6  
Analysis at bottling: pH 3.55, TA 6.1 g/L, Alcohol 13.9%  
Bottled August 2015  
Cases produced: 6,246