



*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 Chardonnay

Foris has been producing Chardonnay in the Illinois Valley for over twenty five years. During that time, we have learned much about what works best in our unique alpine climate as far as clonal selection, viticulture and vinification techniques.

Chardonnay offers winemakers a wide range of stylistic options and is very reflective of the winemaker's influence, so we have put a lot of thought and experimentation into developing a style that mirrors the natural environment of our vineyards. We have found the increased texture, body and flavor that barrel fermentation gives very pleasing. However, we have never been fond of overtly oaky wines so we avoid new barrels altogether and instead use 10% once filled French oak barrels each year. This level brings just a touch of vanilla and toasty characteristics into the wine without obscuring the purity of our alpine fruit. The next important choice involves malo-lactic fermentation, specifically whether to allow it or not. We prefer the crisp feel and bright fruit that we get by preventing this secondary fermentation. We also avoid the buttery aromas and flavors that are a by-product of malo-lactic fermentation, again, keeping the focus on purity of fruit attributes. Keeping the wine on its yeast lees while aging adds textural and aromatic richness and complexity while also enhancing freshness and longevity.

Our 2014 Chardonnay opens with aromas of white flowers, delicate peach, toasted almonds and a dash of coriander. Flavors of tangy nectarine and Granny Smith apple are enhanced with a subtle vanilla/clove spice note. The texture is seamless, generous yet restrained. All indications are that this youthful Chardonnay may have a long, vibrant life in the bottle, perhaps peaking somewhere between six and ten years of vintage. If you like your Chardonnay with youthful freshness, near term drinking will serve you well, or let it stand the test of time and enjoy the benefits of bottle age.

Average brix at harvest: 23.5  
Analysis at bottling: 3.24 pH, 7.2 g/l TA, 13.9% alcohol  
695 cases bottled 6/23/2015

Cases produced: 767