

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 Cedar Ranch Pinot Noir, Estate

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.

Cedar Ranch, planted in 2009, has expressed its potential for top notch Pinot Noir early in its life. The site is the warmest of our estate vineyards and its rocky soils are exceptionally well drained. A selection of Dijon clones, 113, 114, 115, 667, 777, and Pommard clones planted in twelve separate blocks gives us a lot to work with.

2014 was yet another warm, early vintage in Southern Oregon. Again, night harvesting was the linchpin for bringing quality fruit into the winery cool and well composed. With many exceptional lots to choose from, our final, barrel by barrel clonal selection was one third each of Dijon clones 113, 114 and 777. The French oak aging selection was also one third each of one year, two year and three year old barrels...no new French oak.

The dark, deep color and hue of this wine telegraphs the concentration and intensity of the 2014 vintage. Aromas of ultra ripe raspberries and juicy blackberries mingle with subtle spices of vanilla, clove and a hint of white pepper. Buried beneath the high note aromatics are savory notes of soy and sautéed mushrooms. The texture is quite rich and concentrated, with abundant fine tannins adding a little firmness and structure to the long, full finish, with Asian spices lingering on the palate.

Average brix at harvest: 25.6 Analysis at bottling: 3.52, TA 6.2 g/L, alcohol 13.9% 701 cases bottled 9/4/2015