



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 Alsatian 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.

2016 Pinot Blanc

While Pinot blanc and Pinot gris are genetically identical to Pinot noir, except for lacking color pigments, our selection of Pinot blanc has larger clusters than either noir or gris, and the fruit ripens much later. We are able to harvest our Pinot blanc with fully ripened flavors at lower brix, which accentuates the distinctive streak of minerality that is a signature of our Pinot blanc.

Our Estate fruit for this bottling came from Gerber Vineyard, our original planting, Maple Ranch and our newest planting at Cedar Ranch. Winemaking is straightforward. Whole cluster pressing, fermentation in stainless steel with a selection of aromatic yeasts, and sur lie aging (left on the yeast lees) for five to six months. Our winemaking goal is to highlight the unique alpine nature of the vineyards with a transparent purity of fruit and lively, tongue-tingling crispness.

Subtle aromas of ripe fig, lemon grass, wet river stones and a hint of sandalwood mingle with scents of a fresh marine breeze and sourdough bread crust. Flavors of quince preserves and pineapple-rhubarb tart are medium weight on entry, tilting towards a lean, crisp finish. Fabulous with fresh shellfish or simply with a baguette and your favorite cheese.

Average brix at harvest: 23.3

Analysis at bottling: 3.38 pH, 6.7 g/L TA, 14% alcohol, 2.1 g/L RS

Bottled 3/21/17

Cases produced 1,399