



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.

2012 Merlot

Our Merlot represents some of the best characteristics of what the varietal can do in the Rogue Valley AVA, produced in small lots and aged in barrel. The climate and topography of the AVA can lend itself to a more Bordelaise style of balanced acidity and freshness.

Our Merlot fruit has been sourced for over a decade from a terraced hillside near Rogue River. Meticulously farmed, the small berries, low crop load and loose clusters always ripen earlier than any other Bordeaux varietals that we work with at Foris.

The 2012 vintage was a warm, early vintage. The resulting wines were plump with richness and depth. The fruit was hand-harvested, destemmed, and fermented for 10 to 14 days. The small lots were aerated and treated with punch downs. Post-fermentation, the wine was aged in French oak barrels for 18 months (25% once-filled).

Dark ruby in appearance, our 2012 Merlot has aromas of black cherry, currant, dried herb, rose petal, and cocoa. The flavors follow with tart cherry, cocoa and violet elements and powdery tannin.

Analysis:

Brix at harvest: 24 brix

pH 3.57

TA 6.5 g/L

14.0% alc

123 cases bottled 6/18/2014