



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.

2015 Cedar Ranch Pinot Noir, Estate

Established in 1974, Foris Vineyards was one of the early pioneers of the Oregon viticulture and Pinot Noir. Ted Gerber and his family farmed the Dijon clones of Pinot Noir before their present day popularity, starting with just twenty-five buds of each type. Located in the southwestern region of the Rogue Valley AVA, Foris Vineyards' Pinot Noir represents a true expression of the unique soil types and alpine climate of the Illinois Valley in Rogue Valley, Oregon.

Cedar Ranch was planted in 2009 and its blocks of Pinot Noir have consistently shown lovely wines worthy of single vineyard bottling, even early in its life. The site is the warmest of our estate vineyards and its rocky soils are exceptionally well-drained. A well planned selection of Dijon clones, 113, 114, 115, 667, 777, and Pommard are planted in twelve separate blocks.

Harvest completed in our estate vineyards on September 23, 2015. Warm summer conditions resulted in another early and compact harvest. The wines produced in 2015 will be similar to those produced in the preceding vintage of 2014 in intensity and fruit characteristics.

Our 2015 Cedar Ranch Pinot Noir is composed of one-third each of clones 113, 115, and 777. The fruit was hand-harvested at night time temperatures, de-stemmed, and fermented whole berry in small open-top fermentation bins. The three-quarter ton bins are gently punched down once daily for the duration of the 10 to 14 day fermentation. Once primary fermentation is complete, the wines are racked to French oak barrels (30% once filled) for 10 months of barrel aging.

Dark cranberry in hue, our 2015 Cedar Ranch Pinot Noir has lifted aromatics of Bing cherry, red plums, plumeria, pawpaw. The palate melds flavors of currant, pomegranate and barrel spice with a well-rounded and slightly opulent palate, reflective of the vintage.

Average brix at harvest: 24.6
Analysis at bottling: pH 3.49, TA 5.9 g/L, Alcohol 14.0%
500 cases bottled 8/23/2016