



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.

2016 Cabernet Sauvignon, *Rogue Valley, Oregon*

Established in 1976, the Gerber family has been farming grapes for over forty years, specializing in Alsace white varieties and Pinot Noir, which are especially well suited to our microclimate. Foris wines are defined by the unique alpine location of our estate vineyards at 1500 feet elevation. Located in the southwestern region of the Rogue Valley AVA, our wines are a true expression of the unique soils and alpine climate of the Illinois Valley in Rogue Valley, Oregon.

Harvest completed early in the Rogue Valley with Bordeaux varieties ripening quickly and being harvested in early October. Warm summer conditions resulted in another early and compact harvest in 2016. The wines produced in 2016 will be similar to those produced in the vintages of 2014 and 2015 in flavor and fruit characteristics.

Our 2016 Cabernet Sauvignon is composed of a single lot. The fruit was harvested in early October from Stargazer Vineyard in Applegate Valley, on a steep, south-facing terraced hillside with fruit that is beautifully concentrated. The fruit was hand-harvested, de-stemmed, and fermented whole berry in small open-top fermentation bins. The three-quarter ton bins are gently punched down for the duration of the 10 to 14-day fermentation. Once primary fermentation is complete, the wine is racked to French oak barrels (25% once filled) for 18 months of barrel aging.

Our 2016 Cabernet Sauvignon has lovely red and black fruit flavors with savory elements of cedar, baking chocolate, pencil and leather. The flavors are wrapped in elegant balanced tannin with good persistence at the finish.

Harvested 10/12/16
Average brix at harvest: 24.9
Analysis at bottling: 3.61 pH, 6.0 g/L TA, 14% alcohol
Bottled 6/20/18
Cases Produced: 196