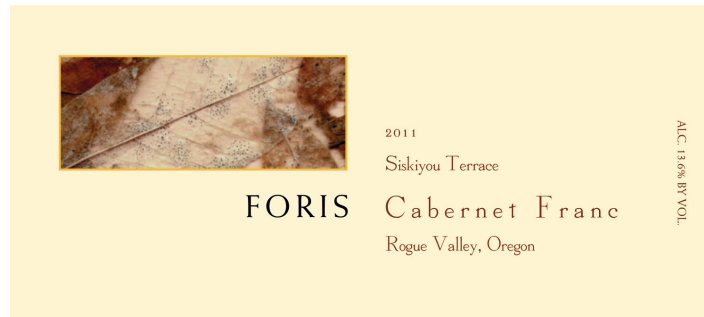


2011 Cabernet Franc



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.

Varietal offerings of Cabernet Franc are not the norm, yet this distinguished varietal plays an important role in many Bordeaux blends. Depending upon the country and region, it expresses its personality in a diverse array of styles. They may range from a mix of dark fruits and fine herbs to quite vegetal in its aromas and flavors. At its best, it provides an abundance of floral aromatics; the color tinted a deep purple hue, a wine of great structure and longevity.

The 2011 vintage underscores why Foris partners with growers that have unique sites giving them the opportunity to outperform in challenging vintages. 2011 was a cool and late vintage, difficult for most varietals, especially for late ripening varieties like Cabernet Franc. The fruit for this wine came entirely from Evans Creek Vineyards, which has long been a source of exceptional fruit for us. It is a steep, terraced hillside vineyard distinguished by very low yielding vines with beautiful clusters of small berries. The owner, Nancy Tappan, takes great pride in her meticulous farming practices.

After almost three years of bottle age, this wine delivers aromatically enticing floral notes of lavender interwoven with cedar, sandalwood and cigar box with an earthy, forest floor density. An unusual mango-like fragrance complements the floral component, leading into juicy, ripe plum and cassis flavors with a savory edge. A medium bodied wine with very fine tannins and great structure, it is quite enjoyable in the present and will continue to age gracefully.

Average Brix at Harvest: 23.5
Analysis at Bottling:
3.74 pH, 5.85 TA, 13.6% Alcohol
146 cases bottled 6/18/13