



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.

2012 Cabernet Sauvignon

The Foris home ranch and estate vineyards are located in the far western reaches of the Rogue Valley appellation. While this area is very well suited to Pinot Noir and Alsace varieties, it is a bit on the cool side for the Bordeaux family of Cabernet Sauvignon, Cabernet Franc, and Merlot. For these varieties we have formed long term relationships with like-minded growers in the warmer Bear Creek Valley region to our east. Within the same viticultural appellation, the Rogue Valley, differences in climate, rainfall and soil types enables the great diversity found in the Foris range of wines.

The fruit for this bottling came from Sam's Valley Vineyard. Sam's Valley is located in the northeastern most corner of the Rogue Valley, and is unique for being the hottest site in the Rogue Valley, and the "dirt" is composed primarily of volcanic ash from the explosion that created Crater Lake. This light, fluffy soil creates exceptional drainage allowing the vines just enough vigor to produce a crop of small clusters and berries that ripen earlier than any other Bordeaux varieties in our area. In 2012 that made the difference in crafting a fully ripened, dark, dense and luscious wine.

Our 2012 Cabernet Sauvignon is a big, dark wine with loads of black cherry fruit and plums with a savory, mushroom/earthy complexity finishing with significant tannins. A bit of an old-world style that eschews new oak to focus the flavor and aroma profile on the fruit attributes. The tannins are youthful and either a decanting prior to serving or just more bottle age to round out this big boy will be rewarded.

While the wine has had nearly two years of bottle aging prior to release, its youthfulness begs to be paired with a grilled Rib Eye steak, Prime Rib Roast or a hearty lamb dish.

Brix at harvest: 24.5
Analysis at bottling:
3.58 pH, 5.7 TA Alcohol 14.6%
320 cases bottled 6/18/14