



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.

2013 Cedar Ranch Pinot Noir, Estate

Foris Vineyards is one of the true Pioneers of Oregon Pinot Noir. Since 1974 when founder Ted Gerber planted his first vines, Foris has continued to be on the forefront of understanding this noble grape variety. Located in the far southwestern reaches of the Rogue Valley AVA, the Illinois Valley offers a unique Alpine climate and ancient volcanic soils that create an expression of Pinot Noir that showcases finesse and purity of flavor over sheer power and weight.

Cedar Ranch, planted in 2009, has expressed its potential for top notch Pinot Noir early in its life. The site is the warmest of our estate vineyards and its rocky soils are exceptionally well drained. A selection of Dijon clones, 113, 114, 115, 667, 777, and Pommard clones planted in twelve separate blocks gives us a lot to work with. The 2013 Cedar Ranch Pinot Noir is our first single vineyard bottling from this property, complementing our Maple Ranch and Rogue Valley offerings. We are not yet sure of our strategy going forward. We may bottle both Maple Ranch and Cedar Ranch in some years, we may only bottle one of them, we don't know yet, but are determined to let wine quality be our guide.

Although the vineyard determines the ultimate quality of a wine, there are many choices that both the grower and wine maker have in shaping its overall style. One of the most important decisions is harvest dates. We have long felt that while ripe is good, over ripe is not better. We also walk lightly in our use of oak, preferring to incorporate a percentage of once-filled French oak barrels each year instead of the more heavy handed new wood. Our primary fermentations are entirely done in small, ¼ ton open-top bins that allow us to gently punch down the cap by hand. Overall, it's a very minimal approach to wine making that respects the integrity of our wonderful fruit.

The 2013 vintage was warm and early in Southern Oregon. Fortunately, we started night harvesting in 2013, bringing in beautiful, cold fruit. With many exceptional small lots to choose from, our final, barrel by barrel clonal selection ended up being 1/3 each of 667, 777, and 114.

Deep, complex aromatics are accented by black cherry, raspberry and plum preserves with hints of pomegranate and cranberry. Spicy components of cedar, sandalwood and maple syrup are backed by loamy, savory notes and a touch of pineapple sage. Across the palate, the feel is warm and spicy, the open texture rather plush and at the same time delicate and alluring.

Average brix at harvest: 24.4
Analysis at bottling: pH 3.45, TA 6.0 g/L, alcohol 13.8%
434 cases bottled unfiltered 9/6/14