



*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 eight 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 Riesling

*Estate Grown, Rogue Valley, Oregon*

Foris wines are defined by the uniqueness of the Illinois Valley, home to our estate vineyards and winery. A part of the western most reaches of Southern Oregon's Rogue Valley Appellation, the valley is distinctive in its alpine attributes. Having been grape growers for over thirty-eight years, we have found that Alsace white varieties are especially well suited to our microclimate. As with all great vineyards the world over, our wine style is a reflection of the nature of our vineyards. We strive for a purity of fruit and concentration of flavors that result from all of our hard work in the vineyards.

The 2013 vintage for us began much the same as did 2012, above average heat in September pushed us into an early harvest mid September, ten days earlier than usual. The 2013 vintage became the tale of two vintages when rain came September 27th, after most of the early ripening varieties were in but before harvest began on late ripening varieties like Riesling. Good weather returned after giving us a break to get caught up and begin bringing in the last of the vintage.

The rains provided an excellent opportunity for botrytis to begin to develop. Dry weather followed to allow the noble rot to work its magic upon the berries, shriveling them, concentrating the sugars and acids as well as imparting a distinctive apricot aroma and flavor profile. About 10-15% of the clusters were botrytis affected in 2013, providing added depth and richness to our drier style of Riesling. While one percent residual sugar may sound sweet, the high acidity provides an illusion of dryness.

Aromatics include dried floral components reminiscent of sachet, incorporating scents of lavender, fennel and dried rose petal. Green apple, quince and nectarine are the primary fruit flavors, finishing with a touch of apricot and hibiscus tea. Taut yet mouthwatering, a generous texture leads into a lingering, steely finish.

Riesling is one of the world's great and surprising white wines in that it is enjoyable in its youth and can stand the test of time. While pleasurable upon release, this wine may be able to age gracefully in the bottle for many years to come.

Harvested 10/4-6/2013

Brix at harvest: 21.8

Analysis at bottling: pH 2.94, TA 8.9 g/L, Alcohol 13.2%, RS 1.05%

Bottled April 2014

Cases produced: 501