



*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.*

## 2014 Pinot Blanc

Vintage 2014 arrived early and above average temperatures and very dry conditions pushed the ripening curve well ahead of more normal years. As with 2013, with a warm and fast start to harvest, night harvesting played a key role bringing cool, freshly harvested, vibrant grapes to the crush pad. While Pinot Blanc and Pinot Gris are genetically identical to Pinot Noir, except for lacking color pigments, our selection of Pinot Blanc has larger clusters than either noir or gris, and the fruit ripens significantly later. This also allows us to achieve fully ripened flavors at lower brix, which tends to accentuate the distinctive streak of minerality that is a signature of our Pinot Blanc.

Our Estate fruit for this bottling came from Gerber Vineyard, our original planting, Maple Ranch and our newest planting at Cedar Ranch. Winemaking is straightforward. Whole cluster pressing, fermentation in stainless steel with a selection of aromatic yeasts, and sur lie aging (left on the yeast lees) for five to six months. Our winemaking goal is to highlight the unique alpine nature of the vineyards with a transparent purity of fruit and lively, tongue-tingling crispness.

While not overtly "fruity", Granny Smith apple, nectarine, Kiwi and Casaba melon highlight the fruit attributes. Hints of cumin seed, celery seed, lemon grass, cucumber and green tea add interest and complexity. Medium bodied with a silky-smooth entry, a slight walnut-like astringency pairs well with the crisp finish, and the mineral like scent of fresh rain on hot river rocks is a nice punctuation mark.

Average brix at harvest: 22.7

Analysis at bottling: 3.16 pH, 7.65 g/L TA, 13.8% Alcohol

Bottled 4/22/2015

Cases produced 1062