



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.

2014 Pinot Gris

"Southern 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.

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. Especially with Pinot Gris, given it's grayish/purple skin, even with whole cluster pressing, the warmer the grapes, the more color and bitterness is extracted from the skins during pressing. Obviously something we avoid in pursuit of a delicate wine with ample texture, body and a crisp finish.

With all of the hallmarks of classic Oregon Pinot Gris, aromas of Asian pear, a hint of coconut and a whiff of apple Danish pastry, the texture is full and firm with a tangy, mouthwatering finish. The broad entry and a bit of peach skin tartness and raw almond flavors keep this wine taut and lively.

Harvested 9/5/2014-9/12/2014

Average brix at harvest: 23.1

Analysis at bottling: 3.24 pH, 8.55 g/L TA, 13.9% alcohol

Bottled April 2015

Cases produced: 3252