



*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 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.

Two thirds of the fruit for this bottling came from Sam's Valley Vineyard, which is located in the northeastern most corner of the Rogue Valley and is the warmest site in the valley. The soil is composed primarily of volcanic ash from the explosion that created Crater Lake and is very light, fluffy and exceptionally well drained. One third of the fruit was sourced from Evans Creek Vineyard, an old planting on a terraced hillside that consistently produces a small crop of concentrated Cabernet Sauvignon.

Aromas of Crème de Cassis, violets, sage and an earthy component are complemented by a halo of lightly toasted oak. A tasty core of highly ripened blackberries and blueberries is plump and flavorful and finishes with an intriguing mix of caramelized walnuts and figs in a pomegranate balsamic glaze. Wrapped in a warm blanket of soft tannins, a touch of tapenade and dark plum emerge on the finish.

Brix at harvest: 24.6

Analysis at bottling: 3.7 pH, TA 6.6 g/L, alcohol 13.9%

295 cases bottled 6/24/15