



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.

2016 Chardonnay

Our Chardonnay represents a true expression of the unique soil types available in the Rogue Valley AVA and the alpine climate in the Illinois Valley, produced in a classic style with barrel fermentation and aging.

Warm summer conditions resulted in another early harvest in 2016. Harvest completed in our estate vineyards on September 28, 2016. The wines produced in 2016 will be similar to those produced in the preceding vintages of 2015 and 2014 in fruit characteristics and balanced acidity.

The 2016 Chardonnay is a blend of estate fruit and other Illinois Valley growers we source from (30% Gerber Vineyard, 20% Maple Vineyard, 50% Villanovia Vineyard). The fruit was hand-harvested, whole cluster pressed, and 70% of it was barrel-fermented. Once fermentation is complete, the wine is aged sur lie for 10 months in French oak barrels (10% once filled) and stirred every two weeks.

Light gold in appearance, our 2016 Chardonnay has aromas of stone fruit, yellow apple skins, and toasted almonds. The palate is bright with notes of peach nectar, pith, lemongrass with a slight toast like finish.

Average brix at harvest: 23.8
Analysis at bottling: 3.37 pH, 6.2 g/l TA, 14.0% alcohol
956 cases bottled 6/8/2017