



*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.*

## 2015 Rogue Valley Pinot Noir

Foris was one of the first vineyards in Oregon to plant the now ubiquitous "Dijon clones". Starting with just twenty-five buds of each, Ted Gerber propagated the vines to start supplying nurseries in California. Today, many of Oregon's most famous Pinot vineyards can be traced to the original clone field on Foris' flagship Maple Ranch Vineyard. Our Pinot Noir represents a true expression of the unique soil types and alpine climate of the Illinois Valley, Rogue Valley AVA.

Harvest completed in our estate vineyards on September 23, 2015. Warm summer conditions resulted in another early and compact harvest. The wines produced in 2015 will be similar to those produced in the preceding vintage of 2014 in intensity and fruit characteristics.

Our 2015 Rogue Valley Pinot Noir is 100% estate, (78% Cedar Ranch Vineyard, 22% Maple Ranch Vineyard). The fruit was hand-harvested at night time temperatures, de-stemmed, and fermented whole berry in small open-top fermentation bins. The three-quarter ton bins are gently punched down once daily for the duration of the 10 to 14 day fermentation. Once primary fermentation is complete, the wine is racked to French oak barrels (15% once filled) for 10 months of barrel aging.

Bright cranberry in hue, our 2015 Rogue Valley Pinot Noir has a characteristic heady perfume of Bing cherries, red plums, floral nectar, and pawpaw. The palate has melded flavors of cherries, currant, cranberry gratin, dried strawberries, and barrel spice with a persistent finish reflective of the vintage.

Average brix at harvest: 24.6  
Analysis at bottling: pH 3.45, TA 6.3 g/L, Alcohol 13.9%  
4909 cases bottled 8/18/2016