

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 Rogue Valley Pinot Noir

Foris Vineyards is one of the true Pioneers of Oregon Pinot Noir. Since 1974 when founder Ted Gerber planted his first vines, Foris has continued to be on the forefront of understanding this noble grape variety. Located in the far southwestern reaches of the Rogue Valley AVA, the Illinois Valley offers a unique Alpine climate and ancient volcanic soils that create an expression of Pinot Noir that showcases finesse and purity of flavor over sheer power and weight.

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 Pinot Noir vines to supply nurseries in California. Today, many of Oregon's most famous Pinot vineyards can be traced to the original clone field on Foris' flagship vineyard, Maple Ranch. Our Pinot Noir represents a true expression of the unique soil types and alpine climate of the Illinois Valley in the Rogue Valley AVA.

Harvest completed in our estate vineyards on September 23, 2016. Warm summer conditions resulted in another early and compact harvest in 2016. The wines produced in 2016 will be similar to those produced in the vintages of 2014 and 2015 in flavor and fruit characteristics.

Our 2016 Rogue Valley Pinot Noir is 100% estate, from both Cedar Ranch and Maple Ranch vineyards. 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 for the duration of the 10 to 14 day fermentation. Once primary fermentation is complete, the wine is racked to French oak barrels (16% once filled) for 10 months of barrel aging.

Deep ruby red in the glass, our 2016 Rogue Valley Pinot Noir is fragrant with aromas of fresh berries, cherry cola and white pepper and an enticing, signature floral note. Broad on the palate, it offers a depth of flavors of berry compote, cola, mocha and baking spices carried on good acidity,

Average brix at harvest: 24.5

Analysis at bottling: pH 3.47, TA 5.7 g/L, Alcohol 14.0%

6167 cases bottled