



*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.*

## 2017 Pinot Gris

*"Rogue Valley"*

Foris wines are defined by our alpine climate due to our unique location. Our estate vineyards and winery are located at 1500 feet within the Rogue Valley AVA, Oregon --- in the Illinois Valley within the Siskiyou Mountains. Established in 1976, the Gerber family has been farming grapes for over forty years, specializing in Alsace white varieties and Pinot Noir, which are especially well suited to our microclimate.

The 2017 vintage was a welcome return to a more classic vintage after four consecutive warm years. The winter was one of the snowiest on record, with delayed bud break in April and bloom in late June. Warm summer weather followed and harvest began end of September. The subsequent mild autumn extended harvest since the grapes matured slowly with the cooler weather. Our naturally high elevation lent us cool nights as well, retaining acid in the fruit. 2017 wines will be more similar in characteristics to 2010 and 2011, than our more recent vintages.

Our 2017 Pinot Gris is predominantly from estate fruit, with a third of the fruit from growers in the Illinois and Rogue Valley which lends other fruit qualities into the blend. The fruit was hand-harvested, whole cluster pressed, and fermented in stainless steel tanks at low temperatures for 30 days.

Bright straw-gold in color, our 2017 Pinot gris has aromas of honeysuckle, tangerine, ginger and develops white peach and herbs as the wine opens up. It opens on the palate with slate, lemongrass, nectarine and finishes with a sweet ginger spiciness.

Harvested 9/7/17 - 9/11/17

Average brix at harvest: 22.5 - 23.0

Analysis at bottling: 3.32 pH, 5.6 g/L TA, 14.0% alcohol, 2.4 g/L RS

Bottled 3/30/2018

Cases Produced: 4,196