



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 Alsatian 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 Blanc, *Estate Grown, Oregon*

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. Foris wines are defined by the unique alpine location of our estate vineyards at 1500 feet elevation. Located in the southwestern region of the Rogue Valley AVA, our wines are a true expression of the unique soils and alpine climate of the Illinois Valley in Rogue Valley, Oregon.

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 and early frost extended harvest as the grapes matured slowly with the cooler weather, and our high elevation lent us cool nights, so we naturally retain acid in the fruit. Our 2017 wines will be more similar in characteristics to 2010 and 2011, than our more recent vintages.

Our 2017 Pinot Blanc is 100% estate fruit, composed of three lots harvested in early October from vines planted on our home ranch in 2000. The fruit was whole cluster pressed and fermented in stainless steel tanks at low temperature for 28 days.

Bright straw-gold in color, our 2017 Pinot blanc is aromatically rich with tuberose and Meyer lemons. It has balanced acidity and a plush palate with pear, citrus with lingering notes of lemongrass.

Harvested 10/6 - 10/7

Average brix at harvest: 23.0

Analysis at bottling: 3.38 pH, 6.0 g/L TA, 14.0% alcohol, 2.0 g/L

RS

Bottled 6/18/18

Cases Produced: 1018