



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 varieties 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 Dry Gewürztraminer

Estate grown, 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.

Foris farms some of the oldest Gewürztraminer vineyards in Oregon with original plantings dating back to 1974. Gewürztraminer can be difficult to grow and capture the exotic spice and perfume when producing a dry style of Gewürztraminer, for which Foris is known.

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 Gewürztraminer is 100% estate fruit, composed of three lots harvested in mid October. The fruit was whole cluster pressed, and fermented in stainless steel tanks at low temperature for 30 days.

Bright straw-gold in color, our 2017 Gewürztraminer has delicate aromas of yellow rose, lychee, and peach with the rose and cardamom gathering intensity with development. The wine clings to the palate with notes of nectarine, citrus, rose petal and orange pith. It finishes with sweet ginger and white pepper tones.

Harvested 10/13/18-10/15/18

Brix at harvest: 24.0

Analysis at bottling: 3.36 pH, 5.3 g/l TA, Alcohol 14.5%, RS 1.0g/L

Bottled 4/5/18

Cases produced: 1717