

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.

2017 Rogue Valley Pinot Noir, Estate Grown

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 October 17, 2017. 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 in the last twenty-five years, 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. Our high elevation lent us cool nights, so we naturally retained acid in the fruit as well. Our 2017 wines will be more similar in characteristics to wines from a decade ago than the recent string of warm vintages.

Our 2017 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 (17% once filled) for 10 months of barrel aging.

Medium ruby in hue, our 2017 Pinot Noir is characteristically florally driven with rose petal, red plum and underlying notes of pine resin and mint. On the palate it is smooth, round, and medium-bodied with flavors of tart cherry, orange zest, rhubarb and clove. Its lively acidity carries through the palate and finishes with polished fine-grained tannin.

Average brix at harvest: 24.5 Analysis at bottling: $3.62~\rm pH$, TA $5.4~\rm g/L$, Alcohol 14% 6618 cases bottled