FORIS VINEYARDS



2018

THIS SOUTHERN OREGON MOSCATO WAS MADE IN AN EXUBERANT STYLE AND IS RICH IN SUSTAINABLE ENTHUSIASM. ENJOY!

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.

2018 Moscato, Estate Grown

Foris Vineyards has been cultivating a specific selection of Early Muscat since 1976, and it's proven to be right at home in our alpine valley. In the past, we've made this grape in a number of different styles, from dry, off-dry, to late harvest and even a fortified dessert version. But it wasn't until our previous winemaker, Bryan Wilson, showed us his unique take on Muscat did we have our "Eureka!" moment.

Unabashedly inspired by the frothy Moscatos from Italy's Piedmont region, our take on Moscato is playful, highlighting its exuberant qualities. We arrested fermentation midway through the process, preserving original sweetness and capturing natural carbonation produced during fermentation.

A wildly aromatic wine with abundant amounts of white peach, pear, orange blossom and honeysuckle, our Moscato is delicately effervescent, lending a bright refreshing quality to an otherwise sweet wine with naturally low alcohol, and good acidity. It is delightful as an aperitif with fruit, great for special days or simply celebrating summer.

6475 cases bottled March 2019 Alcohol 7.9%, pH 3.1 TA 7.2 RS 10%, CO2 2450 ppm