



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.

2006 Tawny Port

The Cabernet Sauvignon used for our Port-style wine was produced entirely from the impeccably farmed Del Rio Vineyard near Gold Hill in the warmer eastern reach of the Rogue Valley AVA straddling the 42nd parallel. The block used for this wine is heavily sloped, well drained and faces due south allowing the grapes to ripen to the high sugar content so important to Port wine production.

The grapes were 100% destemmed, maintaining about 15% whole berries, and fermented in stainless steel tanks with one to three pumpovers daily to extract color, flavor and tannins from the grape skins. When a balanced amount of sugar remains, high quality Oregon produced grape brandy is added to kill the yeast and end any further fermentation. After being pressed, the wine was then put into older, neutral barrels and allowed to age for ten years. It was racked twice before being removed from the barrels and blended for bottling. The wine was bottled without fining or filtration.

Our Tawny Port has a bit more depth of color than a traditional Tawny, is slightly drier yet still silky smooth and mildly sweet. Aromas of walnut liqueur, fig bread and port wine are followed by flavors of licorice, cassis and a hint of slightly bitter toasted walnuts. Fabulous paired with toasted walnuts, Rogue Creamery Blue Cheese and a crackling fire.

Brix at harvest: 29.0 Brix, 5.0% residual sugar, alcohol 18.0%
Bottled June 2016
315 Cases Produced
Unfined & Unfiltered
100% Neutral French Oak