



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 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.

2016 Late Harvest Gewürztraminer

Estate grown, Rogue Valley

Foris wines are defined by the unique microclimate of our location, home to our estate vineyards and winery. The Illinois valley is in the most southwest corner of the Rogue Valley AVA, Oregon, and it is distinctive in being alpine. The climate is especially well-suited to Alsace white varieties and our wine style is a reflection of both the climate and the nature of our vineyards. Having farmed this region for over thirty-eight years, we continue to hone our craft and focus our work on striving for purity of fruit and concentration with all our work.

With original plants dating back to 1974, Foris farms some of the oldest Gewürztraminer in Oregon. Gewürztraminer is a variety that rewards patience in the growing season, by yielding rose, pale pink clusters with generous amounts of exotic spice and perfume embedded in the berry. These qualities yield exceptionally flavorful and delicious wines. And when weather and conditions permit, we make a late harvest dessert wine

The late harvest gewürztraminer is pale gold in the glass, redolent with rose petal, citrus blossom and lime. The palate is rich and broad with flavors of apricot, orange blossom, and reminds of honeyed pears steeped with spice and cardamom.

Average brix at harvest: 27.0

Analysis at bottling: pH 3.25, TA 6.3 g/L, 10% alcohol, 13% RS
320 cases bottled 6/8/2017