



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 Cedar Ranch Pinot Noir, *Estate Grown*

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 wines are defined by the unique alpine location of our estate vineyards at 1500 feet elevation. Located in the southwestern region of the Rogue Valley AVA, our wines are a true expression of the unique soils and alpine climate of the Illinois Valley in Rogue Valley, Oregon.

Cedar Ranch was planted in 2009 and its blocks of Pinot Noir have consistently shown lovely wines worthy of single vineyard bottling, even early in its life. The site is the warmest of our estate vineyards and its rocky soils are exceptionally well-drained. A well-planned selection of Dijon clones, 113, 114, 115, 667, 777, and Pommard are planted in twelve separate blocks.

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, 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, and our high elevation lent us cool nights, so we naturally retain acid in the fruit. Our 2017 wines will be more similar in characteristics to 2010 than our more recent vintages.

Our 2017 Cedar Ranch Pinot Noir is composed of clones 113, 114, 115 and 667. 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 wines are racked to French oak barrels (25% once filled) for 10 months of barrel aging.

Cranberry in hue, our 2017 Cedar Ranch Pinot Noir is fragrant with rose petal, tuberose, red plums, black raspberry with notes of mint and pine. It is medium bodied with lively acidity and lush round front and mid palate. The flavors are juicy with candied cranberry, tart cherry, orange peel, and barrel spice with fine grained tannin on the finish.

Average brix at harvest: 24.4

Analysis at bottling: pH 3.56, TA 5.4 g/L, Alcohol 13.9%

329 cases bottled 8/14/2018