



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.

2018 Cabernet Franc, *Rogue Valley, Oregon*

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.

The 2018 vintage was a quality vintage that had delightful weather. Despite the larger than average crop, berries were small, concentrated and there was ample time for fruit to slowly ripen. We had mild summer weather due to filtered sunlight and relatively low heat for the majority of the growing season. Once the skies cleared close to harvest, the heat kicked in and led into our typical harvest date in the end of September. An exceptionally mild autumn extended harvest into the third week of October with no rains to interrupt development. Our naturally high elevation and the mild summer retained good acidity in the fruit.

Our 2018 Cabernet Franc is composed of three lots. The fruit was harvested in early October from a long term grower in Rogue River, on a steep, south-facing terraced hillside with fruit that is beautifully concentrated. The fruit was hand-harvested, 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 raked to French oak barrels (38% once filled) for 15 months of barrel aging.

Our 2018 Cabernet Franc captures the essence of the varietal and its quality within the AVA. It is deep garnet in color with aromatics of cherries, violets, sage, cedar and graphite and flavors of cherries, plum, tobacco leaf, peppercorns, and smoked cedar. The flavors are wrapped in refined balanced tannin.

Harvested 10/7/18 – 10/22/18

Average brix at harvest: 25.7

Analysis at bottling: 3.60 pH, 5.8 g/L TA, 14.2% alcohol

Bottled 4/22/20

Cases Produced: 129