



*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 Chardonnay, *Estate Grown, 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 and filtered sunlight due to large wildfires and relatively low heat for the majority of the growing season. A warming trend in September 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 Chardonnay is 100% estate fruit, composed of two lots harvested in early October from three Dijon clones planted on our home ranch and one of our oldest blocks on Maple Ranch. Both lots were whole cluster pressed, and fermented in traditional French oak barrels, of which 15% were one year old barrels. The wine was aged on lees without malolactic fermentation to retain acidity, and bottled after 6 months.

Light yellow-gold in color, our 2018 Chardonnay has aromatics of ripe pear, orange blossom, floral honey and nutmeg. The palate carries flavors of Meyer lemon chiffon, tangerine, melon, shortbread and hazelnut. The wine is medium bodied, supple with a juicy finish.

Harvested 9/26/18 – 9/29/18

Average brix at harvest: 22.5

Analysis at bottling: pH 3.33, 6.5 g/L TA, 13.8% alcohol

Bottled 6/10/19