



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 Alsatian 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 Tempranillo, *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. 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 Tempranillo is 100% estate grown from our home ranch vineyards. 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 wine is racked to French oak barrels (50% once filled) for 18 months of barrel aging.

Our 2018 Tempranillo is intensely colored and with a more muted nose of fresh blackberry, black cherries and cedar. The palate is medium bodied with the acidity, but densely concentrated with dried black cherry, coffee, chocolate mole, leather and cedar. With the concentration yet dusty, tamed tannin, it is both drinkable now and ageworthy.

Harvested 10/18/18

Average brix at harvest: 26.8

Analysis at bottling: 3.69 pH, 5.3 g/L TA, 14.5 % alcohol

Bottled 6/02/20

Cases Produced: 263