



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.

2019 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 2019 vintage was a classic Oregon vintage with a significantly smaller than average crop, due to low fruit set in the spring. A slow start in the spring had average bud break dates, but delayed growth in the early part of the growing season. Warm late summer weather accelerated fruit development. And cooler temperatures in the fall led to a majority of the harvest occurring in mid October, similar to the previous two years. There was solid ripening despite the early frosts due to the much lower than average crop levels.

Our 2019 Cabernet Franc is composed of one lot. 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 racked to French oak barrels (38% once filled) for 30 months of barrel aging.

Our 2019 Cabernet Franc captures the essence of the varietal in a classic vintage. It is a garnet in color, dominated by herbal aromatics with baking spice-accented cherry and tobacco leaf, sweet bell pepper, forest floor and cedar on the palate. The flavors are wrapped in refined delicate tannin.

Harvested 10/14/19

Average brix at harvest: 24.3

Analysis at bottling: pH 3.74, 6.0 g/L TA, 14.2% alcohol

Bottled 6/22/22

Cases Produced: 52