



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 Gewurztraminer *Estate Grown, Rogue Valley, Oregon*

Foris wines are defined by our alpine climate due to our unique location. Our estate vineyards and winery are located at 1500 feet within the Rogue Valley AVA, Oregon - in the Illinois Valley within the Siskiyou Mountains. 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.

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 fall temperatures and led to a majority of the harvest occurring in October, similar to the previous two years. Good ripening occurred due to lower than average crop levels despite early frosts in October.

Our 2019 Gewurztraminer is 100% estate fruit, composed of blocks from our home ranch and Maple Ranch. The fruit was harvested in late-October, whole cluster pressed, and fermented in stainless steel tanks at low temperature for 30 days, finishing on Thanksgiving.

Pale gold, our 2019 Gewurztraminer is perfumed with nose of rose petals, clementine peel, and cardamom. The wine is dry and lush on the palate with nectarine and lychee and finishes crisp with ginger and spice.

Harvested 10/24/19-10/31/19

Average Brix at harvest: 26.0

Analysis at bottling: 3.32 pH, 5.3 g/l TA, Alcohol 14.5%, RS 0.8 g/L

Bottled 4/15/20 – 4/16/20

Cases produced: 1125