



*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.*

## **2020 Pinot Gris** *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 2020 vintage had a promising start with warm spring temperatures that led to one of the earliest starts to the season and intermittent cool, wet conditions led to a moderate to moderately low fruit set. The resulting clusters had small berries and the warm growing season seemed to promise fruit forward, highly concentrated wines. But in early September, the wildfires started bringing smoke to many parts of the state. The impact of smoke on grapes varied significantly from variety, and site to site. The net effect on fruit development was a warm season but with a cool weather finish. In spite of the challenges, we bottled small amounts of lovely wines in 2020.

Our 2020 Pinot Gris was harvested in early morning cool temperatures in late September, whole cluster pressed into tanks. After cold settling for two days, the juice was racked off solids and fermented in stainless steel to capture the fresh fruit character.

Straw in color, our 2020 Pinot gris opens with subtle aromas of white peaches, jasmine, asian pear and lemon verbena. The wine has a broad entry and juicy, richly textured mid palate of pear, marmalade, cantaloupe, and kumquat that leads to a mineral finish.

Harvested 9/11/20 – 9/22/20

Analysis at bottling: pH 3.30, 5.8 g/l TA, Alcohol 13.3%, RS 1.1 g/L

Bottled 4/15/21

Cases produced: 1434