



*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.*

## **2021 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 2021 vintage was a challenging Oregon vintage in the Illinois Valley that had average bud break dates and average crop load initially. Cool early spring weather and an unusual frost in the first week of June moderated crop levels in low lying areas and delayed maturity in vines that were in the middle of bloom. By midsummer the weather had shifted to the opposite range of the heat spectrum and shoots grew rapidly with the high temperatures. Sporadic rain in early fall and an early frost in the first week of October finished the harvest window.

Our 2021 Gewurztraminer is 70% estate fruit, composed of blocks from our home ranch and Maple Ranch. The remaining fruit comes from a local grower five miles away from our location. The fruit was harvested in October, whole cluster pressed, and fermented in stainless steel tanks at low temperature for 30 days.

Brilliant gold, our 2021 Gewurztraminer is aromatic with yellow rose, lychee, grapefruit, orange peel, gooseberry and peach wafting from the glass. The wine is perfectly dry and lush on the palate with rose petal, nectarine, lychee, and orange pith. It is opulent and crisp with lingering notes of citrus and ginger.

Harvested 10/2/21 – 10/13/21

Average Brix at harvest: 22.5

Analysis at bottling: pH 3.22, 5.7 g/l TA, Alcohol 13.6%, RS 1.0 g/L

Bottled 02/15/22

Cases produced: 1057