



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 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.

2022 Chardonnay, *Estate Grown, 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 2022 vintage was an interesting Oregon vintage that ranged widely from a cold frost in mid April to a warm finish in October. The early frost had varying effects on bud break dependent on variety and location. There was plenty of precipitation and very cool temperatures, but good bloom conditions and generous fruit set. We ultimately finished with good amounts of fruit, but small clusters and berries that ripened well in the unexpectedly warm fall temperatures in September and October. This unusual combination led to good flavors, despite the delayed start, and the quickest picking window in the last five years.

Our 2022 Chardonnay is 100% estate fruit, composed of one lot harvested in early October from three Dijon clones planted on Timmer Vineyards. Two lots were whole cluster pressed, and fermented in traditional French oak barrels, 5% of which were new and 5% once-filled. The wine finishes malolactic fermentation in barrel and rests on lees for 6 months until blending and bottling.

Light yellow in color, our 2022 Chardonnay has delicate aromatics of white flowers, honeysuckle, and white peach. The palate carries flavors of apples and hints of brioche. The wine is medium bodied and crisp with some tannin

Average brix at harvest: 21.7

Analysis at bottling: pH 3.35, TA 6.0 g/L, Alcohol 13.4%

333 cases bottled