



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.

2022 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 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 Gewurztraminer is composed of blocks from our home ranch and Maple Ranch and from a local grower less than 5 miles from our location. The fruit was harvested in late October, whole cluster pressed, and fermented in stainless steel tanks at low temperature for 30 days.

Pale gold, our 2022 Gewurztraminer is aromatic with lychee, yellow rose, papaya, and orange peel wafting from the glass. The wine is perfectly dry and lush on the palate with lychee and ruby red grapefruit. It is opulent and crisp with persistent lingering notes of citrus, lychee and rose petal.

Harvested 10/15/22 - 10/26/22

Average Brix at harvest: 22.0

Analysis at bottling: pH 3.35, 5.8 g/l TA, Alc 13.0%, RS <1 g/L

Bottled 02/08/23 - 02/09/23

Cases produced: 1466