



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 Alsatian 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 Pinot Blanc, *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 quickly 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 Pinot Blanc was composed of two lots picked in mid October. The grapes were whole cluster pressed into tanks to settle for two days. Then the juice was racked off solids to small stainless steel tanks for fermentation and bottled after four months.

Golden straw in color, our 2022 Pinot blanc has a floral character and less overt fruit on the nose with nice concentration on the palate.. This medium bodied wine has a combination of pear, less ripe kiwi, and crisp acidity with floral briny Meyer lemon on the finish.

Harvested 10/12/22 – 10/13/22

Analysis at bottling: pH 3.26, 6.3 g/l TA, Alcohol 13.5%, RS 0.5 g/L

Bottled 04/12/23

Cases produced: 796