

FORIS VINEYARDS

Rosé of Pinot Noir

2023

THIS ESTATE-GROWN OREGON ROSÉ OF PINOT NOIR WAS MADE IN AN EXUBERANT STYLE AND IS RICH IN SUSTAINABLE ENTHUSIASM. ENJOY!

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.

2023 Rosé of Pinot Noir *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 2023 vintage was an interesting Oregon vintage that ranged widely from a cold winter, a rapidly warming spring to a rain filled finish in October. There were varying effects on bud break dependent on variety and location, but the weather led to an extremely short budbreak to bloom and ultimately generous fruit set. We finished with good amounts of fruit, finishing at much lower alcohols than we have seen in the past seven vintages.

Our 2023 Pinot Noir Rosé is 100% estate fruit, composed of fruit from a mixture of Dijon clones from Maple Ranch Vineyard. The fruit was hand harvested in the beginning of October before the rains. One lot from Maple Ranch was whole cluster pressed into a stainless steel tank. After settling for 48 hours, the juice was racked off solids and fermented at low temperatures for three weeks.

Pale salmon pink, our 2023 Rosé of Pinot Noir is aromatic with delicate floral and melon aroma. The palate is bright citrus (starfruit, pomelo, rhubarb) with undertones of fuji apple and canteloupe carried on a long bright finish.

Harvested 10/03/23

Brix at harvest: 22.0

Analysis at bottling: pH 3.40, 5.9 g/L TA, Alcohol 13.5%, < 1 g/L RS

Bottled 1/31/24

Cases produced: 368