



*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.*

## **2018 Pinot Gris** *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 2018 vintage was a quality vintage that had delightful weather. Despite the larger than average crop, berries were small, concentrated and there was ample time for fruit to slowly ripen. We had mild summer weather due to filtered sunlight and relatively low heat for the majority of the growing season. Once the skies cleared close to harvest, the heat kicked in and led into our typical harvest date in the end of September. An exceptionally mild autumn extended harvest into the third week of October with no rains to interrupt development. Our naturally high elevation and the mild summer retained good acidity in the fruit.

Our 2018 Pinot Gris was night harvested in mid-September, whole cluster pressed into tanks. After settling for two days, the juice was racked off solids and fermented in stainless steel to capture the bright fresh fruit character.

Bright straw-gold in color, our 2018 Pinot gris has aromas of honeysuckle, with white peach and herbs as the wine opens up. It opens on the palate with lemongrass, nectarine and finishes with a sweet ginger spiciness.

Harvested 9/18/2018

Brix at harvest: 22.5

Analysis at bottling: pH 3.20, 6.3 g/l TA, Alcohol 14.0%, RS 3.2 g/L

Bottled 4/16/19 – 4/17/19

Cases produced: 2948