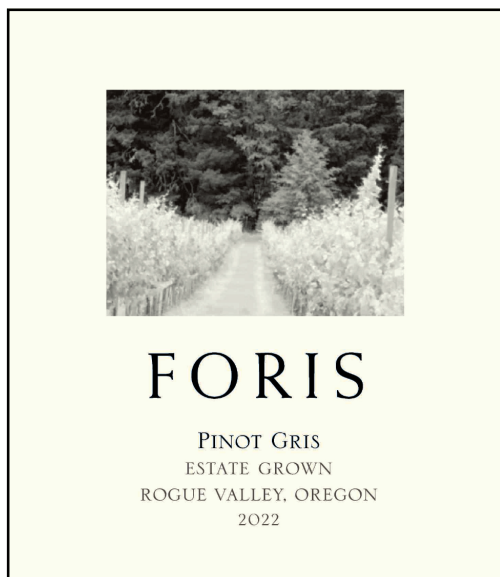




Nestled in a pristine alpine valley in southwestern Oregon's rugged Siskiyou Mountain range, Foris Vineyards has been a true viticultural pioneer for over thirty eight years. Specializing in Alsace varietals and Pinot Noir, Foris Vineyards consistently garners accolades for both quality and value. The 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 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 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 Gris was harvested in early morning cool temperatures in early to late October and whole cluster pressed into tanks. After cold settling for one day, the juice was racked off solids and fermented in stainless steel to capture the fresh fruit character.

Straw in color, our 2022 Pinot gris has fragrant aromatics of pear, honeysuckle, orange blossom honey, and white stone fruit. The wine has enhanced mouthfeel and weight but with bright acidity that carries flavors to a lingering finish of pear, lemon zest and pith.

Harvested 10/8/22 – 10/20/22

Analysis at bottling: pH 3.27, 6.2g/l TA, Alcohol 13.9%, RS 0.6 g/L

Bottled 4/12/23 – 4/15/23

Cases produced: 3497