



*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.*

## 2012 Riesling

*Estate Grown, Rogue Valley, Oregon*

Foris wines are defined by the uniqueness of the Illinois Valley, home to our estate vineyards and winery. A part of the western most reaches of Southern Oregon's Rogue Valley Appellation, the valley is distinctive in its alpine attributes. Having been grape growers for over thirty-eight years, we have found that Alsace white varieties are especially well suited to our microclimate. As with all great vineyards the world over, our wine style is a reflection of the nature of our vineyards. We strive for a purity of fruit and concentration of flavors that result from all of our hard work in the vineyards.

The 2012 vintage was dramatically different than the previous vintage. 2011 was cool and late, 2012 was warm, about normal in terms of starting harvest, but harvest progressed very rapidly as heat came in September and stayed well into October. Thankfully, by the time that Riesling was reaching full maturity, normal temperatures returned to our Alpine Valley and we were able to harvest Riesling the third week of October on chilly fall mornings.

Our Estate Riesling is harvested at the tail end of harvest almost every vintage. We usually have a few fits of rain in early September...just enough to get botrytis started. Dry weather followed to allow the noble rot to work its magic upon the berries, shriveling them, concentrating the sugars and acids as well as imparting a distinctive apricot aroma and flavor profile. About 5-10% of the clusters were botrytis affected in 2012, providing added depth and richness to our drier style of Riesling. While one percent residual sugar may sound sweet, the high acidity provides an illusion of dryness. Aromas of Meyer lemon, apricot and honey mix with a minerality that smells like rain evaporating from dry river-bed stones. Flavors of lemon curd, dried pineapple and green apple predominate. The warmer vintage gave us slightly less acidity, providing a little more roundness in texture enhanced with slightly higher alcohol, but still vibrant with acidity.

Riesling is one of the world's great and surprising white wines in that it is enjoyable in its youth and can stand the test of time. While pleasurable upon release in the summer of 2013, this wine may be able to age gracefully in the bottle for many years.

Harvested 10/21-22/2012

Brix at harvest: 21.6

Analysis at bottling: pH 2.89, TA 9.0 g/L, Alcohol 12.8%, RS 1.0%

Bottled February 2013

Cases produced: 1,020