



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.

2023 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 2023 vintage was an interesting Oregon vintage that ranged widely from cold weather in April to cool showers in mid October. The cool weather delayed bud break dependent on vineyard elevation and variety. There was plenty of precipitation initially but good bloom conditions and generous fruit set in June. We ultimately finished with generous amounts of fruit, that ripened slowly in the unexpectedly cool fall temperatures in September and October. This unusual combination led to low alcohols, moderate acidity, and good flavors on the white varieties.

Our 2023 Pinot Blanc was composed of two lots picked in late October from Cedar and Gerber vineyards. 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 five months.

Golden straw in color, our 2023 Pinot Blanc has a distinct floral character with gardenia and peach like aromatics. This medium bodied wine has a combination of starfruit, melon, early season kiwi, lemon peel, white flowers and wet slate.

Harvested 10/24/23 – 10/25/23

Analysis at bottling: pH 3.61, 6.0 g/l TA, Alcohol 13.4%, RS 1.0 g/L

Bottled 03/27/24

Cases produced: 885