



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.

2018 Cedar Ranch Pinot Noir, *Estate Grown*

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. Foris wines are defined by the unique alpine location of our estate vineyards at 1500 feet elevation. Located in the southwestern region of the Rogue Valley AVA, our wines are a true expression of the unique soils and alpine climate of the Illinois Valley in Rogue Valley, Oregon.

Cedar Ranch was planted in 2009 and its blocks of Pinot Noir have consistently shown lovely wines worthy of single vineyard bottling, even early in its life. The site is the warmest of our estate vineyards and its rocky soils are exceptionally well-drained. A well planned selection of Dijon clones, 113, 114, 115, 667, 777, and Pommard are planted in twelve separate blocks.

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. A warming trend in September 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 Cedar Ranch Pinot Noir is composed of clones 113, 114, 115, and 777. The fruit was hand-harvested at night time temperatures, de-stemmed, and fermented whole berry in small open-top fermentation bins. The three-quarter ton bins are gently punched down for the duration of the 10 to 14 day fermentation. Once primary fermentation is complete, the wines are racked to French oak barrels (25% once filled) for 10 months of barrel aging.

Deep ruby in hue, our 2018 Cedar Ranch Pinot Noir is lifted with scents of fresh plum, herbs, balsam, clove and allspice. The wine is generous with flavors of berry compote, black cherry, plum, pomegranate, and blueberry with good supple tannin and persistence on the palate.

Average brix at harvest: 23.5

Analysis at bottling: pH 3.43, TA 5.5 g/L, Alcohol 13.9%

550 cases bottled 9/28/2019