



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.

2019 Chardonnay, *Estate Grown, Oregon*

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.

The 2019 vintage was a classic Oregon vintage with a significantly smaller than average crop, due to low fruit set in the spring. A slow start in the spring had average bud break dates, but delayed growth in the early part of the growing season. Warm late summer weather accelerated fruit development and led to similar October harvest dates as the previous two years. Our naturally high elevation retained good acidity in the fruit.

Our 2019 Chardonnay is 100% estate fruit, composed of three lots harvested in early October from three Dijon clones planted on our home ranch, a young planting on Timmer Vineyards and one of our oldest blocks on Maple Ranch. Two lots were whole cluster pressed, and fermented in traditional French oak barrels, of which 18% were one year old barrels, and one lot was fermented in stainless steel drums. The wine was aged on lees without malolactic fermentation to retain acidity, and bottled after 6 months.

Light yellow-gold in color, our 2019 Chardonnay has aromatics of orange blossom and nutmeg. The palate carries flavors of Meyer lemon gelato, melon, citrus zest, and hazelnut with notes of almond skin. The wine is medium bodied, supple on the palate with a juicy, lithe run to the finish.

Harvested 09/24/19 – 10/19/19

Average brix at harvest: 23.2

Analysis at bottling: pH 3.43, 5.6 g/L TA, 13.9% alcohol

Bottled 6/11/20

Cases Produced: 1016