



Nestled in a pristine alpine valley in southwestern Oregon's rugged Siskiyou Mountain range, Foris Vineyards has been a true viticultural pioneer for over forty 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.

2020 Riesling *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 elevation 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 2020 vintage had a promising start with warm spring temperatures that led to one of the earliest starts to the season and intermittent cool, wet conditions led to a moderate to moderately low fruit set. The resulting clusters had small berries and the warm growing season seemed to promise fruit forward, highly concentrated wines. But in early September, the wildfires started bringing smoke to many parts of the state. The impact of smoke on grapes varied significantly by variety, and site to site. In spite of it all, we bottled small amounts of lovely wines in 2020.

Our 2020 Riesling is 100% estate fruit, composed of two lots harvested in early October. The fruit was whole cluster pressed, cold settled, and fermented in stainless steel tanks at low temperature for 30 days and 15% of the final blend was fermented in neutral oak.

Brilliant gold-green, our 2020 Riesling is aromatically rich in citrus (mandarin orange, kaffir lime, meyer lemon), honeydew, honeysuckle, rose and bay leaves. The juicy palate carries through with mouth-watering acidity, tangerine, lime and a touch of salinity to a persistent off-dry finish.

Harvested 10/19/20 – 10/20/20

Analysis at bottling: 3.10 pH, 6.5 g/l TA, Alcohol 13.2%, RS 5.9 g/L