



Founded by Ted and Meri Gerber, Foris Winery and Vineyards is family-owned and family-managed. A visit to the winery explains their choice for the name FORIS. Latin for "out of doors", *foris* conveys the mood of the flowing rivers and lush, fir-covered Siskiyou Mountains which surround our vineyards. They are nestled in the remote Illinois River Valley of southwest Oregon.

2005 Barrel Fermented Chardonnay – HC-00269 For pricing please call 913-327-1977

Slightly smoky aromas of juicy peaches with very subtle hints of butter and minerals. Medium to light bodied. Supple on the palate with nicely integrated acidity. Peachy, but with a hint of citrus, maybe lime. Showing minerals on the finish. Mildly toasty. Long trailing finish with some spice.

2006 Pinot Gris – HC-00270 For pricing please call 913-327-1977

Starts with bright aromas of grapefruit and stone fruits. Medium bodied with a soft acidity, but still racy, even spicy. Minerals, lime and a tight core of tangerines on the palate. More citrus throughout the mouthwatering finish. Crisp and refreshing, it should make beautiful drinking throughout the spring and summer.

2006 Pinot Noir – HC-00271 For pricing please call 913-327-1977

Subtle aromas suggest darker colored fruit with tones of chocolate. Medium bodied, with subtle tannins and easy acidity. Raspberries and wild blackberries on the palate. Spice and pleasant acidity intermingle with the fruit on the long, focused finish.

2002 Fly Over Red – HC-00272 For pricing please call 913-327-1977

Medium-deep ruby color. On the nose, Cabernet Sauvignon is immediately noticeable. Spice, cedar cigar box, and cassis. On the palate the jammy merlot becomes evident, along with more spice from the cabernet sauvignon and cabernet franc. Fairly complex flavors. Subtle acidity and mild tannins nicely frame the deep, jammy fruit. Long, plummy finish. Thoroughly spicy. Drinking very nicely right now. Time may further mellow it out a bit, but it is not necessary.

2003 Merlot – HC-04100 For pricing please call 913-327-1977

Aromas of smoky, freshly crushed berries. Dense and chewy on the palate. Creamy flavors of raspberry, black cherry and a hint of chocolate. Hints at the forest floor flavors typical of Rogue Valley reds. Fully ripe tannins, and subtle framing acidity. Youthful and relatively tight, it will certainly benefit from aeration at this early stage in its development.

2003 Cabernet Sauvignon – HC-04290 For pricing please call 913-327-1977

Very spicy nose. Cassis fruit with a hint of smoky oak. Medium bodied, but broad on the palate, mostly dark fruit with hints of cedar cigar box and leather. Subtle tannins, bright acidity with a long finish.

FORIS VINEYARDS

