

RANSOM WINE COMPANY

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BY THE NUMBERS

Pick Dates: October 7th and

October 12th

Average Harvest Brix: 23.6

pH: 3.65

TA: 5.7 g/L

Alcohol: 13.7%

Bottled: August 2018

260 cases produced

Varietal Composition:

-Tinta Barroca (34%)

-Cabernet Franc (32%)

-Malbec (32%)

-Tinta Cao (2%)

VINEYARD SITES

Rogue Valley AVA

Gold Vineyard

-Tinta Barroca, Tinta Cao, Malbec
and Cabernet Franc on rootstock

-Elevation: 1,760 feet

-Aspect: Northeast facing

-Soils: Manita, Coleman, Gregory

- L.I.V.E certified vineyard

-Salmon Safe Certified Vineyard

2016 REDS

ROGUE VALLEY - OREGON

VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton fermenters. Four to six day cold soaks ensured gentle yet thorough extraction of color and flavor. The small lots were fermented with D254 and Clos strain yeasts for an average of ten days and hand punched two to three times daily. The wine was aged twenty months in mixed French cooperage one to two years old before being blended and bottled. This wine was minimally processed from 100% free run juice without filtration.

VINTAGE NOTES:

The 2016 growing season was another warm, early year with excellent fruit quality. Spring was unusually warm, leading to bud break two to three weeks ahead of average. Summer brought more moderate weather, though a short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set than in 2014 or 2015. Moderate summer temperatures provided even growing conditions through véraison. August and September saw cool evenings despite warm weather during the day, preserving the natural acidity and complexity of flavor in a vintage rightly heralded for ripeness and concentration. We harvested in late September and early October and the fruit arrived in pristine condition, with virtually no sign of disease, pest or bird effects.

OUR IMPRESSIONS:

An elegant yet accessible Rogue Valley blend highlighting some of our favorite varietals from Iberia and Bordeaux, the Ransom Reds blend is lively and food-friendly. Opening with a lush nose of black cherry, licorice and baking spices, the palate is full and structured, with fine grained tannins wrapped around a core of dense black fruit. The Reds finishes with finesse and power, leaving behind terroir-driven aromas of wild huckleberry and sweet earth. Open and expressive now, it should cellar well for the better part of the decade.

~The Ransom Philosophy~

The intent of Ransom Wine Company is to create artisan crafted wines that exemplify true varietal character and express the individuality of the growers, vineyard sites, and vintages. Our belief is that wine is best made by hand with minimal intervention. Winemaking decisions are mainly based on taste, instinct, the will of the grapes, and a bit of common sense. We believe that wine is an integral part of everyday meals, complimenting the food and adding to the sense of delight and fulfillment found in gathering to eat and drink. It is the function of wine to enhance fellowship, discussion, and the exchange of ideas. So visit the market, invite over friends and family, and raise a toast to health and happiness through good meals, conversation and socializing! SALUD!