

RANSOM WINE COMPANY

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BY THE NUMBERS

Average Harvest Brix: 23.0

pH: 3.64

TA: 5.5 g/L

Alcohol: 13.1%

Bottled February 2019

2,568 cases produced

VINEYARD SITES

Willamette Valley AVA

Hauer of the Dauen – Own-rooted Pommard and Wadenswil clone planted in 1980. Elevation 250 feet.

Sunnyside - Own-rooted Wadenswil, planted 1970. Elevation 700 feet. LIVE certified.

Eola-Amity Hills AVA

JMD - Own rooted Pommard and Wadenswil clones, planted 1988. Elevation 700 feet. Certified Organic.

Zielinski – Pommard and 777 clones, planted 1979. Elevation 585 feet.

Kristin Hill – Mixed clone planted 1985-1990. 235 feet elevation.

Cattrall – Own rooted Wadenswil and Upright clones, planted 1973. Elevation 750 feet. Certified Organic.

Madrona Hill – Mixed clone planted 1971. 300-600 feet elevation.

2016 JIGSAW PINOT NOIR

WILLAMETTE VALLEY

VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton and seven ton open top fermenters. Cold soak lengths of an average of four days ensured gentle yet thorough extraction of color and flavor. The small lots were fermented with BRG, Premier Cuvée, 3001, RC212, ES488, and wild yeasts for an average of twelve days, and hand punched or pumped over two to three times daily. The wine was aged eighteen months before being blended, filtered, and bottled.

VINTAGE NOTES:

The 2016 growing season was another warm 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 natural acidity and complexity 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 or bird effects.

OUR IMPRESSIONS:

The unique pieces of the Willamette Valley's distinctive *terroir* fit seamlessly together in the 2016 Jigsaw Pinot Noir. Crafted to be at once approachable and expressive of its place, the 2016 Jigsaw opens with lush, classic aromatics of black cherry and cola. The palate is energetic, with beguiling flavors of pomegranate and sarsaparilla punctuated by fine tannins. The finish is long and resonant, with hints of pie spice and wild berries. Ready to drink now, with the finesse and restraint to cellar.

~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, complementing 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!