

RANSOM WINE COMPANY

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BY THE NUMBERS

Average Harvest Brix: 22.7

Pick Date: October 16th

pH: 3.12

TA: 6.2

Residual Sugar: 6 g/L

Alcohol: 13.8%

Bottled April 2019

100 cases produced

100% Certified Organic Grapes

No animal products used

VINEYARD SITES

Eola-Amity Hills AVA

Catrrall Vineyard

- Own-rooted Pinot Gris

-Planted 1979

-Elevation: 750 feet

-North facing slope

-Yamhill soils: well drained,
medium depth ancient
basaltic soils

-Certified Organic; farmed
organically since inception.

-Family owned and farmed
by five generations of the
family since 1916.

2018 CATTRALL VINEYARD PINOT GRIS

EOLA-AMITY HILLS

VINIFICATION:

The fruit was 100% whole cluster pressed, settled and racked to a stainless steel tank and a neutral oak barrel, where the juice was fermented in small lots using Vin13 and VL1 strain yeasts for sixteen to thirty days at low temperatures. Fermentation was halted using a chiller, and the wine was then aged forty days *sur lie* before being racked, lightly bentonite fined, filtered, and bottled.

VINTAGE NOTES:

A cool early spring delayed bud break slightly, but warm weather helped the grapes catch up in time to bloom right on schedule in mid-to-late June. While the summer was warmer and quite a bit drier than usual, temperatures topped out in the low to mid-nineties with few extreme heat spikes, setting up a balanced year with great concentration. We picked the grapes in late September and early October, following a pleasant string of warm days tempered by cool nights in the late summer and early fall. This weather pattern allowed for development of complex fruit flavors and the retention of fresh, vibrant acidity that we feel will set this classic vintage apart from a string of other recent ripe vintages.

OUR IMPRESSIONS:

This *terroir*-driven single vineyard Pinot Gris from old own-rooted vines in the Eola Hills opens with evocative aromas of heirloom pear and lemon verbena. The palate offers flavors of lemon zest and apple brioche wrapped around an elegant vein of mother-of-pearl minerality. The wine finishes with richness and vibrant acidity.

~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!