

T. HENRY
RANSOM
WINE CO AND DISTILLERY



An elegant, effusive expression of both the varietal character of the grapes and the time-honored traditions of fermentation and alembic distillation, our Grappa is carefully crafted to an unparalleled standard of quality.



An elegant, effusive expression of both the varietal character of the grape and the time-honored traditions of fermentation and alembic distillation, our Grappa is carefully crafted to an unparalleled standard of quality.

We harvest aromatic white varietals at optimum ripeness and lightly press sending the free-run juice to become wine and saving pomace that still holds a high percentage of juice for grappa. The skins and pulp are immediately covered with water to prevent oxidation and fermented with yeasts selected for optimum aromatic expression. So lightly pressed is the pomace that it often reaches 15-16 brix when rehydrated.

After fermentation is complete, the “second wine” is distilled in our hand-hammered, alembic copper pot still. Only the heart of hearts, the very best portion of the distillate, is retained for this special bottling. Though grappa is our most limited-production spirit, it also holds a special place in our canon; it was our very first offering back in 1997, and we have been making it ever since.



Technical Specifications:

Distillation:

Pot Distilled in Prulho 265 and 660 gallon alembic copper stills. All cuts made by smell and taste.

Specifications: 40% alcohol by volume (80 proof). 375mL bottle. Bar top closure with tin capsule.

Tasting Notes: Ethereal, inviting aromas of elderflower, heirloom pear, and tea rose deftly carry over onto a palate that is smooth and sumptuous with a stone fruit driven entry and notes of cassia and wildflower on a long, elegant finish.

Serving Suggestions:

Neat for sipping, as a digestif following meals, or mixed with coffee as a café correcto.

Selected Accolades:

2nd Place Eau de Vie/Brandy - Sip Northwest Best of the Northwest