

RANSOM WINE COMPANY

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BY THE NUMBERS

Pick date: October 7th
thru October 19th
Harvest Brix (avg): 23.2
pH: 3.32
TA: 6.5
Alcohol: 12.6%
Bottled May 2014
781 cases produced

VINEYARD SITES

Eola-Amity Hills AVA

JMD Vineyard

-Own rooted Pommard
and Wadenswil, planted
1988
-Elevation 730 feet
-Certified Organic

Temperance Hill Vineyard

Own rooted Wadenswil,
planted 1982
-Elevation 700 feet
-Certified Organic

Zielinski Vineyard

-Own-rooted Pommard
and 777, planted 1979.
-Elevation 650 feet
-Jory soils.

Willamette Valley AVA

Johan Vineyard

- 667 on rootstock
-Planted in 2002.
-Elevation 225 feet.
Certified Biodynamic.

2012 SELECTION PINOT NOIR WILLAMETTE VALLEY

VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton fermenters. A six day cold soak ensured gentle yet thorough extraction of color and flavor. The small lots were fermented with BRG, BGY, RC212, and wild strain yeasts for an average of seven days and hand punched two to three times daily. The wine was aged sixteen 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 fining or filtration.

VINTAGE NOTES:

2012 was an outstanding vintage, marked by a long and mild growing season. A warm spring allowed bud break to happen on time, and the few rain showers during bloom served to reduce yields. We enjoyed a beautiful summer with warm weather and very little rain, conditions which continued into the early fall. A period of cool, dry weather in early October allowed the grapes additional hang time, and harvest began in earnest in mid-October. We will remember 2012 as a classic Oregon vintage with great weather and low yields. All of our fruit came in ripe and sound. The wines show excellent concentration and intense flavors.

OUR IMPRESSIONS:

A selection of four exceptional vineyards in the Willamette Valley, the 2012 Selection Pinot Noir reads like an idyll to its picturesque home. A rich garnet color in the glass, the wine opens with lush, vibrant aromas of black cherry, Nootka rose and forest floor. Savory flavors of elderberry and sarsaparilla balance a mineral vein and sweet earth on a palate deftly punctuated with fine velveteen tannins and juicy acidity. The finish is long and resonant. Exceptional now, we believe it will continue to evolve for at least a 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! SAILING!