

# RANSOM WINE COMPANY

23101 Houser Road Sheridan, Oregon 97378

Telephone and fax (503) 876-5022

Email: [info@ransomspirits.com](mailto:info@ransomspirits.com)

[www.ransomspirits.com](http://www.ransomspirits.com)

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## BY THE NUMBERS

Pick Date: October 10<sup>th</sup>

Harvest Brix: 23.8

pH: 3.68

TA: 5.6

Alcohol: 13.9%

Bottled August 2016

70 cases produced

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## VINEYARD SITE

### Rogue Valley AVA

#### Gold Vineyard

-Malbec on rootstock

- L.I.V.E certified  
vineyard

- Manita, Coleman, and

Gregory clay loam soils

-Elevation 1,760 feet

-Owned and farmed by

Randy Gold

## 2014 MALBEC

### ROGUE VALLEY

#### VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton fermenters. A three day cold soak ensured gentle yet thorough extraction of color and flavor. The small lot was fermented with D254 strain yeast for fourteen days and hand punched two to three times daily. The wine was aged twenty months in mixed French cooperage two years old before being blended and bottled. This wine was minimally processed from 100% free run juice without fining or filtration of any kind.

#### VINTAGE NOTES:

The 2014 vintage may be remembered as the vintage of a lifetime. Conditions were optimal throughout the growing season. Bud break averaged two weeks early, and the lead was maintained through to harvest. Spring conditions were dry and warm, producing even flowering and heavy fruit set. Warm nights and moderate daytime temperatures during the summer months contributed to even ripening without heat stress. Harvest began in late September, about two weeks early. Conditions remained mostly dry through September with a few showers at the end of the month, which helped lower the rapidly rising sugars. The fruit arrived in pristine condition, with no signs of disease or bird damage, and we processed it in short-sleeved shirts and counted our blessings.

**OUR IMPRESSIONS:** Associated with mountain ranges the world over, Malbec is at home and expressive in the Rogue Valley, tucked into the rugged terroir of Oregon's Southern Cascades. Opening with rich aromatics of huckleberry conserve and sarsaparilla, the palate is lush, with piquant flavors of elderberry and sweet tobacco punctuated by fresh acidity and structured with fine, velveteen tannins. The finish is long and full, leaving behind flavors of blueberries and a breath of mountain sage. Elegant and worthy of cellaring, but open and ready to drink now.

#### ~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!