RANSOM WINE COMPANY

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BY THE NUMBERS

Average Harvest Brix: 23.2

pH: 3.80 TA: 5.0 g/L Alcohol: 13.2%

Bottled March 2017

4,149 cases produced

VINEYARD SITES

Willamette Valley AVA

Hauer of the Dauen – Pommard and Wadenswil clone planted in 1980 on its own roots. Elevation 250 feet.

Eola-Amity Hills AVA

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

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

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

Crannell – Pommard and 115 clone, 525 feet elevation.

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

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

2015 JIGSAW PINOT NOIR

WILLAMETTE VALLEY

VINIFICATION:

The fruit is 100% destemmed with a high percentage of whole berries to 1.5 ton open top and large closed-top fermenters. Cold soak lengths of an average of four days ensure gentle yet thorough extraction of color and flavor. The small lots are fermented with BRG, Premier Cuvée, BGY, and wild yeasts for an average of seven days, and hand punched two to three times daily. The wine is aged eleven months before being blended, filtered, and bottled.

VINTAGE NOTES:

Echoing the touted 2014 vintage, conditions for the 2015 vintage were optimal throughout the growing season. The season began with warm weather in the winter that continued throughout spring and summer, resulting in bud break and bloom occurring about three weeks ahead of normal under exceptionally favorable conditions. A few light showers in late August and cooler weather in September offered a welcome break in a hot, sunny summer. As a result, the abundant crop of fruit showed balance in addition to ripeness and concentration. Harvest began in early September, making 2015 one of the earliest harvests on record. The fruit arrived in pristine condition, with virtually no sign of disease or bird damage.

OUR IMPRESSIONS:

The unique pieces of the Willamette Valley's distinctive *terroir* fit seamlessly together in the 2015 Jigsaw Pinot Noir. Expressly crafted to be at once approachable and expressive of its place, the 2015 Jigsaw opens with rich aromatics of black cherry and sarsaparilla. The entry is giving and fruit driven, with flavors of pomegranate and blackcap raspberry punctuated by fine, velveteen tannins and notes of cola and sassafras. The wine finishes long and plush with flavors of pie spice and sweet earth. 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!