

# RANSOM WINE COMPANY

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## BY THE NUMBERS

Pick Dates: October 14<sup>th</sup> and

October 16<sup>th</sup>

Average Harvest Brix: 23.7

pH: 3.71

TA: 6.1 g/L

Alcohol: 13.7%

Bottled: August 2019

170 cases produced

Varietal Composition:

-Malbec (63%)

-Tinta Cao (26%)

-Cabernet Franc (7%)

-Tempranillo (4%)

## VINEYARD SITES

### Rogue Valley AVA

#### Gold Vineyard

-Tinta Cao and Malbec on rootstock

-Elevation: 1,760 feet

-Aspect: Northeast facing

-Soils: Manita, Coleman, Gregory

- L.I.V.E certified vineyard

-Salmon Safe Certified Vineyard

#### Pheasant Hill Vineyard

- Clone 1 Cab Franc on 3309 rootstock

- Tempranillo on rootstock

-Planted 1995

-Elevation: 1,840 to 1,620 feet

-West/Southwest slope

-Darrow clay loam soils

-L.I.V.E. certified vineyard

-Family owned and farmed by

Laura, Kurt and Dustin Lotspeich

## 2017 REDS

### ROGUE VALLEY - OREGON

#### VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton fermenters. Eight to ten day cold soaks ensured gentle yet thorough extraction of color and flavor. The small lots were fermented for an average of eight 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 filtration.

#### VINTAGE NOTES:

A snowy winter gave way to a relatively cool and wet spring, and bud break in Oregon started in mid-April, resulting in the utterance of the word "normal" by winemakers around the Willamette Valley for the first time in years. A cool month of June pushed the bloom window to right around the summer solstice, coinciding with a warming event that produced complete flowering and an excellent fruit set. In July, August, and early September, the weather was hot and dry, but a mid-September cooling trend slowed ripening at the final moments, allowing for additional hang time and flavor development while keeping the wines in perfect balance until harvest began in early October.

#### OUR IMPRESSIONS:

An elegant yet accessible Rogue Valley blend highlighting some of our favorite varietals from Iberia and Bordeaux, the Ransom Reds blend is lively and food-friendly. Opening with a vivid nose of huckleberry and amaro, the palate is dense and bright, with fine tannins wrapped around a savory core with flavors of cassis and incense cedar. The Reds finishes with energy and power, leaving behind notes of blueberry conserve and cigar box. Open and expressive now, it should cellar well for the better part of the 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! SALUD!