

RANSOM WINE COMPANY

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BY THE NUMBERS

Pick Date: September 27th
Average Harvest Brix: 24.9
pH: 3.69
TA: 5.3
Alcohol: 14.7%
Bottled September 2016
97 cases produced

VINEYARD SITE

Rogue Valley AVA

Pheasant Hill Vineyard

- Grenache on 3309 rootstock
- Planted 1995
- Elevation: 1,840 to 1,620 feet
- West/Southwest slope
- Darrow clay loam soils, three feet deep
- L.I.V.E. certified vineyard
- Family owned and farmed by Laura and Kurt Lotspeich

2014 PHEASANT HILL VINEYARD GRENACHE

ROGUE VALLEY

VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton fermenters. A seven day cold soak ensured gentle yet thorough extraction of color and flavor. The small lots were fermented with D254 strain yeast for 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 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. Warm nights and moderate daytime temperatures during the summer months contributed to even ripening without heat stress. Harvest began in late September. Conditions remained mostly dry through September with a few showers, 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:

At Pheasant Hill Vineyard in the rugged Southern Cascades of Oregon, Grenache has found a new foothold. Opening with fetching aromatics of sweet pea blossom and alpine strawberry, the palate is lush, with flavors of pomegranate and pancetta wrapped around a juicy vein of natural acidity. The finish is long and driving, evoking the heathery scent of a mountain meadow at high summer. 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!