

RANSOM WINE COMPANY

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BY THE NUMBERS

Harvest Brix: 22.3

Pick Date: September 29th

pH: 3.14

TA: 7.9 g/L

Alcohol: 13.4%

Bottled January 2019

98 cases produced

100% Certified Organic Grapes

No animal products used

VINEYARD SITE

Eola-Amity Hills AVA

JMD Vineyard

-Own rooted Pommard and
Wadenswil

-Planted 1988

-Elevation 730 feet

-Certified Organic.

2018 ROSATO FRIZZANTE EOLA-AMITY HILLS AVA - OREGON

VINIFICATION:

The juice was whole cluster pressed from Pinot Noir fruit, lightly bentonite fined, and settled. The juice was then racked to tanks, where it was fermented in small lots for thirty days at low temperatures. Fermentation was halted using a chiller, and the wine was racked, blended, filtered, re-inoculated, and bottled. This sparkling wine contains some natural sediment; it has not been disgorged nor had a dosage added.

VINTAGE NOTES:

A cool early spring delayed bud break slightly, but warm weather helped the grapes catch up in time to bloom right on schedule in mid-to-late June. While the summer was warmer and quite a bit drier than usual, temperatures topped out in the low to mid-nineties with few extreme heat spikes, setting up a balanced year with great concentration. We picked the grapes in late September and early October, following a pleasant string of warm days tempered by cool nights in the late summer and early fall. This weather pattern allowed for development of complex fruit flavors and the retention of fresh, vibrant acidity that we feel will set this classic vintage apart from a string of other recent ripe vintages.

OUR IMPRESSIONS:

An elegant yet exuberant sparkling wine carefully crafted with an eye towards varietal expression in a “pet-not” style of our own. Lightly filtered and re-inoculated on the way to bottle, but finished without disgorgement or dosage, Ransom’s Rosato Frizzante opens with fresh aromatics of strawberry shortcake and apple blossoms. On the palate, a fine effervescence lifts pure, bright flavors of watermelon and crushed white peaches; the wine delivers terroir-driven acidity and creamy, sur lie character with a long, vivid finish.

~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!