

RANSOM WINE COMPANY

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BY THE NUMBERS

Average Harvest Brix: 23.5

Pick Date: September 27th

pH: 3.17

TA: 6.1

Residual Sugar: 8.5 g/L

Alcohol: 14.2%

Bottled May 2017

87 cases produced

VINEYARD SITE

Willamette Valley AVA

Sunnyside Vineyard

-Auxerrois grafted

onto Pinot Noir and

Riesling old vines

-Original vines planted

1970

-Elevation: 650-750 feet

-South facing slope,

rows run East to West

-Jory and Nekia soils

-LIVE Certified

Sustainable

2016 SUNNYSIDE VINEYARD AUXERROIS

WILLAMETTE VALLEY

VINIFICATION:

The fruit was destemmed and left on skin contact for two hours. The lots were settled separately and racked to a tank and neutral barrels where the juice was fermented using VL1 strain yeast for thirty days at low temperatures. The wine was then aged sixty days *sur lie* before being racked, lightly bentonite fined, filtered, and bottled.

VINTAGE NOTES:

The 2016 growing season was another warm, early year with excellent fruit quality. Spring was unusually warm, leading to bud break two to three weeks ahead of average under favorable conditions. Summer brought more moderate weather, though a short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set than in 2014 or 2015. The moderate temperatures provided even growing conditions through véraison. August and September saw cool evenings despite warm weather during the day, preserving the natural acidity and complexity of flavor in a vintage rightly heralded for ripeness and concentration. We harvested in late September and early October and the fruit arrived in pristine condition, with virtually no sign of disease, pest or bird effects.

OUR IMPRESSIONS:

An elegant, little-known Alsatian sister varietal of Chardonnay, Auxerrois' contribution to the great Alsatian Pinot Blancs means the grape has earned more renown than is attributed to it by name. This single vineyard Auxerrois is made in a dry style well-suited to its old vine, cool climate site in the South Salem Hills. Opening with rich aromas of almond croissant and lemon balm, the palate offers terroir-driven minerality and creamy texture. The finish is persistent, with warm aromas of heirloom apple.

~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!