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**WORLD
WHISKIES
AWARDS**

**BEST
AMERICAN
GRAIN**



Innovation is a cornerstone of the American ethos, and innovators have always shied away from the impulse to equate tradition with convention. In this spirit, our Rye, Barley, Wheat Whiskey is carefully crafted using the finest traditions in distilling—It has been distilled in hand hammered, direct fire, alambic copper pot stills and only the very best portion of the cuts, the “heart of the hearts” has been kept at the still. We have, however, chosen to flaunt conventions of category with our decisions about the mash bill and barrel program.

Years of blending have convinced us that diverse mash bills produce whiskeys that are more evocative and interesting, so we worked diligently to craft a rich, complex palate of grain flavors by blending six grain components. To protect and enhance these delicate cereal flavors, we elected to forego the conventional heavily charred new oak in favor of used 60 gallon toasted French oak barrels, most of which formerly held Pinot Noir. These barrels contribute weight and depth to the spirit without erasing or obscuring the character of the grain, which we feel should define a premium whiskey.

The result is a whiskey which we feel offers unprecedented depth, complexity, and body. The finest ingredients, meticulous attention to fermentation, and obsessive distillation techniques come together to bring you this unique, innovative American Whiskey.



Technical Notes:

Grain bill: Unmalted Rye, Malted Two-Row Barley, Malted Wheat, Unmalted Ransom Estate-grown Six-Row Barley, Crystal Malted Barley, and Malted Rye.

Distillation: 100% pot distilled in our Prulho265 and 660 gallon alambic copper stills. All cuts made by smell and taste. 24% redistilled from whiskey originally column distilled in Lawrenceburg.

Aging: Aged infused French oak wine barrels for twenty-four months minimum.

Specifications: 46.7% alcohol by volume (93.4proof). 750 mL bottle. Bar top closure with tin capsule.

Tasting Notes: Rich aromatics of hazelnut shortbread and sugar cookie provide an approachable counterbalance to earthy spice notes from the rye. On the palate, a smooth entry with flavors of Amoroso sherry and brown butter continues to build in breadth and viscosity. The finish is lush and enduring, with sweet honey notes and a polished hint of baking spices.

Suggested Cocktails: Manhattan, Old Fashioned, Vieux Carré, Ward 8

Selected Accolades: Five Stars – F. Paul Pacult’s The Spirit Journal –December 2016, 91 Points –Ultimate Beverage Challenge 2017, World Whiskey Awards 2018 Best American Grain

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