

# RANSOM WINE COMPANY

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## BY THE NUMBERS

Average Harvest Brix: 26.6

Pick Date: Oct 10<sup>th</sup>, 2014

pH: 3.14

TA: 7.8

Residual Sugar: 57 g/L

Alcohol: 13.0%

Bottled June 2015

100 cases produced

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## VINEYARD SITE

### Eola-Amity Hills AVA

#### **Brooks Estate Vineyard**

- Own-rooted Riesling.
- Planted 1973.
- Elevation: 750 feet
- Eastern exposure
- Demeter Certified
- Biodynamic vineyard.

## 2014 'RAISINS' RIESLING

### EOLA-AMITY HILLS

#### VINIFICATION:

The fruit was 100% whole cluster pressed slowly to obtain maximum character from the fruit, which came in with 25% botrytis. It was then settled and racked to a stainless steel tank where the juice was fermented using CEG strain yeast for fifty days at low temperatures. Fermentation was halted using a chiller, and the wine was racked, gently bentonite fined, filtered, and bottled.

#### 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 and heavy fruit set. Warm nights and moderate daytime temperatures during the summer months contributed to even ripening without heat stress. Harvest began in late September, about two weeks early. Conditions remained mostly dry through September with a few showers at the end of the month, 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:

This single vineyard, old vine botrytized Riesling from the Eola Hills opens with rich aromas of mimosa blossom and acacia honey. The palate is opulent and giving with flavors of peach nectar and lemon zest. A honeysuckle note at the midpalate is juxtaposed with an iridescent vein of terroir-driven minerality. A deft balance of sweetness and acidity build a long, elegant finish. Drink now or cellar.

#### ~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!