

RANSOM WINE COMPANY

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BY THE NUMBERS

Harvest Brix: 21.9

Pick Dates: October 14th and
16th

pH: 3.17

TA: 6.3 g/L

Alcohol: 12.7%

Bottled February 2018

98 cases produced

VINEYARD SITES

Eola-Amity Hills AVA

JMD Vineyard

-Own rooted Pommard and
Wadenswil, planted 1988

-Elevation 730 feet

-Certified Organic.

Cattrall Vineyard

-Own rooted Wadenswil and
Upright clones, planted 1973
and 1979.

-Elevation 750 feet.

-Certified Organic.

2017 ROSATO FRIZZANTE

EOLA-AMITY HILLS AVA - OREGON

VINIFICATION:

The juice was saignéed from destemmed Pinot Noir fruit and settled. The juice was then racked to tanks, where it was fermented in small lots using BRG and Vin13 strain yeasts for sixty days at low temperatures. Fermentation was halted using a chiller, and the wine was racked, blended, lightly bentonite fined, filtered, reinoculated, and bottled. This sparkling wine contains some natural sediment; it has not been disgorged nor had a dosage added.

VINTAGE NOTES:

A snowy winter gave way to a relatively cool and wet spring, and bud break in Oregon started in mid-April, resulting in the utterance of the word "normal" by winemakers around the Willamette Valley for the first time in years. A cool month of June pushed the bloom window to right around the summer solstice, coinciding with a warming event that produced complete flowering and an excellent fruit set. In July, August, and early September, the weather was hot and dry, but a mid-September cooling trend slowed ripening at the final moments, allowing for additional hang time and flavor development while keeping the wines in perfect balance until harvest began in early October.

OUR IMPRESSIONS:

An elegant yet exuberant sparkling wine carefully crafted with an eye towards varietal expression in the ancestral method, without disgorgement or dosage, Ransom's Rosato Frizzante opens with fresh, pretty aromatics of strawberry and apple blossom. On the palate, fine effervescence lifts pure, bright flavors of crushed summer berries and watermelon; the wine delivers terroir-driven acidity and creamy, sur lie character with notes of wild rose on the 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!