

# RANSOM WINE COMPANY

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## BY THE NUMBERS

Pick date: September 29<sup>th</sup> to

October 10<sup>th</sup>

Harvest Brix (avg): 22.8

pH: 3.31

TA: 6.6

Alcohol: 13.2%

Bottled September 2017

1,013 cases produced

## VINEYARD SITES

### Eola-Amity Hills AVA

#### **Catrrall Vineyard**

Own rooted Wadenswil and Upright clones, planted 1973 and 1979. Elevation 750 feet; Certified Organic.

#### **JMD Vineyard**

Own rooted Pommard and Wadenswil, planted 1988. Elevation 730 feet; Certified Organic

#### **Temperance Hill Vineyard**

Own rooted Wadenswil, planted 1982. Elevation 700 feet; Certified Organic.

#### **Zielinski Vineyard**

Own-rooted Pommard and 777, planted 1975. Elevation 650 feet, Jory soils.

#### **Crannell Vineyard**

Own-rooted 115, planted 1998. Elevation 575 feet, Nekia and Jory soils.

#### **Madrona Hill Vineyard**

Mixed clone planted 1971. 300-600 feet elevation.

### WILLAMETTE VALLEY AVA

#### **Sunnyside Vineyard**

Own-rooted Upright and Wadenswil, planted 1970. Jory and Nekia soils; elevation 700 feet; LIVE certified.

## 2014 SELECTION PINOT NOIR

### WILLAMETTE VALLEY

#### VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton fermenters. An average of four days of cold soak ensured gentle yet thorough extraction of color and flavor. The small lots were fermented with BRG, BGY, 71B, and wild strain yeasts for an average of seven days and hand punched two to three times daily. The wine was aged twenty months in mixed two year old French cooperage before being blended and bottled. This wine was minimally processed from free run juice without fining or filtration.

#### 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:

A selection of our favorite barrels from the vintage, the 2014 Selection is an elegant, terroir-driven Pinot Noir. A lustrous garnet hue in the glass, the wine opens with rich aromas of black cherries, forest floor, and baking spices. Seductively savory notes of elderberry and driftwood smoke on the palate are punctuated by vibrant acidity and fine tannins. The finish is long and resonant, with notes of blood orange and incense cedar. Exceptional now, we believe it will continue to evolve for at least a decade.

#### ~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!