

RANSOM WINE COMPANY

23101 Houser Road Sheridan, Oregon 97378

Telephone and fax (503) 876-5022

Email: info@ransomspirits.com

www.ransomspirits.com

BY THE NUMBERS

Pick Date: October 12th
Average Harvest Brix: 24.0
pH: 3.67
TA: 5.3 g/L
Alcohol: 13.9%
Bottled: September 2018
123 cases produced

VINEYARD SITES

Rogue Valley AVA

Pheasant Hill Vineyard

- Clone 1 Cab Franc on 3309 rootstock
- Planted 1995
- Elevation: 1,840 to 1,620 feet
- West/Southwest slope
- Darrow clay loam soils
- L.I.V.E. certified vineyard
- Family owned and farmed by Laura and Kurt Lotspeich

Gold Vineyard

- Cabernet Franc on rootstock
- L.I.V.E. certified vineyard
- Manita, Coleman, and Gregory clay loam soils
- Elevation 1,760 feet
- Owned and farmed by Randy Gold

2016 CABERNET FRANC ROGUE VALLEY

VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton fermenters. Six day cold soaks ensured gentle yet thorough extraction of color and flavor. The small lots were fermented with D254 strain yeast for nine days and hand punched two to three times daily. The wine was aged twenty months in mixed French cooperage one to two years old before being blended and bottled. This wine was minimally processed from 100% free run juice without fining or filtration.

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. 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. Moderate summer 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:

Oregon's Rogue Valley is ripe for the reinterpretation of Bordeaux varietals, and this Cabernet Franc is true to both its heritage and the wild terroir of the Southern Cascades. The wine opens with vivid aromatics of blackberry preserves and pink peppercorn. On the palate, evocative flavors of fresh huckleberry and sweet earth are wrapped in velveteen tannins and punctuated by notes of baking spices. The finish is rich and long, leaving behind terroir-driven notes of cedar and white sage. Drink now or hold; we believe it will cellar elegantly 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!