

RANSOM WINE COMPANY

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BY THE NUMBERS

Harvest Brix: 21.4

Pick Date: October 9th and
October 16th

pH: 3.05

TA: 8.3 g/L

Residual Sugar: 6.6 g/L

Alcohol: 11.8%

Bottled May 2017

268 cases produced

VINEYARD SITES

Eola-Amity Hills AVA

Redford-Wetle Vineyard

- Portuguese clone on 101-14 rootstock.
- Planted 2006.
- Elevation: 350 feet
- Aspect: East/Southeast
- Jory and Yamhill soils
- Certified Organic.

Willamette Valley AVA

Ransom Estate Vineyard

- Portuguese clone on 101-14 rootstock.
- Planted 2012.
- Elevation: 320 feet
- Aspect: East
- Goodin & Panther soils
- Certified Organic.

2017 ALBARIÑO

WILLAMETTE VALLEY - OREGON

VINIFICATION:

The fruit was destemmed and left on skins for one hour before pressing. The juice was then settled and racked to stainless steel tanks and neutral oak barrels, where the juice was fermented in small lots using QA23, BRG, Vin13, and Wild strain yeasts for thirty to sixty days at low temperatures. Fermentation was halted using a chiller, and the wine was then aged an additional thirty days *sur lie* before being racked, blended, lightly bentonite fined, filtered, and bottled.

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:

Adopted from a hillside cooled by maritime winds and a long rainy season in Spain and planted in another such climate in the coolest parts of the Willamette Valley, we believe this wine presents a compelling case for a new home for Albariño. The 2017 Albariño opens with fresh and vibrant aromatics of Meyer lemon and wildflower honey. On the palate, acid-driven flavors of lemon pastille and Asian pear complement layers of minerality and *sur lie* creaminess. The wine finishes with nerve and great energy.

~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!