

# RANSOM SPIRITS

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Ransom Sweet Vermouth harkens back to the flourishing cocktail culture of the Belle Époque, when *joie de vivre* filled the air and Vermouth made the evolutionary leap from charlatan snake oil and disguised refuse to a distinguished mainstay of the era's most popular drinks—the Martinez, the Negroni, and across the pond, the Manhattan. As the classic cocktail revival encouraged us to bring such endangered spirits as Old Tom Gin back into production, we yearned to create an aperitif with the aromatic intricacy and grace to complement our spirits.

At Ransom, the production of Vermouth is the great bridge between our winemaking and distilling crafts. Beginning in the winery with small lots of aromatic white grapes, we carefully ferment and blend wines of elegance and character, employing traditional techniques to maximize varietal expression, such as fermenting Gewürztraminer on the skins, making botrytised Riesling, and employing carefully controlled oxidation of wine in barrel. Taking another cue from classic European vermouth houses, our solera system allows us to maintain the consistency and complexity of this unique base wine blend across vintages. In the distillery, we alambically distill and barrel age brandy from our house-made base wine for fortification. The Vermouth is then infused with a tantalizing blend of aromatic botanicals divined through five years of elaborate blending trials and spirited conversations about the character of test batches. It is sweetened to a bittersweet balance with a proprietary blend of Muscat grape juice, maple syrup, and Turbinado sugar and minimally filtered before bottling.

While ours is an original recipe with elements of whimsy, this Vermouth is fundamentally a classical formulation, rooted in flavors of wormwood and the quinate barks. It lends depth, complexity, and elegance to cocktails both classic and modern and is a worthy aperitif either neat or on ice. We believe our Vermouth retains the traditional apothecary signatures of its Belle Époque ancestors while contributing meaningfully to the modern Vermouth tradition. *Bonne santé!*

**Base Wine:** A blend of Organically and Conventionally farmed aromatic white varietals, including Gewürztraminer, Muscat, Riesling, and Pinot Gris.

**Spirits:** Brandy alambically distilled in house from a blend of wines from Pacific Northwest grapes. Barrel aged in mixed French oak.

**Infusion:** Wormwood\*, Sarsaparilla\*, Sassafras, Wild Cherry Bark\*, Red Cinchona Bark, Dandelion Root\*, Hibiscus Flower\*, Orris Root, Cardamom Pods\*, Blessed Thistle\*, Chamomile\*, Orange Peel\*, Verbena\*, Spearmint Leaf\*, Cinnamon Bark\*, Arch Angel Root\*, Lemon Peel\*, Vanilla Beans, Cacao Nibs, Coffee Beans, Walnuts, Black Mission Figs, Medjool Dates, Dried Cherries. (\* denotes Organic ingredient)

**Sweeteners:** Turbinado Sugar\*, Muscat Grape Juice, Maple Syrup.

**Specifications:** 17.8% alcohol by volume. 500 mL bottle. Bar top closure.

**Mixing Suggestions:** Martinez, Negroni, Manhattan, Bijou, neat or over ice as an aperitif.

**-Tad Seestedt**

Proprietor, Ransom Spirits