

RANSOM WINE COMPANY

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BY THE NUMBERS

Average Harvest Brix: 22.7

pH: 3.44

TA: 5.9 g/L

Alcohol: 13.0%

Bottled January 2020

1,847 cases produced

VINEYARD SITES

Eola-Amity Hills AVA

JMD - Own rooted Pommard and Wadenswil clones, planted 1988. Elevation 700 feet. Certified Organic.

Zielinski – Pommard and 777 clones, planted 1979. Elevation 585 feet.

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

Madrona Hill – Mixed clone planted 1971. 300-600 feet elevation.

Willamette Valley AVA

Sunnyside - Own-rooted Wadenswil, planted 1970. Elevation 700 feet. LIVE certified.

2017 JIGSAW PINOT NOIR

WILLAMETTE VALLEY

VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton and seven ton open top fermenters. Cold soak lengths of an average of seven days ensured gentle yet thorough extraction of color and flavor. The small lots were fermented for an average of twelve days, and hand punched or pumped over two to three times daily. The wine was aged eighteen months before being blended, 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:

The unique pieces of the Willamette Valley’s distinctive *terroir* fit seamlessly together in the 2017 Jigsaw Pinot Noir. Crafted to be at once approachable and expressive of its place, the 2017 Jigsaw opens with classic aromatics of black cherry and sarsaparilla. The palate is energetic, with fresh flavors of black raspberry and pie spice wrapped in velveteen tannins. The finish is long and vivid, with hints of amarena cherry and cola. Ready to drink now, with the finesse and restraint to cellar.

~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, complementing 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!