

# RANSOM WINE COMPANY

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## BY THE NUMBERS

Average Harvest Brix: 23.8

Pick Date: September 28<sup>th</sup>

pH: 3.20

TA: 6.0

Residual Sugar: 3.2 g/L

Alcohol: 14.4%

Bottled May 2017

63 cases produced

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## VINEYARD SITES

### Eola-Amity Hills AVA

#### **Cattrall Vineyard**

- Own-rooted Pinot Gris

- Planted 1979

- Elevation: 750 feet

- North facing slope

- Yamhill soils: well drained,

medium depth ancient

basaltic soils

- Certified Organic; farmed organically since inception.

- Family owned and farmed

by five generations of the

family since 1916.

## 2016 SELECTION PINOT GRIS

### EOLA-AMITY HILLS

#### VINIFICATION:

The fruit was 100% whole cluster pressed, settled and racked to a stainless steel tank where the juice was fermented in small lots using Vin13 strain yeast for sixteen days at low temperatures. Fermentation was halted using a chiller, and the wine was then aged thirty days *sur lie* before being racked, lightly bentonite fined, filtered, and bottled.

#### 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:

This *terroir*-driven Pinot Gris from the old vines in the Eola Hills opens with evocative aromas of Meyer lemon and orchard blossoms. The palate offers vibrant acidity and flavors of Gravenstein apple and verbena punctuated by an elegant vein of minerality. The wine finishes with energy and length, leaving behind an impression of sea minerals.

#### ~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!