

RANSOM WINE COMPANY

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BY THE NUMBERS

Average Harvest Brix: 23.6

Pick Date: September 20th

pH: 3.41

TA: 5.9

Residual Sugar: 2.5 g/L

Alcohol: 13.8%

Bottled June 2016

100 cases produced

VINEYARD SITES

Willamette Valley AVA

Sunnyside Vineyard

- Own-rooted

Gewurztraminer

-Planted 1984

-Elevation: 650-750 feet

-South facing slope, rows

run East to West

-Jory and Nekia soils

-LIVE Certified Sustainable

2015 SUNNYSIDE VINEYARD GEWÜRZTRAMINER

WILLAMETTE VALLEY

VINIFICATION:

The fruit was partially whole cluster pressed and partially skin contacted for four hours. After pressing, the juice was settled and racked to small stainless steel tanks where the juice was fermented using VL1 strain yeast for sixteen days. Fermentation was halted using a chiller, and the wine was then lightly bentonite fined, filtered, and bottled.

VINTAGE NOTES:

Echoing the touted 2014 vintage, conditions for the 2015 vintage were optimal throughout the growing season. The season began with warm weather conditions in the winter that continued throughout spring and summer, resulting in bud break and bloom occurring about three weeks ahead of normal under exceptionally favorable conditions. A few light showers in late August and cooler weather in September offered a welcome break in a hot, sunny summer. As a result, the abundant crop of fruit showed balance in addition to ripeness and concentration. Harvest began in early September, making 2015 one of the earliest harvests on record. The fruit arrived in pristine condition, with virtually no sign of disease or bird damage.

OUR IMPRESSIONS:

This single vineyard Gewürztraminer is made in a dry style well-suited to its old vine, cool climate site. Opening with beguiling aromas of apricot conserve and rosewater, the palate balances richness and depth with fresh acidity, featuring classic flavors of Turkish delight and lychee. The finish is long and mineral and evokes the scent of clover blossoms.

~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!