

RANSOM WINE COMPANY

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BY THE NUMBERS

Pick Date: October 12th

Harvest Brix: 24.0

pH: 3.76

TA: 5.4 g/L

Alcohol: 13.7%

Bottled August 2018

25 cases produced

VINEYARD SITE

Rogue Valley AVA

Gold Vineyard

-Malbec on rootstock

- L.I.V.E certified
vineyard

- Manita, Coleman, and
Gregory clay loam soils

-Elevation 1,760 feet

-Owned and farmed by
Randy Gold

2016 MALBEC

ROGUE VALLEY

VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton fermenters. A five day cold soak ensured gentle yet thorough extraction of color and flavor. The small lot was fermented with D254 strain yeast for ten days and hand punched two to three times daily. The wine was aged twenty months in mixed French cooperage two years old before being blended and bottled. This wine was minimally processed from 100% free run juice without fining or filtration of any kind.

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: Associated with mountain ranges the world over, Malbec is at home and expressive in the Rogue Valley, tucked into the rugged terroir of Oregon's Southern Cascades. Opening with rich aromatics of huckleberry conserve and sarsaparilla, the palate is lush, with flavors of blueberry and sweet earth punctuated by fresh acidity and structured with fine, velveteen tannins. The finish is long and full, leaving behind flavors of elderberries and a breath of mountain sage. Elegant and worthy of cellaring, but open and ready to drink now.

~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!