

RANSOM WINE COMPANY

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BY THE NUMBERS

Harvest Brix: 23.0

Pick Date: September 22nd

pH: 3.27

TA: 6.2

Residual Sugar: 5.0 g/L

Alcohol: 13.6%

Bottled May 2016

175 cases produced

2015 ALBARIÑO

WILLAMETTE VALLEY - OREGON

VINIFICATION:

The fruit was divided into two lots; half was whole cluster pressed and half was destemmed and left on skins for four hours before pressing. The juice was then settled and racked to stainless steel drums, neutral oak barrels, and a small stainless steel tank, where the juice was fermented in small lots using QA23, VL1, Vintage White, and 58W3 strain yeasts for sixty days at low temperatures. Fermentation was halted using a chiller, and the wine was then aged an additional thirty days *sur lie* before being racked, blended, 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:

Adopted from a hillside cooled by maritime winds and a long rainy season in Spain and planted in another such climate in the coolest parts of the Willamette Valley, we believe this wine presents a compelling case for a new home for Albariño. The wine opens with lush, effusive aromatics of pineapple and white peach. On the palate, there are flavors of key limes and lemon shortbread and a deft balance between vibrant, fruit driven acidity and *sur lie* creaminess. The wine finishes with energy and sophistication, leaving behind impressions of linden blossoms and 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!

VINEYARD SITES

Eola-Amity Hills AVA

Redford-Wetle Vineyard

- Portuguese clone on 101-14 rootstock.
- Planted 2006.
- Elevation: 350 feet
- Aspect: East/Southeast
- Jory and Yamhill soils
- Certified Organic.

Willamette Valley AVA

Ransom Estate Vineyard

- Portuguese clone on 101-14 rootstock.
- Planted 2012.
- Elevation: 320 feet
- Aspect: East
- Goodin & Panther soils
- Certified Organic.