

RANSOM WINE COMPANY

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BY THE NUMBERS

Pick Dates: September 19th
and October 14th

Average Harvest Brix: 24.1

pH: 3.48

TA: 6.0 g/L

Alcohol: 13.7%

Bottled September 2016

263 cases produced

VINEYARD SITES

Rogue Valley AVA

Gold Vineyard

-Cabernet Franc 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

Pheasant Hill Vineyard

- Clone 1 Cab Franc on
3309 rootstock
 - Planted 1995
 - Elevation: 1,840 to 1,620
feet
 - West/Southwest slope
 - Darrow clay loam soils
 - L.I.V.E. certified vineyard
 - Family owned and farmed
by Laura and Kurt
Lotspeich
-

2014 CABERNET FRANC ROGUE VALLEY

VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton fermenters. Three to four day cold soaks ensured gentle yet thorough extraction of color and flavor. The small lots were fermented with D254 and ES488 strain yeast for nine 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.

VINTAGE NOTES:

The 2014 vintage may be remembered as the vintage of a lifetime. Conditions were optimal throughout the growing season. Bud break averaged two weeks early, and the lead was maintained through to harvest. Spring conditions were dry and warm, producing even flowering and heavy fruit set. Warm nights and moderate daytime temperatures during the summer months contributed to even ripening without heat stress. Harvest began in late September. Conditions remained mostly dry through September with a few showers at the end of the month, which helped lower the rapidly rising sugars. The fruit arrived in pristine condition, with no signs of disease or bird damage, and we processed it in short-sleeved shirts and counted our blessings.

OUR IMPRESSIONS:

Oregon's Rogue Valley is ripe for the reinterpretation of Bordeaux varietals, and this Cabernet Franc is true to both its heritage and the wild terroir of the Southern Cascades. The wine offers bright, evocative aromas of mountain huckleberry, Szechuan peppercorn, and desert white sage. Fine, weathered stone tannins and a bright streak of acidity offer a palate of elegance and nerve. The wine finishes with seductive notes of cassis and plum conserve. Drink now or hold; we believe it will cellar elegantly for at least a decade.

~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!