

# RANSOM WINE COMPANY

23101 Houser Road Sheridan, Oregon 97378

Telephone and fax (503) 876-5022

Email: [info@ransomspirits.com](mailto:info@ransomspirits.com)

[www.ransomspirits.com](http://www.ransomspirits.com)

---

## BY THE NUMBERS

Average Harvest Brix: 20.6

Pick Date: Oct 11<sup>th</sup>, 2013

pH: 2.89

TA: 11.2

Residual Sugar: 16 g/L

Alcohol: 11.4%

Bottled May 2014

79 cases produced

---

## VINEYARD SITE

### Eola-Amity Hills AVA

#### **Brooks Estate Vineyard**

- Own-rooted Riesling.
  - Planted 1973.
  - Elevation: 750 feet
  - Eastern exposure
  - Demeter Certified
- Biodynamic vineyard.

## 2013 BROOKS VINEYARD RIESLING

### EOLA-AMITY HILLS

#### VINIFICATION:

The fruit was 100% whole cluster pressed, settled and racked to a stainless steel tank where the juice was fermented using CEG strain yeast for forty days at low temperatures. Fermentation was halted using a chiller, and the wine then spent one month *sur lie* before being racked, gently bentonite fined, filtered, and bottled.

#### VINTAGE NOTES:

2013 was an excellent vintage, marked by a sunny and mild growing season. A warm spring allowed for an early bud break, and we enjoyed a beautiful summer with warm weather and very little rain. A period of rain in late September prolonged what had promised to be a hot, truncated growing season. A subsequent period of cool, dry weather through October allowed the grapes additional hang time, and harvest began in earnest in early October. Though the late rains rattled everyone's nerves, the grapes weathered them in good condition and benefited from the additional hang time. The 2013 vintage is characterized by balance, with moderate alcohol and acidity levels allowing an elegant expression of the rich, ripe flavors gleaned from the warm summer.

#### OUR IMPRESSIONS:

This single vineyard, old vine Riesling from the Eola Hills opens with opulent aromas of mimosa blossom and acacia honey. The palate is lively and giving with flavors of ripe pear and lemon zest. A honeysuckle note at the midpalate is juxtaposed with an iridescent vein of minerality. Bright acidity and terroir-driven texture inform a long, elegant finish. Drink now or cellar.

#### ~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. SAVOR!