

# 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)

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## BY THE NUMBERS

Pick dates: October 7<sup>th</sup>  
through October 18<sup>th</sup>  
Harvest Brix (avg): 24.1  
pH: 3.46  
Alcohol: 13.5%  
Bottled September 2014  
212 cases produced

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## VINEYARD SITES

### Eola-Amity Hills AVA

#### Catrrall Vineyard

- Own-rooted Wadenswil and Upright clone
- Planted 1973 and 1979
- Elevation 750 feet; North facing slope
- Yamhill soils
- Certified Organic; farmed organically since inception.

#### Temperance Hill Vineyard

- Own rooted Wadenswil
- Planted 1982
- Elevation 700 feet
- Certified Organic.

#### Zielinski Vineyard

- Own-rooted Pommard and 777
- Planted 1979.
- Elevation 650 feet
- Jory soils

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## 2012 THE ARCHIVE PINOT NOIR EOLA-AMITY HILLS

### VINIFICATION:

The fruit was 100% destemmed with a high rate of whole berries to 1.5 ton fermenters. Four to six day cold soaks ensured gentle yet thorough extraction of color and flavor. The small lots were fermented with wild and cultured yeasts for an average of eight 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:

2012 was an outstanding vintage, marked by a long and mild growing season. A warm spring allowed bud break to happen on time, and a few rain showers during bloom served to reduce yields. We enjoyed a beautiful summer with warm weather and very little rain, conditions which continued into the early fall. A period of cool, dry weather in early October allowed the grapes additional hang time, and harvest began in earnest in mid-October. We will remember 2012 as a classic Oregon vintage with great weather and low yields. All of our fruit came in ripe and sound. The wines show excellent concentration and intense flavors.

### OUR IMPRESSIONS:

At Ransom, we believe that our wines age gracefully, so we created The Archive to showcase our wines as they reach maturity. The Archive label is aged in bottle at Ransom and released when we feel the wine is reaching the peak of its evolution. The 2012 Archive is a vivid portrayal of the volcanic Eola Hills as only own-rooted old vines can express it. Opening with concentrated aromas of black plums and forest floor, a swirl of the glass reveals a graceful soprano note of black cap raspberries and wild iris. On the palate, fruit-forward richness is punctuated by a bright streak of terroir-driven acidity and hints of *fines herbes*. A mouthful of fine-boned, velveteen tannins carry flavors of wild cherry and pie spice. The wine finishes long and resonant, with wild berries and earth.

### ~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!