

RANSOM

Ransom Selection Pinot Noir 2008

Appellation: Willamette Valley, Oregon

Varietal Composition: 100% Pinot Noir

Vineyard Sources: Temperance Hill

Cattrall

JMD

Northridge

Brix at Harvest: 23.4

Yeasts: BRG, RC212, D254, Champagne, and wild ferment

Titrateable Acidity: 6.7 g/l

pH: 3.48

Alcohol: 13.1%

Vinification: 100% destemmed, all free run juice. 1.5 ton small lot fermenters. Four-to-seven day cold soaks. Hand punched two-to-three times daily for deep extraction. Eleven months in mixed French cooperage. Bottled unfiltered.

Tasting Notes: Dark ruby red Pinot Noir with wild blackberry fruit aromas that open to reveal layers of savory herbs and smoky earth. A mid-palate of fine tannin and mineral structure is balanced by a bright streak of acidity that captures the composition of distinct vineyard sites in the ancient volcanic soils of the Eola Hills.

Vintage Notes: Overall, the vintage was relatively warm with mid-September rains which allowed extra hang time and then an accelerated warmth that focused harvest at the end of September and the beginning of October. Cooler situated vineyards, like Cattrall, Temperance and JMD benefited the most from the extra warmth at harvest and yielded glorious, balanced fruit.

What Makes Ransom Selection Pinot Noir Unique?

Ransom Pinot Noirs have always been made with organically sourced fruit since inception. Tad Seestedt is a rising star in Oregon winemaking blending, "characteristics from different sites for complexity and dependability." Wine Spectator, January 31st, 2010

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