

RANSOM

Wines & Spirits Willamette Valley, Oregon

JUNEHOG

Vintage: 2008

Appellation: Willamette Valley

Grape(s): Pinot Gris, Riesling, Chardonnay, Gewurztraminer, Sauvignon Blanc

Vineyard(s): Temperance Hill (organic vineyard), Logsden Ridge (organic vineyard), Chehalis Mtn (organic vineyard), Eola Hills (organic vineyard).

Vinification: Gentle light press, free run juice. Then placed into individual small stainless steel tanks. Blended after fermentation. No malolactic fermentation. Bottled on March 6th, 2009.

Vintage Notes: 2008 started late due to a cold spring pushing our normal bud break back two - three weeks. Spring remained relatively cool into summer with very few heat spikes. Late summer showed hotter weather which brought the fruit forward to normal physiological ripening. Rain began in late September which then opened to blue skies and an amazing Indian Summer that gave us a near perfect vintage.

Tasting Notes: Aromas of melon, spice, citrus and limestone. The palate is rich with concentrated fruit from musk melon to meyer lemon and guava. The vintage offered excellent acidity and balance which presents itself in a long and persistent finish that ends on slate and bears lime.

The Story: The Junehog was a legendary Columbia River salmon that disappeared from the face of the earth soon after the completion of the Grand Coulee Dam in 1941. As a tribute to days gone by we have handcrafted this provocatively delicious aromatic, food-friendly white wine. Hopefully a few glasses enjoyed with family and friends will stimulate meaningful conversation about environmental awareness and how we can protect the earth and its species. Portions of the profits from this wine will be donated to wild salmon recovery efforts and education.

Artwork: Matt Reed—Tigerlily Tattoo

Winemaker: Tad Seestedt



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