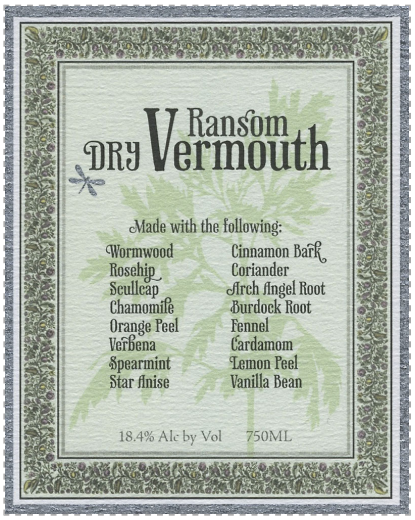
RANSOM

RANSOM DRY VERMOUTH

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This Wine



TECHNICAL DETAILS

The Estate

Ransom Farms is located in the Willamette Valley – in the foothills of the Coastal Mountain Range. We purchased a forty-acre farm outside of Sheridan, Oregon in 2008. Barley has been planted since 2008, and our first vines were planted in the spring of 2010. In keeping with our commitment to sustainability and stewardship, our farm has been certified Organic since 2011.

Wine Making

The base wine of our Dry Vermouth is a blend of organically and conventionally farmed aromatic white varietals and Pinot Noir blanc. The fortifying brandy is Alembic pot distilled in house from a blend of wines from Pacific Northwest grapes. Barrel aged in mixed French oak.

Food Suggestions

Pairs well with cocktails both classic and modern and is a worthy aperitif either neat or on ice.

TASTING NOTES

Opens with rich aromatics of neroli orange, verbena blossom, and white tea. On the palate, a bittersweet interplay between flavors of absinthe and baking spices is punctuated by juicy citrus notes. The finish is long and balanced, evoking the sweet herbal scent of a Willamette Valley meadow in late summer.

Various grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 375mL (12 pc)
- Biodynamic
- Organic
- Sustainable
- ABV%: 18.4
- Class: Fortified

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