

RANSOM

2019

RANSOM ALBARINO

WILLAMETTE VALLEY • OREGON • UNITED STATES • NORTH AMERICA

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

Albariño typically comes from warm-weather locations in Spain where they range from light and lovely to over-the-top floral bombs. But Tad was convinced that he could grow Albariño here in Oregon and imported plants that had been grown in a similar location in Spain.

Food Suggestions

Pairs well with shellfish, fish, salads & greens, citrus fruits and root vegetables.

TASTING NOTES

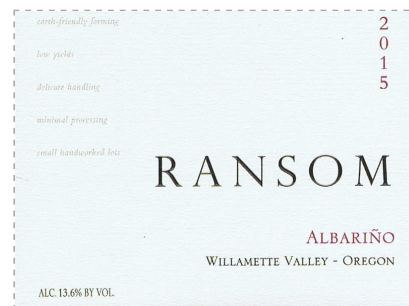
The Albariño opens with fresh aromatics of lime zest and Asian pear. On the palate, acid-driven flavors of Meyer lemon curd and honeysuckle nectar complement layers of minerality and sur lie character. The wine finishes with lots of energy and just a touch of salinity.

Albariño grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Biodynamic
- Organic
- Sustainable
- ABV%: 13.4
- Class: White

[RANSOMWINES.COM/](https://ransomwines.com/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

