

RANSOM

Wines & Spirits Willamette Valley, Oregon



Vintage: 2007

Appellation: Willamette Valley

Varietal Composition: Early Muscat 45%, Gewurztraminer 16%, Pinot Gris 36%, and Riesling 3%.

Vineyard Source(s): Temperance Hill, Logsdan Ridge, Eola Hills and Del Rio.

Vinification: Mix of whole cluster pressing, destemmed fruit and destemmed fruit with skin contact. Fermented separately and blended after fermentation. No malolactic. Cold ferment. 32% lees stirring.

Vintage Notes: Cool vintage and growing season which preserved bright acidity and lower alcohol levels. The cool vintage allowed for extended hang time and gave a window for late picking that ranged from the last week of September through the third week of October.

Tasting Notes: Floral narcissus perfumed nose with candied apples, amazing grip and zesty pleasure on the palate. Fruit flavors range from citrus peel, pear, star fruit, guava and a blood orange finish reminiscent of Wilder and Prior's Blazing Saddles (we were thinking of saying baked beans and jicama).

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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