

RANSOM

Wines & Spirits Willamette Valley, Oregon

earth friendly farming

low yields

delicate handling

minimal processing

small hand worked lots

free run juice

Selection 2006 Pinot Noir

Vintage: 2006

Appellation: Willamette Valley

Varietal Composition: Pinot Noir

Vineyard Source(s): Temperance Hill, Momtazi, JMD and Cattrall

Vinification: 20% whole cluster, 80% destemmed, all free run juice. 1.5 ton small lot fermenters. Cold soak 4-7 days. Hand punched 2-3 times a day for deep extraction, 18 months french oak, unfiltered.

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 and balanced fruit.

Tasting Notes: This dark ruby red colored pinot noir is as lush as the vintage. Bright and explosive plums, smoke, and leather on the nose give way to a creamy and lush palate that finishes strong with lively acidity and fresh fruit.

Winemaker: Tad Seestedt

Geek Box Snap Shot

Varietal(s): Pinot Noir
Clones: Pommard, 777, 114, 113
Wadensvil, Upright
Barrel: French 1-3 Years
Yeasts: BRG, RC 212, D 254,
Champagne, 71 B, wild ferment
pH:
Ta:
Brix: Avg. 24.1
Alc: 13.8%

Case Production: 800

Eat, Drink & Support the Locals

