

# RANSOM

Wines & Spirits Willamette Valley, Oregon

*earth friendly farming*

*low yields*

*delicate handling*

*minimal processing*

*small hand worked lots*

*free run juice*

## Selection 2005 Pinot Noir

**Vintage:** 2005

**Appellation:** Willamette Valley

**Varietal Composition:** Pinot Noir

**Vineyard Source(s):** Temperance Hill, Momtazi, Catrall

**Vinification:** 15% whole cluster, 85% destemmed, all free run juice. 1.5 ton small lot fermenters. Cold soak 3-7 days. Hand punched 2-3 times a day for excellent extraction, 18 months French Oak, unfiltered. Bottled May 2007.

**Vintage Notes:** One of the first cool vintages Willamette Valley has had in a long time. Warm to start and then cool later in summer with a bit of moisture and rain. This was a classic Oregon vintage that yielded higher acidity due to the coolness during harvest.

**Tasting Notes:** On the nose the fruit is raspberry, rhubarb deliciousness with undertones of slate. On the mouth the balance and elegance is the first thing you notice followed by raspberry, cream tart and pomegranate finishing with sexy hints of Georgia tar. Long and slow finish.

**Winemaker:** Tad Seestedt

Eat, Drink & Support the Locals

