

RANSOM

Wines & Spirits Willamette Valley, Oregon

earth friendly farming

low yields

delicate handling

minimal processing

small hand worked lots

free run juice

Temperance Hill 2006 Pinot Blanc

Vintage: 2006

Appellation: Willamette Valley

Varietal Composition: Pinot Blanc

Vineyard Source(s): Temperance Hill. 100 acres of organically farmed vines. Rolling hills with medium high elevation (700-800 feet) and varying slope aspects. Located in the Eola Hills, Temperance Hill is a very rocky site loaded with giant basalt boulders, Nekkia and Jory soils. One of the most cool climate and exciting vineyards we work with.

Vinification: Free run juice, settled, clarified and fermented in stainless. No malolactic.

Vintage Notes: This is the first year we've made this wine and it will be the last. Dai Crisp has grafted the Blanc over to Pinot Noir. Warm vintage yielding extremely ripe fruit. Mid September rains temporarily slowed ripening, but were followed by an accelerated and compressed vintage for early ripening varieties. Late ripening varieties were picked as usual in mid to late October.

Tasting Notes: On the nose is lemon custard, melon and hints of ripe wild strawberry. On the palate, lemon orchard tanginess and wax, with refreshing tones of sherbet and mineral. The finish is medium long with excellent persistence of minerality and balance.

Winemaker: Tad Seestedt

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