

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Ransom Dry Vermouth



OLÉ & OBRIGADO DIRECT-EXCLUSIVE SPIRIT ONLY AVAILABLE IN NY —

Ransom Wines & Spirits was founded by Tad Seestedt. Originally from a farm in the NY Finger Lakes, Tad moved to New York City and corporate America but soon felt a strong pull back to his farming roots. He embarked on a 2,000-mile journey west, following the Oregon Trail to a farm in Sheridan where he established a winery and distillery.

Located in the renowned Oregon Willamette Valley, Ransom operates on a forty-acre organic farm in the foothills of the Coastal Mountain Range. Barley has been planted since 2008, and the first vines were planted in the spring of 2010. Ransom's commitment to heritage, craftsmanship, and respect for terroir is evident in its operations. The farm has been certified organic since 2011, and the distillery received organic certification in 2021.

Ransom Spirits are distilled in a hand-hammered, direct-fired French alembic pot still, with all cuts made by taste and smell rather than automation. This traditional method preserves the aromatic intensity and body of the carefully selected raw materials. Ransom mashes and ferments base wort weekly in small batches, sourcing local and organic grains where possible, including barley grown on their own farm.

WHAT MAKES THIS WINE UNIQUE?: Ransom Dry Vermouth brings to mind the vibrant cocktail culture of the Belle Époque, an era when vermouth transformed from a dubious concoction into a key ingredient in iconic drinks. It played a pivotal role in the creation of classic cocktails like the Martinez, Martini, Marguerite, and, across the Atlantic, the Manhattan.

RATING HISTORY: 91 WE

GRAPE: Pinot Noir along with aromatic white varietals

PAIRING SUGGESTIONS: MIXING SUGGESTIONS: Martini, Brooklyn, Vermouth and Tonic, Gibson, Chrysanthemum.

VINIFICATION AND AGING: This Dry Vermouth is crafted from a blend of organically and conventionally farmed aromatic white varietals, alongside Pinot Noir, forming the base wine. The fortifying brandy is Alembic pot distilled in-house from Pacific Northwest grapes, and barrel-aged in mixed French oak.

LOCATION, SOIL, CLIMATE: Ransom Spirits farm is nestled in the foothills of the Coastal Mountain Range in Sheridan, Oregon, within the renowned Willamette Valley. The farm's location benefits from a cool, maritime-influenced climate, with warm summers and wet winters, ideal for growing premium wine grapes and grains. The soil is primarily composed of well-drained, volcanic-derived loam, rich in nutrients and minerals, which contributes to the distinct character and quality of the crops. This unique terroir supports Ransom's commitment to organic farming, allowing for the cultivation of exceptional raw materials for their spirits and wines.

TASTING NOTES Opens with rich aromas of neroli orange, verbena blossom, and white tea. The palate reveals a bittersweet mix of absinthe and baking spices, highlighted by juicy citrus notes. The finish is long and balanced, reminiscent of a sweet herbal meadow in the Willamette Valley during late summer.

ALCOHOL CONTENT: 18.4%

UPC CODE: 21161001001016