

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Ransom Bourbon

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 Bourbon stands out in Oregon's whiskey landscape due to its dedication to time-honored techniques and patience. While many local distilleries focus on clear spirits or American single malts, Ransom spent 25 years perfecting their bourbon. Each batch is crafted using a traditional hand-hammered French alembic pot still that operates over a direct fire, with each distillation run taking up to sixteen hours. The labor-intensive process of hand-selecting the best cuts adds to its distinctive old-world charm.

GRAPE: This Bourbon features a distinctive four-grain mash bill: 66% Corn, 24% Rye, 6% Wheat, and 4% Malted Barley, all grown on our organic farm.

VINIFICATION AND AGING: The bourbon is crafted from a blend of 2-, 3-, and 12-year-old bourbons. The younger bourbons, aged 2 and 3 years, are sourced from Indiana, while the remaining portion is distilled on Ransom's hand-hammered, direct-fired French alembic pot still. This combination of sourced and in-house distilled spirits creates a unique and complex profile for the bourbon.

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 On the palate, you'll find rich, warm flavors that balance the soft influence of oak and cereal grains, with additional hints of cocoa powder, anise, and a deep honey texture. The finish is long and warming, with spicy rye and a touch of orange zest leading to a final hint of malt.

ALCOHOL CONTENT: 44% ABV / 88% PROOF

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