

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Ransom Old Tom Gin

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?: As the first domestic Old Tom Gin released since Prohibition, Ransom's Old Tom Gin stands at the forefront of the 21st-century revival of Old Tom and barrel-aged gins. Only the "heart of the hearts," the finest portion of the distillate, is selected for this special bottling. The gin opens with seductive juniper and coastal forest aromas, accented by apothecary spices.

GRAPE: Ransom Old Tom Gin is crafted from a mash bill consisting of 85% Malted Barley and 15% Unmalted Barley, combined with Corn.

PAIRING SUGGESTIONS: This gin is equally delightful served on the rocks or used as a sophisticated twist in classic whiskey cocktails like the Old Fashioned or Hot Toddy.

VINIFICATION AND AGING: After mashing and fermenting malted barley, Ransom distills the wash through its custom-designed 150-gallon copper pot still. A separate grain-based distillate is then infused with a unique blend of herbs and botanicals, including juniper, orange peel, lemon peel, coriander seed, angelica root, and cardamom. These two distillates are combined in the still's chamber and distilled together. Following distillation, Old Tom Gin is aged for 3 to 6 months before being hand-bottled and proofed.

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 Ransom Old Tom Gin offers enticing aromas of juniper berries, cardamom, and angelica. The palate is rich and silky, with malt flavors balanced by vibrant citrus zest and exotic hints of coriander and teak. It culminates in a warm, rich finish with a long, elegant character.

ALCOHOL CONTENT: 44% ABV / 88% PROOF

