

RANSOM RANSOM DRY GIN

OREGON • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

We harvest aromatic white varieties at optimum ripeness and lightly press sending the free-run juice to become wine and saving pomace that still holds a high percentage of juice for grappa. The skins and pulp are immediately covered with water to prevent oxidation and fermented with yeasts selected for optimum aromatic expression. So lightly pressed is the pomace that it often reaches 15-16 brix when rehydrated. After fermentation is complete, the "second wine" is distilled in our hand-hammered, alembic copper pot still. Only the heart of hearts, the very best portion of the distillate, is retained for this special bottling. Though grappa is our most limited-production spirit, it also holds a special place in our canon – it was our very first offering back in 1997!

TASTING NOTES

Ransom Dry Gin opens with ethereal aromatics of hops and white flowers, set off by bass notes from fresh marionberry and juniper berries. The palate is rich and silky, with malt flavors punctuated by citrus and exotic spice piquancy from cardamom and coriander. The gin finishes with suppleness and power, with the viscosity and richness of malt carrying clean, focused botanicals.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 44
- Class: Gin

REVIEWS

93 pts- Ultimate Beverage Testing
Institute | 93 pts

RANSOMWINES.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

