

RANSOM

RANSOM OREGON SWEET VERMOUTH

OREGON • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

A true one-man operation, Ransom is run entirely by owner/winemaker Tad Seestedt. Founded in 1997 with a small life savings and a handful of credit cards (hence the name), Ransom launched as a distillery making brandy, grappa, and eau d'vie.

Wine Making

Ransom begins with a base wine made from a blend of aromatic white varietals (Gewürztraminer, Muscat, Riesling, Pinot Gris) sourced from both organic and conventional vineyards. This base is fortified with in-house distilled brandy (distilled via a direct-fire alembic still) and aged in French oak. It is then infused with a complex assemblage of botanicals—wormwood, sarsaparilla, hibiscus, cherry bark, cinnamon bark, cacao nibs, dried cherries, and many more herbs and roots—to build its depth and aromatic signature.

Food Suggestions

Pairs well with charcuterie, aged cheeses (e.g. mature Gouda, Comté, Manchego), dark chocolate, spiced nuts, or dishes featuring dried fruits and warm spices.

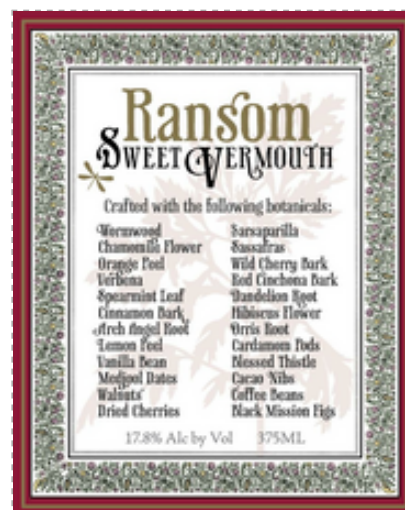
TASTING NOTES

The base wine for this sweet vermouth is a blend of organically and conventionally farmed aromatic white varietals, including Gewürztraminer, Muscat, Riesling and Pinot Gris. To this base Ransom adds the brandy, alambically distilled in house and barrel aged in mixed French oak. The Vermouth is then infused with a tantalizing blend of aromatic Botanicals.

A white grape blend.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (6 pc) & 375mL (12 pc)
- Sustainable
- Organic
- ABV%: 17.8
- Class: Vermouth

REVIEWS

Wine Enthusiast | Top 100 Spirits

[RANSOMWINES.COM/](https://ransomwines.com/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

