

RANSOM

RANSOM OREGON DRY

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

The base wine is a blend of organic and conventionally farmed aromatic white varieties—including Pinot Noir Blanc—and various white grapes (Riesling, Muscat, etc.). It's fortified with in-house brandy (pot/alembic distilled from Pacific Northwest wines), then barrel-aged in mixed French oak. Botanicals include wormwood, rosehip, chamomile, orange and lemon peel, verbena, mint, star anise, cinnamon bark, cardamom, vanilla bean, etc.

Food Suggestions

Pairs well with creamy cheeses, oysters or smoked salmon, arugula or mixed greens, or any dish with herbal or citrus components—herb-roasted chicken, fresh goat cheese, light seafood.

TASTING NOTES

grape blend.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (6 pc) & 375mL (12 pc)
- Sustainable
- Organic
- ABV%: 18.4
- Class: Vermouth

REVIEWS

Wine Enthusiast | 94 Points

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

