

Ransom Spirits Bourbon Whiskey

THE FACTS

COUNTRY: USA - OR

REGION: Oregon

APPELLATION: Oregon

WINEMAKING: Handcrafted at our 40-acre farm and distillery on the Oregon coast, Ransom Bourbon is a true expression of place and patience. Distilled using rainwater collected year-round from our distillery roof and run through traditional direct-fire Alembic pot stills, this bourbon is crafted with care at every step. Aged in toasted American oak, it's a blend of barreling ranging from three to sixteen years, delivering depth, complexity, and unmistakable character in every sip

ALCOHOL BY VOLUME: 44.0%

AGING: A blend of barrels aged 3 to 16 years

ANNUAL PRODUCTION: 2000 cases

THE STORY

Made by hand, no robots. Since 1997, Ransom has crafted small-batch spirits in Sheridan, Oregon—farming, milling, and distilling everything on-site. Organic, solar-powered, and dry-farmed, we let nature and tradition shape every bottle.

PHILOSOPHY: At Ransom Spirits, we honor tradition while pushing boundaries. With organic ingredients, grain-to-glass methods, and bold innovation, we craft spirits rooted in authenticity, transparency, and a passion for doing things the right way.

BIOGRAPHY: Founded in Oregon in 1997, Ransom Spirits set out to revive lost traditions through bold, small-batch distilling. From grain-to-glass gin to whiskey and vermouth, every bottle reflects organic ingredients, craft heritage, and independent spirit.

THE ADJECTIVES

OVERALL: Bold, smooth bourbon with spice, depth, and integrity

AROMAS / FLAVORS: Aromas of caramel, spice, and toasted oak

MOUHFEEL: Vanilla, dried fruit, corn, with a smooth rye spice kick

THE SELLING POINTS

Bold, aged bourbon with rich spice and smooth depth

AWARDS: 92pts Bartenders Spirit Awards

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Pairs well with smoked brisket, bacon-wrapped dates, and aged cheddar.

