

Ransom Spirits Rye Mash Whiskey

THE FACTS

COUNTRY: USA - OR

REGION: Oregon

APPPELLATION: Oregon

WINEMAKING: Ransom Rye Mash Whiskey is 100% pot distilled in Prulho alambic copper stills, with every cut made by smell and taste for optimal quality. A portion—24%—is re-distilled from whiskey originally column-distilled in Lawrenceburg. Aged six years in Pinot Noir casks, it develops deep character and refined complexity.

ALCOHOL BY VOLUME: 46.5%

ANNUAL PRODUCTION: 100 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: A Pioneer of American Grain Expression

AROMAS / FLAVORS: Hazelnut shortbread and sugar cookie meet earthy rye spice in a warm, inviting aroma

MOUTHFEEL: Smooth entry with flavors of sherry & brown butter

THE SELLING POINTS

Small batch, big character, grain-driven

AWARDS: 92pts Craft Distillers Spirits Competition, 90pts Ultimate Spirits Challenge

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Smoked blue cheese, grilled pork, game meats & pecan pie—rich, bold, and perfectly matched

