

# Mark Ryan

WINERY

## VIOGNIER

Yakima Valley | 2018

### *Winemaking Notes*

The 2018 viognier spent 6 months being aged in 49% used French oak, 27% concrete egg and 19% new French oak and 5% stainless steel. The used oak component offers great mouthfeel. The concrete delivers exceptional mouthfeel, similar to an oak barrel, with beautifully clean aromatics, similar to stainless steel. The stainless steel component provides intense aromatic purity and focused acidity. The addition of new French oak adds subtle layers of sweet barrel spice with better depth and texture on the palate. Hand harvested between September 10th and September 20th 2018, the wine is fermented dry over a period of 4 months at very low temperatures. We find that keeping the fermentation temperature low helps preserve the delicate aromatics found in viognier. During this time the wine is gently stirred to suspend the lees and improve the mouthfeel. The wine is tasted on a weekly basis. When the winemaking team feels the time is right malolactic fermentation is halted and the wine is gently fined and filtered into tank.

### **(91-93) points** *Jeb Dunnuck*

The 2018 Viognier is a fresh, lively example of Viognier that has clean, classic characteristics of apricots, white flowers, and honeysuckle. Medium-bodied, with good acidity and balance, it builds nicely with time in the glass and is another terrific example of this variety from Washington State.

#### BLEND

100% Viognier

#### BARREL

49% Used French Oak  
27% Concrete Egg  
19% New French Oak  
5% Stainless Steel  
7 months in barrel

#### PRODUCTION

550 Cases

#### RELEASE

April 26, 2019

#### APPELLATION

Yakima Valley

#### VINEYARDS

Red Willow  
Olsen



Founded in 1999 by Mark Ryan McNeilly, **MARK RYAN WINERY** is a small winery located in Woodinville, Washington. Our goal is to produce handcrafted wines that represent the vineyard from which they come, the character of the varietal, and our style. From the vineyards to the winery, our uncompromising commitment to quality and our passion to produce the best wines possible, inspire us to make these wines for you.

#### WOODINVILLE TASTING ROOM

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#### WALLA WALLA TASTING ROOM

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