

Long Haul

2009

The 2009 Vintage

The 2009 vintage was unlike any vintage we've had in recent memory. Coming off of a stellar 2008 vintage, hopes were high entering 2009. The vintage got off to a slow start with bud break beginning very late. As we moved through the summer months, we saw record highs sweep eastern Washington. As summer gave way to autumn, the heat did not relent. It became clear that a harvest that had started slow had suddenly transformed into a harvest marked by accelerated ripening and very little time between varietal pick dates. The final straw was an early frost that swept through eastern Washington on the 10th of October and continued until the 13th. Fortunately, at that point our harvest was 95% complete, and we were able to pull the last of our fruit on the 11th, avoiding much of the damage caused by the frost. Once the dust settled, we found the wines to have an impressive concentration, similar to 2003, but with better balance and overall focus. The wines in 2009 are broad and lush with big primary fruit character balanced by fine texture and refined acidity.

Winemaker's Notes

Inspired by the great right-bank blends of Bordeaux, Long Haul is a Merlot-driven wine supported by Cabernet Franc, Petit Verdot, and Malbec. The 2009 Long Haul is a testament to a beautiful vintage and the incredible work done in vineyards. Each lot was fermented separately in 1.5-ton fermenters from between 12 and 18 days. Then the wines were gently pressed to barrel where malolactic fermentation was completed. The wine was racked only twice prior to bottling and is unfiltered.

Tasting Notes

Black cherry, Italian plum, clove and toasted oak. Non-fruit aromas of cracked black pepper, red meat, tomato leaf, brined olives and cigar box. The palate is lush, filled with vanilla and mocha. The texture is bold with impressive structure and great length.

HARVEST DATES: September 14th, 2009 - October 9, 2009

VARIETAL COMPOSITION: 64% Merlot, 27% Cabernet Franc,
8% Malbec & 1% Petit Verdot

VINEYARD SOURCES: Ciel du Cheval, Klipsun & Kiona

APPELLATION: Red Mountain

OAK COMPOSITION: 81% New French Oak

BARREL PRODUCERS: Taransaud, Ermitage, Saury, Le Grand, DJ, Sylvain

BARREL AGING: 20 months

CHEMISTRY: Alc. 14.9%, pH 3.83, TA 0.58 g/100ml

BOTTLING DATE: June 18th, 2011

RELEASE DATE: November 4th, 2011

Mark Ryan Winery

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.

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