

Mark Ryan

W I N E R Y

CRAZY MARY *Mourvèdre | Red Mountain | 2013*

Winemaking Notes

Ciel du Cheval and Force Majeure, two of the finest vineyards on Red Mountain, combine in the 2013 Crazy Mary. Mourvèdre is a varietal that we all love to work with. Its aromatic profile is similar to Syrah but it contains additional elements that make the resulting wine truly unique. Mourvèdre seems to prefer the deep sandy soils offered by Ciel du Cheval and Force Majeure. Unlike Syrah, which we tend to harvest early in the growing season, mourvedre is a later ripening varietal and is often one of the last lots we pick. Again we use large format, thick staved 500 liter barrels for aging. This is to protect the unique aromatic and textural profile of the wine. We are also very careful with the amount of new oak we use as Mourvèdre and new oak seem to be at odds with one another. New oak tends to dominate the wine and reduce the varietal-specific aromatic profile that we all find so dynamic. The fruit was hand harvested between September 8th and September 24th 2013. The wine was fermented in 1.5 and 2 ton open top fermenters for 9-12 days. Great care is taken in the cellar to handle the must gently; it is never pumped and is gently punched down twice a day. The wine is lightly pressed to barrel where it finishes primary and malolactic fermentation. The wine was aged for 18 months in 21% new, 500 liter French oak barrels. The wine was racked twice and left unfiltered prior to bottling in April of 2015.

Tasting Notes

The 2013 Crazy Mary is a deep red from the center to the edge of the glass. Initial aromatics of cherry and boysenberry are followed by smoked meat, gravel and crushed rose. The palate begins fresh with flavors of dark cherry, mint and an underlying element of earth that continues throughout. The finish begins round and ripe then transitions into dusty tannin and lively acid.

BLEND

79% Mourvèdre
21% Syrah

BARREL

21% New French Oak
500L Puncheon
79% Neutral and Second Fill
French Puncheon
Aged for 18 months

PRODUCTION

225 Cases

RELEASE

May 9th, 2015

APPELLATION

Red Mountain

VINEYARDS

Force Majeure
Ciel du Cheval

“The team of Mark Ryan McNeilly and Mike MacMorran continue to step up their game and produce some of the most impressive wines in the state. The style here falls mostly in the classic, structured and age-worthy category, yet they don't skimp on fruit or texture either. If you're looking for classic Washington State Rhone and Bordeaux blends, don't miss these guys.”

– Jeb Dunnuck,
The Wine Advocate

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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