

# Mark Ryan

W I N E R Y

## LUCIA ROSE

Red Blend | Columbia Valley | 2014



### Winemaking Notes

Every year our goal at Mark Ryan is to create a wine unlike any other offered in the Mark Ryan portfolio, whether it is a traditional Bordeaux style blend of cabernet sauvignon, merlot and cab franc, or simply an outstanding lot from one of our premiere vineyards. This year we chose to go big with a 100% Petit Verdot. To create the 2014 Lucia Rose we selected from our finest blocks of Petit Verdot. Ciel du Cheval provides deep, dark and rich black and blue fruits. Olsen lends balance and freshness, with complex, savory non fruit aromas and flavors. Each block was hand harvested beginning late in September and finishing the first week of October. Fermentation took place in 2 ton open top fermenters and lasted between 10 to 12 days. Fermentation rounds are done twice daily to track the progress of the fermentation and alert the winemaking team as to when the wine is ready to be pressed. Great care is taken in the cellar to handle the must gently; it is never pumped and is punched down twice a day. The wine is lightly pressed to barrel where it finishes primary and malolactic fermentation. Aged in 59% new French oak for 22 months the wine was racked only twice prior to bottling on June 13th 2016.

### Tasting Notes (94-97) Points

“Named after Mark’s oldest Daughter, the 2014 Lucia Rose is a serious change from the 2013 and checks in as 100% Petit Verdot... and it’s one of the finest I’ve tasted, and I wrote in my note that if anyone could make an elegant Petit Verdot, it’s this team. Inky colored and opaque, with sensational black and blue fruits, violets and spring flower aromas and flavors, it’s a serious, full-bodied, rich, concentrated 2014; it has incredible polish to its tannin, a full, layered mid-palate and no shortage of length on the finish. Let’s hope it shows this well from bottle!”

~ Jeb Dunnuck, *The Wine Advocate*

#### BLEND

100% Petit Verdot

#### BARREL

59% 22mm French  
Château Ferré Thin Stave  
Aged for 21 months

#### PRODUCTION

192 Cases

#### RELEASE

November 19, 2016

#### APPELLATION

Columbia Valley

#### VINEYARD

Ciel du Cheval  
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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