

Mark Ryan

WINERY

LUCIA ROSE

Petit Verdot | Columbia Valley | 2017

Winemaking Notes

Every year our goal 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 Cabernet Franc, or simply an outstanding lot from one of our premiere vineyards. To create the 2017 Lucia Rose we selected fruit from some of our finest blocks, Olsen, Quintessence Ciel du Cheval, and Angela's. Olsen lends balance and freshness, with complex, savory nonfruit aromas and flavors. Quintessence offers explosive blue fruit aromas and a layered, dynamic finish. Ciel du Cheval brings aromatic notes of baking spice and fine grained tannins. Angela's helps add sweetness and depth to the core, while teasing out more subtle savory notes in the aromatic and on the finish. Each block was hand harvested beginning the first week of October. Fermentation took place in 2 ton open top fermenters and lasted between 10 to 12 days. Great care is taken in the cellar to handle the must gently; it is never pumped and is punched down by hand twice a day. Fermentation rounds are done daily to track the progress of the fermentation and alert the winemaking team as to when the wine is ready to be pressed. The wine is lightly pressed to barrel where it finishes primary and malolactic fermentation. Aged in 86% new French oak for 21 months the wine was racked twice prior to bottling.

(91-93)points *Jeb Dunnuck*

"The 2017 Lucia Rose is about as inky colored as it gets and gives up a monster bouquet of black and blue fruits, black olive, charcoal, and graphite. Rich, medium to full-bodied, focused, and structured, it's a firm, austere wine yet has terrific density and concentration. It's going to take some cellar time, but it's beautiful."

BLEND

100% Petit Verdot

BARREL

86% 22mm French
Chateau Ferré Thin Stave

Aged for 21 months

PRODUCTION

240 Cases

RELEASE

November 16, 2019

APPELLATION

Columbia Valley

VINEYARDS

Quintessence
Ciel du Cheval
Olsen
Angela's

MATURITY WINDOW

2021-2032

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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