

Mark Ryan

WINERY

VIOGNIER

Yakima Valley | 2019



Winemaking Notes

The 2019 viognier spent 6 months being aged in 75% used French oak, 15% concrete egg and 10% new French oak. The used oak component offers great mouthfeel. The concrete delivers exceptional mouthfeel, like an oak barrel, with beautifully clean aromatics, like stainless steel. The addition of new French oak adds subtle layers of sweet barrel spice with increased depth and texture on the palate. Hand harvested between September 13th and September 28th, 2019 the wine is fermented dry over a period of 3 months at very low temperatures. 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.

Past Accolades

2018 - 90 *Wine Advocate*, (92-93) *Jeb Dunnuck*

2017 - 90 *Tanzer*

2016 - 90 *Wine Advocate*, 90 *Tanzer*

BLEND

100% Viognier

BARREL

75% Used French Oak
15% Concrete Egg
10% New French Oak
6 months in barrel

PRODUCTION

480 cases

HARVESTED

September 13-28, 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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