

Mark Ryan

W I N E R Y

WILD EYED

Syrah | Red Mountain | 2015



Winemaking Notes

Angela's, Ciel du Cheval and Olsen vineyards are the driving forces behind the 2015 Wild Eyed syrah. The combination of four premium syrah clones (877, 383, 174 and Phelps) give us wonderful blending tools in the cellar. Our goal is to offer a glimpse of warmer climate Washington syrah. The wine is specifically aged in thick staved 500L French oak barrels. We find these larger volume barrels help create a wine that has a great purity of fruit with improved textural qualities. The fruit was hand harvested between September 13th and September 16th 2015. The wine was fermented in 1.5 and 2 ton open top fermentors 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. 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. The wine is lightly pressed to barrel where it finishes primary and secondary fermentation. The wine was aged for 18 months in 44% new, 500 liter French oak barrels. The wine was raked twice and left unfined prior to bottling in April of 2017.

Tasting Notes

The 2015 Wild Eyed Syrah showcases a deep purple hue in the glass. Black pepper, black cherry, and coffee fills the nose. The palate shows savory flavors of raisin, clove, and tobacco. The tannins are elegantly balanced with the subtle oak notes of vanilla and smoke. The finish is long, with hints of baked plum and leather.

BLEND

100% Syrah

BARREL

44% 28MM 500L
French Puncheon
18 months in barrel

PRODUCTION

862 Cases

RELEASE

April 29, 2017

APPELLATION

Red Mountain

VINEYARDS

Angela's
Ciel du Cheval
Olsen

"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.

WOODINVILLE TASTING ROOM

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