

Mark Ryan

WINERY



CHARDONNAY

Chardonnay | Yakima Valley | 2020

Winemaking Notes

In the spring of 2013, we partnered with Leif Olsen from Olsen vineyard and selected a site that would produce world class chardonnay. With its north slope, diverse soils and over 1200 feet of elevation, the site offers a truly dynamic climate perfect for chardonnay. Three distinct clones were chosen specifically to augment the already incredible characteristics of the site. Clone 548 is a low yielding clone that offers great aromatic intensity (tropical and stone fruits) and palate weight. Clone 76 provides a very elegant aromatic profile (minerality and citrus) with beautiful, focused acidity. Clone 809 is a chardonnay musqué clone known for its highly perfumed, muscat like aromatic (floral and sweet) and intense presence in the palate. Bud break and bloom in 2020 were in line with the industry average. The weather was a bit of a mixed bag, with cooler temperatures through much of June, then intense heat from the end of July and into August. The one defining character of the 2020 vintage will be the exceptionally low yields. Berries were remarkably small, and clusters were extremely light. This led to wines with amazing depth and intensity. Hand harvested on September 11th and September 15th, the fruit was whole cluster pressed and settled overnight. After being transferred to barrel the wine was inoculated and fermented at very low temperatures for over 30 days. During its time in barrel the wine completed malolactic fermentation and was gently stirred to suspend the lees and add greater depth and weight to the palate. Aged in a combination of 45% New French Oak, 26% Stainless Steel, 22% Concrete Egg, 7% Used French Oak for 9 months.

Tasting Notes

Our 2020 Chardonnay is a lively, golden color and presents floral aromatics mingled with pear and lemon zest on the nose. Structured acidity balanced with viscosity provides a full body and generous mouthfeel. On the palate, citrus notes and baking spices combine with slight honey and apple flavors, along with integrated oak notes. The finish is lengthy, clean, and elegant.

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.

BLEND

100% Chardonnay

BARREL

45% New French Oak,
26% Stainless Steel,
22% Concrete Egg,
7% Used French Oak
9 Months in Barrel

PRODUCTION

356 Cases

RELEASE

October 2021

APPELLATION

Yakima Valley

MATURITY WINDOW

2021-2027

VINEYARDS

Olsen Vineyard

PAST ACCOLADES

2019: 91 Wine Enthusiast
2018: 90 Wine Enthusiast
2017: 90 Wine Spectator
2016: 90 Wine Enthusiast

WOODINVILLE TASTING ROOM

14475 Woodinville-Redmond Road, Woodinville, WA 98072
ph. 425.415.3865 www.markryanwinery.com

WALLA WALLA TASTING ROOM

26 E. Main Street, Ste 1, Walla Walla, WA 99362
ph. 425.415.3865 www.markryanwinery.com