

Mark Ryan

WINERY

CHARDONNAY

Chardonnay | Yakima Valley | 2021

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 2021 were earlier than normal. The weather was hot throughout much of the growing season. Like 2020, the 2021 vintage produced 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 4th, 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 68% stainless steel, 14% concrete egg, 9% new French oak and 9% used French oak for 10 months the wine was racked once prior to bottling in June of 2022.

Tasting Notes

The 2021 Mark Ryan Chardonnay is a bright and balanced expression of the varietal, opening with pear and apricot stone fruits on the nose. On the palate white peach, honeydew, and meyer lemon fruit flavors are backed by oak flavors of vanilla and crème brûlée.

Founded in 1999 by Mark Ryan McNeilly, **MARK RYAN WINERY** produces limited quantities of highly-sought after wines, crafted intentionally for their quality and potential. We partner with vineyards of the highest merit to produce an award-winning lineup that represents our winemaking style and authentic varietal character. Our passion to produce the best wines possible inspires us to make these wines for you.

BLEND

100% Chardonnay

BARREL

68% stainless steel,
14% concrete egg,
9% new French oak,
9% used French oak
10 Months in Barrel

PRODUCTION

573 Cases

RELEASE

October 2022

APPELLATION

Yakima Valley

MATURITY WINDOW

2022-2033

VINEYARDS

Olsen Vineyard

PAST ACCOLADES

2020 – 91 Wine Enthusiast
91 Tanzer
2019 – 91 Jeb Dunnuck
91 Wine Enthusiast
2018 – 92 Jeb Dunnuck
91 Wine Advocate
2017 – 90 Wine Spectator
90 Jeb Dunnuck
2016 – 90 Wine Spectator
90 Wine Enthusiast



WOODINVILLE TASTING ROOM

14475 Woodinville-Redmond Road, Woodinville, WA 98072
ph. 425.415.3865

WALLA WALLA TASTING ROOM

26 E. Main Street, Ste 1, Walla Walla, WA 99362
ph. 509.876.4577

MARKRYANWINERY.COM