

Mark Ryan

WINERY

CHARDONNAY

Chardonnay | Yakima Valley | 2022

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 2022 were much later than normal. The weather was cool throughout much of the growing season. This cooler than average weather allowed for extended hang time and flavor development, leading to wines with exceptional balance, depth, and intensity. Hand harvested on September 16th and September 19th, 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. The wine was lightly fined, filtered and racked twice prior to bottling.

TASTING NOTES

Beautiful aromas of yellow peach, apricot, vanilla, lemon zest and baked pineapple. Bright, balanced acidity on the palate with ample flavors of peach, lemon, and toasted vanilla followed by a lovely, mouthwatering finish.

BLEND

100% Chardonnay

BARREL

39% concrete egg
26% new French oak
19% used French oak
16% stainless steel
for 10 months

PRODUCTION

962 cases

RELEASE

October 2023

APPELLATION

Yakima Valley

MATURITY WINDOW

2023-2034

VINEYARDS

Olsen Vineyard

PAST ACCOLADES

2021: 90 WE
2020: 91 WE, 91 Tanzer
2019: 91 JD, 91 WE, 90 WA
2018: 92 JD, 91 WA, 90 WE
2017: 90 WS, 90 JD, 90
Tanzer
2016: 90 WS, 90 WE

ALCOHOL

13.7%

UPC

850518006205



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.

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