

# Mark Ryan

W I N E R Y

## WILD EYED

Syrah | Red Mountain | 2014



### Winemaking Notes

Angela's, Ciel du Cheval and Olsen vineyards are the driving forces behind the 2014 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 August 28th and September 28th 2014. 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 49% new, 500 liter French oak barrels. The wine was raked twice and left unfined prior to bottling in April of 2016.

### Tasting Notes

The 2014 Wild Eyed presents with dense, violet hues. Floral aromas intermix with red fruit and plum notes, and present similarly on the palate. Blackberry, cherry, and dark fruit flavors explode on the front and mid-palate, and develop into cocoa and coffee notes towards the finish. The wine balances a lush and generous mouthfeel combined with structured acidity.

### BLEND

100% Syrah

### BARREL

49% 28MM 500L  
French Puncheon

### PRODUCTION

835 Cases

### RELEASE

May 13, 2016

### APPELLATION

Red Mountain

### VINEYARDS

Angela's  
Ciel du Cheval  
Force Majeure  
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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