

# Mark Ryan

W I N E R Y

## VIOGNIER *Columbia Valley | 2016*

### *Winemaking Notes*

The 2016 viognier spent 6 months being aged in 65% used French oak, 8% new French oak, 4% stainless steel and 23% concrete egg. The used oak component offers great mouthfeel. The stainless steel gives wonderful clean aromatics and the concrete combines complex texture with beautifully clean aromatics. Harvested between September 6th and September 15th 2016, the wine is fermented dry over a period of 4 months at very low temperatures. We find that keeping the fermentation temperature low helps preserve the delicate aromatics found in viognier. During this time the wine is gently stirred to suspend the lees and improve the mouthfeel. The wine is tasted on a weekly basis. When the winemaking team feels the time is right malolactic fermentation is halted and the wine is fined and filtered into tank. The 2016 viognier was bottled in April 2017.

### *Tasting Notes*

The 2016 Viognier shows a soft yellow hue in the glass. Aromas of jasmine, ripe peach, and mango round out the nose. On the palate, this wine is full bodied with a creamy mouthfeel and is accompanied by tangerine, pineapple, and elevated acidity. The finish is elegant, with a touch of minerality and fresh lemon.

### BLEND

100% Viognier

### BARREL

65% Used French Oak  
23% Concrete Egg  
8% New French Oak  
4% Stainless Steel Drum  
7 months in barrel

### PRODUCTION

621 Cases

### RELEASE

April 29, 2017

### APPELLATION

Columbia Valley

### VINEYARDS

Red Willow  
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

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

[www.markryanwinery.com](http://www.markryanwinery.com)