



Viognier | Yakima Valley | 2021



The 2021 Viognier is sourced from two distinct sites both in the Yakima Valley AVA: Red Willow vineyard on the far western edge of the AVA and Olsen vineyard on the far eastern edge, close to Red Mountain. The cooler climate and exceptional site at Red Willow produces wines that offer fantastic floral notes and citrus flavors. The warmer climate and great south facing slopes at Olsen produce wines with ripe melon and tropical fruit characteristics.

The 2021 Viognier spent 6 months being aged in 59% stainless steel, 23% used French oak, 11% new French oak and 7% concrete egg. Fermenting and aging in stainless steel creates a wine with incredible aromatic purity and preserves bright citrus flavors. The concrete delivers exceptional mouthfeel, like an oak barrel, with beautifully clean aromatics similar to stainless steel. The addition of new French oak adds subtle lavers of sweet barrel spice with increased depth and texture on the palate.

# **Accolades**

2021 - 91 Wine Enthusiast

2020 - 91 Wine Enthusiast

2019 - 91 Wine Advocate

2018 - 90 Wine Advocate, (92-93) Jeb Dunnuck

2017 - 90 Tanzer

2016 - 90 Wine Advocate, 90 Tanzer

### **BLEND**

100% Viognier

#### **BARREL**

59% stainless steel 23% used French oak 11% new French oak 7% concrete egg

### **PRODUCTION**

900 cases

## **RELEASE**

April 2022

### **APPELLATION**

Yakima Valley

# **MATURITY WINDOW**

2022-2025

### **VINEYARDS**

Red Willow Vineyard Olsen Vineyard

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.

