

# Mark Ryan

WINERY

## VIOGNIER

Viognier | Yakima Valley | 2022



### WINEMAKING NOTES

Our 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 2022 Viognier spent 6 months being aged in 82% used French oak, 10% new French oak and 8% concrete egg. The concrete delivers exceptional mouthfeel, like an oak barrel, with beautifully clean aromatics like stainless steel. The addition of new French oak adds subtle layers of sweet barrel spice with increased depth and texture on the palate. The used oak component offers great mouthfeel and while preserving natural aromatics. The wine is fermented dry over a period of 3 months at low temperatures. Keeping the fermentation temperature low helps preserve the delicate aromatics found in white wine. During this time the wine is gently stirred to suspend the lees and improve the mouthfeel. When the winemaking team feels the time is right malolactic fermentation is halted and the wine is gently fined and filtered into tank.

### TASTING NOTES

The expressive 2022 Viognier leads with focused floral and peach aromas. The palate opens with citrus zest, followed by guava and honeydew on the mid-palate. Full of refreshing acidity, the mouthfeel perfectly integrates the neutral and new oak with the addition of concrete egg for an unforgettably enjoyable finish.

### BLEND

100% Viognier

### BARREL

82% used French oak  
10% new French oak  
8% concrete

### PRODUCTION

962 cases

### RELEASE

April 2023

### APPELLATION

Yakima Valley

### MATURITY WINDOW

2023-2032

### VINEYARDS

Olsen Vineyard  
Red Willow Vineyard

### PAST ACCOLADES

2021 - 91 WE  
2020 - 91 WE  
2019 - 91 WA  
2018 - 90 WA, (92-93)  
JD, 93 WE  
2017 - 90 Tanzer  
2016 - 90 WA, 90 Tanzer

### ALCOHOL

13.6%

### UPC

850518006137

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.

WOODINVILLE TASTING ROOM

14475 Woodinville-Redmond Road, Woodinville, WA 98072  
(425) 481-7070

WALLA WALLA TASTING ROOM

26 E. Main Street, Ste 1, Walla Walla, WA 99362  
(425) 481-7070

MARKRYANWINERY.COM