

Mark Ryan

WINERY

VIOGNIER

Viognier | Yakima Valley | 2023



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 sites at Red Willow produce wines that offer fantastic floral notes and citrus flavors. The warmer climate and south facing slopes at Olsen produce wines with ripe melon and tropical fruit characteristics. The 2023 Viognier spent 6 months being aged in 80% used French oak, 5% new French oak, 7% stainless steel, 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 while preserving natural aromatics. The stainless steel preserves the wine's delicate aromatics and lends brightness to the flavors. The wine was fermented dry over 3 months at low temperatures.

Low-temperature fermentation helps preserve the elegant aromatics. 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

An expressive aromatic profile leaps from the glass with layers of fragrant orange blossom, cantaloupe, and sweet melon notes. Full-bodied and lush, with flavors of citrus, pineapple, and white peach. The vibrant fruit is balanced by mouthwatering acidity that adds poise and freshness.

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.

BLEND

100% Viognier

BARREL

80% used French oak
8% concrete egg
7% stainless steel
5% new French oak

PRODUCTION

917 cases

RELEASE

March 2024

APPELLATION

Yakima Valley

MATURITY WINDOW

2024-2033

VINEYARDS

Olsen Vineyard
Red Willow Vineyard

ACCOLADES

2022 - 91 Decanter
2021 - 92 WS, 91 WE
2020 - 91 WE
2019 - 91 WA
2018 - 90 WA, 93 WE
2017 - 90 Tanzer
2016 - 90 WA, 90 Tanzer

ALCOHOL

13.6%

UPC

850518006137

WOODINVILLE TASTING ROOM

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

WALLA WALLA TASTING ROOM

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MARKRYANWINERY.COM