

Mark Ryan

WINERY

VIOGNIER

Yakima Valley | 2017



Winemaking Notes

The 2017 Viognier spent 7 months being aged in 44% used French oak, 38% concrete egg and 18% new French oak. The used oak component offers great mouthfeel. The concrete delivers exceptional mouthfeel, similar to an oak barrel, with beautifully clean aromatics, similar to stainless steel. The addition of new French oak adds subtle layers of sweet barrel spice with better depth and texture on the palate. Hand harvested between September 12th and September 20th 2017, 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 gently fined and filtered into tank. The 2017 Viognier was bottled in March of 2018.

Past vintage scores from The Wine Advocate:

2016: (90-92) points
2015: 91 points
2014: 90 points
2013: (90-92) points

BLEND

100% Viognier

BARREL

44% Used French Oak
38% Concrete Egg
18% New French Oak
7 months in barrel

PRODUCTION

558 Cases

RELEASE

May 19, 2018

APPELLATION

Yakima Valley

VINEYARDS

Red Willow
Olsen

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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