

Mark Ryan

W I N E R Y

CRAZY MARY *Mourvèdre* | *Red Mountain* | 2014



Winemaking Notes

Ciel du Cheval and Force Majeure, two of the finest vineyards on Red Mountain, combine in the 2014 Crazy Mary. Mourvedre is a varietal that we all love to work with. Its aromatic profile is similar to syrah but it contains additional elements that make the resulting wine truly unique. Mourvedre seems to prefer the deep sandy soils offered by Ciel du Cheval and Force Majeure. Unlike syrah, which we tend to harvest early in the growing season, mourvedre is a later ripening varietal and is often one of the last lots we pick. Again we use large format, thick staved 500 liter barrels for aging. This is to protect the unique aromatic and textural profile of the wine. We are also very careful with the amount of new oak we use as mourvedre and new oak seem to be at odds with one another. New oak tends to dominate the wine and reduce the varietal-specific aromatic profile that we all find so dynamic. The fruit was hand harvested on October 6th 2014. The wine was fermented in 1.5 and 2 ton open top fermentors for 9-12 days. Great care is taken in the cellar to handle the must gently; it is never pumped and is gently punched down twice a day. The wine is lightly pressed to barrel where it finishes primary and malolactic fermentation. The wine was aged for 18 months in 25% new, 500 liter French oak barrels. The wine was racked twice and left unfinned prior to bottling in April of 2016.

Tasting Notes

The 2014 Crazy Mary is a deep mixture of red and purple colors firmly holding to the edge of the glass. Aromas of rich blackberry and perfumed violet transition to the palate, and are accompanied by lush cherry and white pepper. Finely tuned acidity combines with a generous mouthfeel throughout, and a lasting dark-fruit finish interspersed with slate.

BLEND

100% Mourvèdre

BARREL

75% 28mm 500L
French Puncheon

PRODUCTION

298 Cases

RELEASE

May 13, 2016

APPELLATION

Red Mountain

VINEYARDS

Ciel du Cheval
Force Majeure

“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