

Mark Ryan

WINERY

LOST SOUL

Syrah | Yakima Valley | 2016

Winemaking Notes

We are often asked by our customers if we would ever consider doing an extended barrel aging program on either of our syrahs. During the blending trials for the 2015 wines we realized that the 2015 Lost Soul might be a candidate for such a program. We've had such great feedback on the 2015 Lost Soul that we decided to continue the extended barrel aging program with the 2016 vintage. We are very happy with the results. The Lost Soul is a single vineyard representation of Red Willow syrah and is a combination of two blocks of syrah planted on very different soils. While the Wild Eyed represents the warmer climate side of syrah, the Lost Soul embodies the cooler side. The Wild Eyed is full of luscious fruit aromatics while the Lost Soul presents a darker more savory quality. We take a very hands-off approach with this wine, striving to protect the unique qualities of Red Willow vineyard. Similar to the Wild Eyed, the wine is aged in thick staved 500L French oak barrels. Exact care is taken in the cellar to handle the must gently; it is never pumped and is gently punched down twice a day. The fruit was hand harvested on September 7th 2016. The wine was fermented in 1.5 and 2 ton open top fermenters for 9-12 days. The wine is lightly pressed to barrel where it finishes primary and malolactic fermentation and was aged for an extended period of 30 months in 20% new, 500 liter French oak barrels. The wine was racked twice and left unfiltered prior to bottling.

(92-94) points *Jeb Dunnuck*

The 2016 Syrah Lost Soul comes all from the Red Willow Vineyard in the Yakima Valley and was brought up in just 20% new barrels. It was completely destemmed. Sporting a deep, vibrant purple color, it's a beauty and has a great bouquet of candied cherries, strawberries, herbes de Provence and violets. Charming, elegant, and medium to full-bodied on the palate, I love its purity of fruit. It's going to drink nicely in its youth yet also evolve nicely for 7-8 years at a minimum.

BLEND

100% Syrah

BARREL

20% 28mm 500L
French Puncheon
30 Months in Barrel

PRODUCTION

555 Cases

RELEASE

April 26, 2019

APPELLATION

Yakima Valley

VINEYARDS

Red Willow



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.

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