

WILD EYED

Syrah | Red Mountain | 2017



Winemaking Notes

Quintessence, Angela's and Olsen vineyard provide the fruit for the 2017 Wild Eyed syrah. The combination of four premium syrah clones gives us wonderful blending tools in the cellar. Clone 383 offers dark, brooding aromatics and flavors while Clone 174 brings expansive primary fruits and sweet spice. Clone 877 bridges the gap between clone 383 and clone 174, with beautiful layers of sweet fruit and a dark core of powerful spice. The Phelps clone ties the wine together with it's amazing purity and intense savory profile. Our goal with the Wild Eyed is to offer a glimpse of warmer climate Washington syrah. The wine is specifically aged in thick staved 500L French oak barrels. We find these larger volume barrels help create a wine that has a great purity of fruit with improved textural qualities. The fruit was hand harvested between September 8th and September 29th 2017. The wine was fermented in 1.5, 2 and 5 ton open top fermentors for 7-10 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 secondary fermentation and is aged for 18 months in 30% new, 500 liter French oak barrels. The wine was racked twice and left unfined prior to bottling.

(92-94) points *Jeb Dunnuck*

The 2017 Syrah Wild Eyed looks to be a stunner, with loads of blackberry and black cherry fruits, full-bodied richness, a rounded, voluptuous texture, tons of gamey pepper, Syrah goodness, and a great finish.

BLEND

100% Syrah

BARREL

30% 28MM 500L French Puncheon 18 months in barrel

PRODUCTION

1,230 Cases

RELEASE

April 26, 2019

APPELLATION

Red Mountain

VINEYARDS

Quintessence Angela's 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.