

Mark Ryan

WINERY

CHARDONNAY *Chardonnay | Yakima Valley | 2018*

Winemaking Notes

In the spring of 2013, we partnered with Leif Olsen from Olsen vineyard and selected a site that would produce world class chardonnay. With its north slope, diverse soils and over 1200 feet of elevation, the site offers a truly dynamic climate perfect for chardonnay. Three distinct clones were chosen specifically to augment the already incredible characteristics of the site. Clone 548 is a low yielding clone that offers great aromatic intensity (tropical and stone fruits) and palate weight. Clone 76 provides a very elegant aromatic profile (minerality and citrus) with beautiful focused acidity. Clone 809 is a chardonnay musqué clone known for its highly perfumed, muscat like aromatic (floral and sweet) and intense presence in the palate. The 2018 vintage started off hot. Temperatures dropped significantly in September which allowed for more even ripening and the production of supremely balanced wines. Harvested on September 13th, the fruit was whole cluster pressed and settled overnight. After being transferred to barrel the wine was inoculated and fermented at very low temperatures for over 30 days. During its time in barrel, the wine completed malolactic fermentation and was gently stirred to suspend the lees and add greater depth and weight to the palate. The wine was aged in 54% used French oak, 31% new French oak and 15% concrete egg for 10 months.

(90-92) points *Jeb Dunnuck*

"All from a northern slope in Olsen vineyard, the 2018 Chardonnay is still aging in 31% new French oak. It's a perfumed, exotic Chardonnay that has loads of lemon curd, tangerine, and floral aromas and flavors. Medium-bodied, supple, and elegant, it has terrific purity and a clean finish."

BLEND

100% Chardonnay

BARREL

54% Used French Oak,
31% New French Oak,
15% Concrete Egg

Aged for 10 months

PRODUCTION

503 cases

RELEASE

October 2019

APPELLATION

Yakima Valley

VINEYARDS

Olsen

MATURITY WINDOW

2019-2026

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