

MONKEY WRENCH Red Wine | Columbia Valley | 2018



Winemaking Notes

The fruit was hand harvested between September 10th and October 13th, 2018. The wine was fermented in 1.5, 2 and 5 ton open top fermenters 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 22 months in 65% new French oak. The wine was racked three times and gently fined prior to bottling.

Tasting Notes

Monkey Wrench is a serious wine that delivers in quality, at an appealing price. This Bordeaux blend is accessible to drink today, with the depth to cellar for years to come. We're thrilled to produce this second vintage.

Presenting with dark, luscious black fruits on the nose, 2018 Monkey Wrench progresses into a voluptuous mouthfeel with cherry, baking spice, and blueberry compote on the palate. Well balanced acidity combines with velvety tannins and deep flavors continue with a lengthy finish.

Past Accolades

2017 - 92 Wine Enthusiast, 90 Tanzer

BLEND

68% Cabernet Sauvignon 18% Merlot 13% Cabernet Franc 1% Petit Verdot

BARREL

65% 22mm French Chateau Ferre Thin Stave

21 months in barrel

PRODUCTION

1,600 Cases

RELEASE

July 2020

MATURITY WINDOW

2021-2028

APPELLATION

Columbia Valley

VINEYARDS

Red Willow Phinny Hill Ciel Du Cheval Klipsun Quintessenc

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.