





Winemaking Notes

The fruit was hand harvested between September 12th and October 11th, 2019. 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 21 months in 35% 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 third vintage.

Our 2019 Monkey Wrench gives red fruits - cherry, currant - on the nose with leather, cedar, and hints of hibiscus. It progresses on the palate with notes of plum, tobacco, and slight graphite. The approachable, medium tannin structure combines with balanced acidity.

Past Accolades

2018 - 91 Jeb Dunnuck, 91 Wine Enthusiast

2017 - 92 Wine Enthusiast, 90 Tanzer

BLEND

70% Merlot 18% Cabernet Sauvignon 8% Cabernet Franc 4% Petit Verdot

BARREL

35% 22mm French Chateau Ferre Thin Stave

21 months in barrel

PRODUCTION

1,200 Cases

RELEASE

July 2021

MATURITY WINDOW

2021-2029

APPELLATION

Columbia Valley

VINEYARDS

Red Willow Quintessence Olsen Ciel du Cheval Klipsun

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.