



2015 MARCEL

Our inaugural release, the 2015 Marcel, is a blend of 80% Tempranillo and 20% Teroldego, an esoteric northern Italian varietal. A deep, ruby-hued wine that permeates the glass emanating notes of dark fruit, forest floor and hints of grilled meats over an open wood fire. The palate is marked by hints of Asian spices, cigar box, salted black licorice, black cherry, plum, blackberry, chocolate and speck — a full-bodied wine with a long finish.

VINTAGE NOTES

Our inaugural harvest of the Casino Mine Ranch vineyard was an early one, due to the ongoing drought, early fruit set and youth of the vineyard. Throughout harvest, we were very excited about the high quality and intense flavors, and idyllic weather. The resulting wines were bright, expressive and balanced.

WINEMAKING

The grapes were harvested at optimum ripeness, underwent a long maceration on the skins, and spent 18 months in new French oak.

FOOD PAIRING

This wine would be well accompanied by the likes of magret de canard, Bellota ham or a grilled bone-in ribeye.

WHO WE ARE

Casino Mine Ranch is an estate vineyard located in the Sierra Foothills of Amador County. The winery - a century old ranch that was once mined for gold — is owned and managed by fourth-generation California brothers, Jim and Rich Merryman.



APPELLATION: Shenandoah Valley

VARIETAL: 80% Tempranillo,
20% Teroldego

ALCOHOL: 14.5%

HARVEST DATE(S): 9.5.2015

WINEMAKER: Jessica Tarp

COOPERAGE: 50% new,
50% neutral French oak

CASE PRODUCTION: 87