



2015 TEMPRANILLO

The first crop of our Tempranillo proved to be aligned in the stars. This 100% Tempranillo boasts a deep ruby hue, with aromas of cocoa, espresso, smoke, violet, raspberries, blackberries and ripe strawberries. The full-bodied texture shows concentrated and layered flavors of black cherry, blackberry, and chocolate, interwoven with fine-grained tannins. Its long finish leaves hints of thyme, lavender, and anise on the palate.

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 fruit underwent a long maceration to soften tannins with élevage in half new and half neutral French oak.

FOOD PAIRING

Joyfully pairs with everything from tapas, Idiazabal cheese, Jamon Iberico—to a hearty Lechazo Asado, roast leg of lamb.

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: 100% Tempranillo

ALCOHOL: 14.5%

HARVEST DATE(S): 9.5.2015

WINEMAKER: Jessica Tarpy

COOPERAGE: 50% new,
50% neutral French oak

CASE PRODUCTION: 87