

2016 GRENACHE BLANC

Our inaugural release, this wine is whole-cluster pressed, fermented in neutral French oak with extended bâtonnage and aged for fourteen months. With a pale lemon hue flecked with gold, aromas of Acacia, wet gravel, and stone fruits; this wine is rich, yet focused with balanced acidity and layers of yellow apples, citrus and anise on the palate.

VINTAGE NOTES

2016 was a vintage of idealic weather. Some relief from the drought led to increased vegetative growth of the vines resulting in more delicate, elegant wines.

WINEMAKING

Whole cluster pressed, neutral French oak for 14 months with extended bâtonnage.

FOOD PAIRING

Pairs well with salt-crusted whole branzino and herbs or vongole pizza.

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% Grenache Blanc

ALCOHOL:14.2%

HARVEST DATE(S): 9.7.2016
WINEMAKER: Jessica Tarpy

COOPERAGE: Neutral French Oak

CASE PRODUCTION: 311