



2016 VERMENTINO

Our Vermentino, the Californian translation of the esoteric, lean, Italian varietal originally hailing from coastal Tuscany and Sardinia, is whole-cluster pressed, fermented in stainless steel and aged sur lie for seven months. The resulting wine is of a pale lemon hue, with notes of a crisp Anjou pear, grapefruit pith, and young pineapple. The palate is replete with a bracing acidity and fresh citrus notes of lemon overture (pulp & zest), honeydew melon, and guava.

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, fermented in stainless steel, aged sur lie for seven months.

FOOD PAIRING

Enjoy with oysters — any style, tapas, or Blanchard's buttermilk fried chicken.



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% Vermentino

ALCOHOL: 14.1%

HARVEST DATE(S): 9.5.2016

WINEMAKER: Jessica Tarpay

COOPERAGE: Stainless Steel

CASE PRODUCTION: 475