



2017 MOURVÈDRE

Our 2017 Mourvèdre is the singular expression from our largest planting on the ranch. With an alluring ruby hue, aromas of myriad red and black fruits leap from the glass, from dried strawberries to black cherries. And, they are aptly complimented by hints of rosemary and baking spice. On the palate, the wine has a silky texture with flavors of summer cobbler, violets, graphite and cured meats. Medium bodied with a clean yet lengthy finish and balanced acidity.

WINEMAKING

The fruit underwent a brief maceration with elevage in partial new and neutral French oak.

FOOD PAIRING

Tapas of Iberico ham and Garrotxa cheese, to ribeyes and zucchini on the grill, to your favorite clafoutis.

VINTAGE NOTES

2017 began with abundant rainfall and continued with mild spring weather. There were a few heat spikes, but the fruit remained protected with our extensive canopy management. The resulting wines are balanced with notable intensity.

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% Mourvèdre

ALCOHOL: 14.5%

HARVEST DATE(S): 10.4.2017

WINEMAKER: Jessica Tarpy

COOPERAGE: 50% new,
50% neutral French oak

CASE PRODUCTION: 143