



2017 SIMONE

Our third harvest yielded a wine of a beautiful, elegant nature that summoned the spirit of its original owner, Simone or “Sim” as she was affectionately known to the family. Capturing the idyllic weather of the 2017 growing season, we harvested two of our favorite varietals from the estate vineyard in the early days of October. The result is an incredibly juicy, yet refined expression of how the two varietals pair, truly hand in hand – the red fruit-driven Grenache, with the refreshing acidity of Mourvèdre. With intense aromas on the nose – think star anise, cocoa and espresso comingled with tiny, sun-ripened French plums and wild strawberries – and a wonderfully juicy palate, rich and layered with brambly fruits like blackberries and ripe red cherries, candied violets, crushed gravel, kumquat peel and perennial pantry baking spices such as allspice and Ceylon cinnamon.

WINEMAKING

Co-fermented whole cluster Grenache with destemmed Mourvedre for 21 days in an open-top, stainless steel fermenter.

FOOD PAIRING

Grilled Sweetbreads, Barbequed Beef Short Ribs, or Charcuterie.

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: 60% Grenache,
40% Mourvèdre

ALCOHOL: 14.5%

HARVEST DATE(S): 10.5.20176

WINEMAKER: Jessica Tarpay

COOPERAGE: 30% new,
70% neutral French oak

CASE PRODUCTION: 95