



2016 MARCEL

The 2016 Marcel, is a blend of 80% Tempranillo and 20% Teroldego, an esoteric northern Italian varietal. The result is a deep, ruby-hued wine that permeates the glass emanating notes of bramble fruits, earth and hints of grilled meats over an open wood fire. The palate is marked by incredible tension balanced with lushness that leaves you reaching for the next sip. A myriad of flavors from Chinese five spice, cigar box, salted black licorice, Morello cherries, olallieberry preserves, panforte and lomo—a full-bodied wine with a long finish.

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

The grapes were harvested at optimum ripeness, underwent a long maceration on the skins, and spent 18 months in new French oak.

FOOD PAIRING

This wine would be well accompanied by the likes of magret de canard, Bellota ham or a grilled bone-in ribeye.

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: 80% Tempranillo,
20% Teroldego

ALCOHOL: 14.5%

HARVEST DATE(S): 9.5.2016

WINEMAKER: Andy Erickson &
Jessica Tarpy

COOPERAGE: 50% new,
50% neutral French oak

CASE PRODUCTION: 373