



## 2016 TEMPRANILLO

Our second crop of Tempranillo experienced ideal hang-time of independently hanging clusters, leading to slow and steady sugar accumulation. This 100% Tempranillo boasts a deep ruby hue, with aromas of cocoa, cigar box, Madrilénian violet candies, huckleberries and ripe black cherries. The full-bodied texture shows concentrated and layered flavors of forest fruits and dark chocolate, interwoven with mouth-coating tannins. Its long finish leaves hints of thyme, lavender, cardamom 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

Harvested in early October at ideal ripeness, the fruit underwent a long maceration to soften tannins with *élevage* in half new and half neutral French oak.

## FOOD PAIRING

Joyfully pairs with everything from crispy pig ears to roasted sweet potatoes or to a hearty boeuf bourguignon when settling down for more serious fare.

## 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% Tempranillo

**ALCOHOL:** 14.5%

**HARVEST DATE(S):** 9.5.2016

**WINEMAKER:** Andy Erickson &  
Jessica Tarp

**COOPERAGE:** 50% new,  
50% neutral French oak

**CASE PRODUCTION:** 146