



## 2017 GRENACHE BLANC

The second release is whole-cluster pressed, fermented in neutral French oak with extended bâtonnage and aged for fourteen months. A pale, brilliant lemon hue with flecks of gold. Floral aromas of orange blossom, fresh tarragon and stone fruits such as white peaches and nectarine effuse from the glass; this wine is rich, yet focused with balanced acidity and a myriad of layers from tarte tatin to sultanas and salted caramel.

## 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.

## WINEMAKING

Whole cluster pressed, neutral French oak for 14 months with extended bâtonnage.

## FOOD PAIRING

Pair with everything from gazpacho to hand made butternut squash pasta in brown butter to Pear Tarte Tatin!

## 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% Grenache Blanc

**ALCOHOL:** 14.2%

**HARVEST DATE(S):** 9.8.2017

**WINEMAKERS:** Andy Erickson &  
Jessica Tarpy

**COOPERAGE:** Neutral French Oak

**CASE PRODUCTION:** 288