



## 2019 ROSÉ OF GRENACHE AND MOURVÈDRE

Our Rosé is inspired by the lovely, quaffable wines of Bandol. The early-harvested Grenache and Mourvèdre clusters are pressed, whole and in unison, and co-fermented in stainless steel, aging for seven months prior to bottling. The rewarding outcome is pale-hued wine of Verena pink hydrangeas, with notes of fraises des bois, candied watermelon, and blood oranges. The palate is rounded out with fruit forward notes of peach, mango and passionfruit.

## VINTAGE NOTES

2018 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

Grenache and Mourvèdre clusters are pressed — whole and in unison — and co-fermented in stainless steel

## FOOD PAIRING

Enjoy with char-grilled octopus and greens, or with Thai favorites like Pad Se Ew.

## 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:** 50% Grenache

& 50% Mourvèdre

**ALCOHOL:** 13.2%

**WINEMAKER:** Andy Erickson &  
Jessica Tarpy

**COOPERAGE:** Stainless Steel

**CASE PRODUCTION:** 160