



2018 VERMENTINO

Our fourth vintage of the esoteric Italian varietal Vermentino—albeit with a Californian twist—has reached its stride in the vineyard, full stop. Originally hailing from coastal Tuscany and Sardinia, it embodies a unique expression from its perch nestled in the volcanic soils of the Sierra foothills. We harvest at night, gently whole-cluster-press and ferment in stainless steel, all to retain its freshness. To add a touch of roundness to the wine, we age briefly sur lie. The resulting wine is of a brilliant lemon hue, with aromatic notes of candied lemon peel and lychee, and hints of orange blossom. The palate is generous with citrus and lean tropical fruits – think freshly squeezed lemons, green papaya, and young pineapple! – in a balanced and refreshing framework of bright acidity and ample minerality.

WINEMAKING

Whole cluster pressed, fermented in stainless steel, aged sur lie for seven months.

FOOD PAIRING

Enjoy with oysters — any style, tapas, or Blanchard’s buttermilk fried chicken.

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% Vermentino

ALCOHOL: 14.1%

HARVEST DATE(S): 9.5.2018

WINEMAKER: Andy Erickson &
Jessica Tarpy

COOPERAGE: Stainless Steel

CASE PRODUCTION: 742