



## 2018 LATE HARVEST VERMENTINO

In a flight of fancy, conditions proved just right to produce our first and quite possibly only late harvest Vermentino. Employing a classic “dried on the vine” technique, in which alternate canes were cut to allow for drying directly in the canopy, and interspersed with naturally raisined clusters, this small section of the block was harvested well into November, at over 31°B. The juice was fermented in stainless steel, and halted at precisely the right moment where the sweetness, texture and acidity all work in concert on the palate. The result is a golden-cast, layered wine with notes of grilled pineapple, and fleur de sel caramel on the nose. The palate rounds with abundant orchard fruits and preserved lychees, harkening images of classic desserts such as île flottante and pear tarte tatin.

### FOOD PAIRING

Pairs well with your favorite cheese or selection of poetry!



### 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:** 15.6%

**HARVEST DATE(S):** 11.13.2018

**WINEMAKER:** Andy Erickson & Jessica Tarpy

**COOPERAGE:** Stainless Steel

**CASE PRODUCTION:** 72

**SIZE:** 375mL