



2017 MARCEL

Our third offering of Marcel is a blend of 80% Tempranillo and 20% Teroldego, a varietal native to Northern Italy and scarcely planted around the world. This inky, lush fruit-forward varietal is the perfect yin to the grounded Tempranillo's yang, complementing one another in an unusual yet serendipitous pairing. The grapes were harvested at optimum ripeness, underwent a long maceration on the skins and spent 18 months in new French barriques. The result is a deep, ruby-hued wine that permeates the glass emanating notes of bramble fruits, forest floor and hints of grilled meats over an open wood fire. The palate is marked by incredible tension balanced with lushness that leaves you reaching for the next sip. A myriad of flavors from baking spice and fennel to cigar box, lingonberry preserves and Tiramisu — a full-bodied wine with a long finish.

WINEMAKING

The grapes were harvested at optimum ripeness, underwent a long maceration on the skins, and spent 18 months in new French oak.

FOOD PAIRING

This wine would be well accompanied by the likes of magret de canard, Bellota ham or a grilled bone-in ribeye.

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: 80% Tempranillo,
20% Teroldego

ALCOHOL: 14.5%

WINEMAKER: Andy Erickson &
Jessica Tarpay

COOPERAGE: 50% new,
50% neutral French oak

CASE PRODUCTION: 211