



2017 TEMPRANILLO

Our third crop of the Spanish varietal Tempranillo experienced ideal hang-time of independently hanging clusters, leading to slow and steady sugar accumulation and well-ripened tannins. Harvested in early autumn at ideal ripeness, the fruit underwent a long maceration to soften tannins with élevage in 50% new French oak. This 100% Tempranillo boasts a deep ruby hue, with aromas of cocoa nibs, cigar box, violets, blackberries and ripe Bing cherries. The full-bodied texture shows concentrated and layered flavors of freshly upturned earth, Mission figs, and dark chocolate, interwoven with mouth-coating tannins. Its long finish leaves hints of herbal notes and baking spice on the palate.

WINEMAKING

Harvested in early October at ideal ripeness, the fruit underwent a long maceration to soften tannins with élevage in half new and half neutral French oak.

FOOD PAIRING

This would pair with everything from a classic pan-seared ribeye to grilled maitake mushrooms on an open wood fire.

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% Tempranillo

ALCOHOL: 14.5%

WINEMAKER: Andy Erickson &
Jessica Tarpy

COOPERAGE: 50% new,
50% neutral French oak

CASE PRODUCTION: 198