



2018 MARCEL

Our fourth offering of Marcel is a blend of 80% Tempranillo and 20% Teroldego, a varietal native to Northern Italy and scarcely planted around the world. The result is a deep, ruby-hued wine that permeates the glass emanating notes of bramble fruits like blackberries and raspberries, petrichor underfoot and hints of grilled sweetbreads. The palate is marked by incredible tension balanced with lushness that leaves you reaching for the next sip. Deep, rich flavors of chocolate and dark cherries from the Tempranillo comingle with a fleeting lightness of being from the Teroldego's freshness and primary fruit character. A myriad of flavors from fennel pollen to almond wood, elderberry crostata and espresso crema — a full-bodied wine with a long finish. And, as Andy so aptly puts it, "the perfect balance of brightness and richness."

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: 194