



2019 VERMENTINO

Our fifth 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 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 citrus— running the gamut from lemon to lime and zest to juice – and stone fruits to boot, like white peaches. The palate is layered with lean tropical notes of fresh pineapple, green mango, pink peppercorns, hints of white-petaled flowers and a bright, yet round finish, evoking memories of lemon meringue pie on a sunny afternoon.

WINEMAKING

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

FOOD PAIRING

This wine pairs happily with any apt Tuesday and a nice miso-glazed black cod or your favorite fare of the sea!

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): September 2019

WINEMAKER: Andy Erickson &
Jessica Tarpy

COOPERAGE: Stainless Steel

CASE PRODUCTION: 573