



## 2018 GRENACHE NOIR

Our Estate vineyard produces a Grenache Noir with depth and typicity. The warm California sunshine allows this wine to achieve ideal ripeness while the significant diurnal shifts endow the grapes with a distinct freshness and lively fruit flavors. The palate is rich and lush with flavors of black cherry, red currant, brambly red berries complemented by hints of cocoa, espresso, allspice, shiso leaf, and a gravelly minerality.

## VINTAGE NOTES

2018 began with abundant rainfall and continued with mild spring weather. There were a few heat spikes, but the fruit remained protected with our extensive canopy management. The resulting wines are balanced with notable intensity.

## WINEMAKING

Fermented on the skins for seventeen days, our Grenache Noir is aged in 30% new French oak, with the balance in neutral French oak, for 14 months to capture the freshness and spirit of the vineyard.

## FOOD PAIRING

It is a perfect pair with savory, Moroccan carrots finished with Ras el Hanout or if you are in a more decadent mood, grilled sweetbreads over a 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% Grenache Noir  
**ALCOHOL:** 14.8%  
**WINEMAKER:** Andy Erickson & Jessica Tarpy  
**COOPERAGE:** 30% new French oak  
**CASE PRODUCTION:** 434