



2019 GRENACHE NOIR

Our Estate vineyard produces a Grenache Noir with depth and singular typicity. The significant diurnal shifts endow the grapes with a distinct freshness and lively fruit flavors. Its luminous ruby hue gives way to effusive aromatics. Juicy notes of cherries and black plums, ample herbal notes from thyme to garrigue, and subtle hints of lilac, smoked meats, chicory and bittersweet chocolate on the nose. The palate is rich with lush flavors, from baking spice to black cherries with subtle hints of espresso and cardamom. Balanced acidity with gravelly minerality.

VINTAGE NOTES

With a near perfect growing season in 2019, we were met with some late rains and a few extreme temperatures contributing to heat waves in late July and mid August with low humidity.

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

A wide range of pairings from generous charcuterie board to crispy ruby trout or a bucket of your favorite fried chicken.

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: 76% Grenache,
24% Mourvèdre

ALCOHOL: 14.8%

WINEMAKER: Andy Erickson &
Jessica Tarpy

COOPERAGE: 30% new French oak

CASE PRODUCTION: 354