



2018 SIMONE

Our third harvest yielded a wine of a beautiful, elegant nature that summoned the spirit of its original owner, Simone or “Sim” as she was affectionately known to the family. We harvested two of our favorite varietals from the estate vineyard in early October: Grenache and Mourvèdre, and chose to co-ferment them, interspersing whole cluster Grenache with destemmed Mourvèdre in a stainless steel fermenter. The result is an incredibly juicy, yet refined expression of the red fruit-driven Grenache, with the refreshing acidity of Mourvèdre. With intense garrigue aromas on the nose – think fields of lavender, thyme and rosemary – and a wonderfully juicy palate of brambly fruits like strawberries and blackberries, candied violets, crushed gravel, bergamot peel and baking spices such as cardamom and cinnamon. Welcoming notes of sucre file, ripe red raspberries and salted licorice billow from the glass, only to be accentuated by mouth-coating tannins and punctuated with a fresh palate-pleasing finish.

WINEMAKING

Co-fermented whole cluster Grenache with destemmed Mourvedre for 21 days in an open-top, stainless steel fermenter.

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: 52% Grenache,
48% Mourvèdre

ALCOHOL: 14.5%

WINEMAKER: Jessica Tarpy

COOPERAGE: 30% new,
70% neutral French oak