



2019 MARCEL

Our fifth offering of Marcel is a blend of 75% Tempranillo and 25% Teroldego, a varietal native to Northern Italy and scarcely planted around the world. An opaque deep, ruby-hued wine that permeates the glass emanating notes of dark fruit like blackberries and black plums, with hints of licorice and freshly overturned earth. This wine is generous, with layered notes of grilled wild mushrooms, chorizo—paprika!— and bittersweet chocolate much like the raucous geological events that led to the stratified earth upon which the vineyard is perched. The interplay of the stately backbone of the Tempranillo with the ephemeral elegance of the Teroldego is a dance that leisurely unfolds. A myriad of flavors from cassis and elderberry are interwoven with savory notes of forest underbrush and salumi, with hints of heady violets and mulling spices.

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: 75% Tempranillo,
25% Teroldego

ALCOHOL: 14.5%

WINEMAKER: Andy Erickson &
Jessica Tarpay

COOPERAGE: 50% new,
50% neutral French oak

CASE PRODUCTION: 401