



2020 VERMENTINO

Our sixth 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 hints of chartreuse at the meniscus, teeming with tropical aromatic notes — from green papaya to mango and nascent pineapple and a burst of sea spray. The palate gives way to a rich palette of citrus flavors from zest to fresh juice, bursting with flavor, this mouthwatering wine is nothing sure of exuberant with a personality truly its own.

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%

WINEMAKER: Andy Erickson &
Jessica Tarp

COOPERAGE: Stainless Steel

CASE PRODUCTION: 340