

## 2015 SIMONE

Our 2015 Simone, comprised of 61% Grenache and 39% Mourvedre, is an incredibly juicy yet refined expression of how the two varietals truly go hand in hand – the red fruit driven Grenache with the refreshing acidity of the Mourvedre. On the nose there are smoky, briney hints of fresh oyster shells and salumi. The palate features red fruits like strawberries, dried wild bing cherries, and cranberries with herbal notes of tarragon and rosemary. The finish is pleasantly lingering, with mouth-coating tannins and refreshing acidity.

## WINEMAKING

Co-fermented whole cluster Grenache with destemmed Mourvedre in a small, open-top fermenter.

## FOOD PAIRING

Grilled Sweetbreads, Barbequed Beef Short Ribs, or Charcuterie.

## 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%** 

**HARVEST DATE(S):** 9.15.2015

WINEMAKER: Jessica Tarpy

COOPERAGE: 50% new,

50% neutral Frenc oak

**CASE PRODUCTION: 109**