



## 2021 VERMENTINO

Originally hailing from coastal Tuscany and Sardinia, Our seventh vintage of the esoteric Italian varietal Vermentino, 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 a brilliant, pale lemon hue, teeming with tropical aromatic notes— from guava to mangoes and kiwis, and nascent pineapple and a burst of sea spray, hints of a freshly trimmed lawn, and just a soupçon of honeysuckle blossoms. The palate gives way to a rich palette of flavors from candied orange peel to ripe white peaches, nicely framed in a briny package. Bursting with flavor, this mouthwatering wine is nothing short of exuberant with a personality truly its own. Food-friendly to boot, have a glass at the start of your evening with a crusty brandade, and let the evening meander with barbecued oysters for a veritable celebration of the sea!

## WINEMAKING

Whole cluster pressed, fermented in stainless steel, aged sur lie for seven months.

## 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:** 450