



2020 GRENACHE NOIR

The warm California sunshine allows this wine to achieve ideal ripeness while the significant diurnal shifts, temperature differential from day to night, endow the grapes with a distinct freshness and lively fruit flavors. Its luminous, ruby hue gives way to effusive aromatics. The glass abounds with juicy notes of bramble fruits like blackberries and cranberries, as well as stone fruits such as black cherries and Mirabelle plums, ample herbal notes from thyme to garrigue—and subtle hints of lychee, fleur de sel caramels, lavender, espresso and sarsaparilla evoke vivid memories and incite future plans. The palate is rich with lush flavors, running the gamut from baking spice to grilled meats, with lingering notes of confectioners' sugar. The wine is generous with ample brambly fruits and notes of violet and Amaro, and a balanced acidity with gravelly minerality.

WINEMAKING

Fermented on the skins for twenty-one days, our Grenache Noir is aged in 30% new French oak, with the balance in neutral French oak, for 10 months to capture the freshness and spirit of the vineyard.

FOOD PAIRING

A wide range of pairings from generous charcuterie board to crispy ruby trout or a bucket of your favorite fried chicken.

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: 76% Grenache,
24% Mourvèdre

ALCOHOL: 14.8%

WINEMAKER: Andy Erickson &
Jessica Tarpy

COOPERAGE: 30% new French oak

CASE PRODUCTION: 354