



## 2020 TEMPRANILLO

Our sixth harvest of the Spanish varietal Tempranillo experienced ideal hang-time of independently hanging clusters, leading to slow and steady sugar accumulation and well-ripened tannins. Harvested in early autumn at ideal ripeness, the fruit underwent a long maceration to soften tannins with élevage in an equal balance of new and neutral French oak. This 100% Tempranillo boasts an intense ruby hue, with alluring aromas of mulling spices and salted chocolate caramels. A generous palate of bramble fruits—think plump blackberries and raspberries—laced with hints of violet and balsam, transports one to a state of bliss in an instant. Upon further discovery, notes of star anise, espresso crema, soppressata and Ferent Branca billow from the glass.

## FOOD PAIRING

Tempranillo spans the spectrum of enjoyment from contemplative companion to robust pairing with a flaky porcini crostata, or Bistecca alla Fiorentina over vine cuttings if you find yourself yearning to connect with the dormant vineyard vibes!



**APPELLATION:** Shenandoah Valley

**VARIETAL:** 100% Tempranillo

**ALCOHOL:** 14.5%

**WINEMAKER:** Andy Erickson &  
Jessica Tarpy

**COOPERAGE:** 50% new,  
50% neutral French oak

**CASE PRODUCTION:** 123

## 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.*