

CASINO MINE RANCH

2015 MARCEL

A deep-red, full-bodied wine that evokes rich aromas of dark fruit, forest floor, and a hint of wood-smoked meat. The palate reveals layers of salted black licorice, black cherry, plum, blackberry, and bittersweet chocolate, accented by subtle speck and a touch of Asian spices. This blend of 80% Tempranillo and 20% Teroldego—an esoteric northern Italian varietal—is named for Marcel Tique, the longtime steward of Casino Mine Ranch. Harvested at peak ripeness, the grapes underwent extended skin maceration before aging 18 months in new French oak barrels. The result is a deeply complex wine with a lingering finish of cigar box and savory spice.

VINTAGE NOTES

Ideal ripening conditions in 2015 allowed for full flavor development and balanced structure in this robust blend.

WINEMAKING

Hand-harvested, long maceration on skins, aged 18 months in new French oak to build depth and complexity.

FOOD PAIRING

Pairs wonderfully with magret de canard, grilled bone-in ribeye, or hearty dishes featuring roasted mushrooms and rich sauces.



APPELLATION: Shenandoah Valley

VARIETAL: Tempranillo & Teroldego

WINEMAKER: Jessica Tarpy

COOPERAGE: 30% New French