

CASINO MINE RANCH

2016 SIMONE

With intense garrigue aromas of lavender, thyme, and rosemary, our 2016 Simone offers a juicy palate of strawberries, blackberries, candied violets, and warm spices like cardamom and cinnamon. This elegant wine honors Simone—“Sim” to the family—and was crafted from a co-fermentation of whole-cluster Grenache and destemmed Mourvèdre, the wine balances vibrant red fruit with refreshing acidity. Notes of sucre filé, ripe raspberries, and salted licorice emerge, framed by smooth tannins and a fresh, satisfying finish.

VINTAGE NOTES

Our second harvest benefited from ideal early fall conditions, yielding wines of elegance and depth that truly express the character of our estate.

WINEMAKING

Co-fermented with whole-cluster Grenache and destemmed Mourvèdre in stainless steel, crafted to emphasize freshness, balance, and harmony.

FOOD PAIRING

Pair this elegant wine with braised short ribs, roasted root vegetables, or a warm dish of wild mushroom ragout to highlight its earthy undertones and silky tannins.



APPELLATION: Shenandoah Valley

VARIETAL: Grenache & Mourvèdre

WINEMAKER: Jessica Tarpy

COOPERAGE: Open top, stainless steel