

CASINO MINE RANCH

2017 GRENACHE NOIR

Our Estate vineyard produces a Grenache Noir with depth and typicity. The warm California sunshine allows this wine to achieve ideal ripeness, while the significant diurnal shifts endow the grapes with a distinct freshness and lively fruit flavors. The palate is rich and lush, with flavors of black cherry, red currant, and brambly red berries, complemented by hints of cocoa, espresso, and allspice. Delicate notes of shiso leaf and a gravelly minerality add complexity and elegance, making this vintage both compelling and refined.

VINTAGE NOTES

2017 experienced a steady growing season with an early spring and warm summer, allowing for slow, even ripening across the vineyard. The result was a harvest of well-balanced fruit with concentration, freshness, and structure. Thoughtful vineyard practices, including careful canopy management, preserved the natural vibrancy of the fruit.

WINEMAKING

Aged in 30% new French oak, with the balance in neutral French oak for 14 months.

FOOD PAIRING

Pairs beautifully with roasted lamb, grilled duck, or charred eggplant with za'atar. A perfect companion for rich, savory fare or simply enjoyed on its own.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Grenache Noir

WINEMAKER: Jessica Tarpy

COOPERAGE: 30% New French