

CASINO MINE RANCH

2017 MARCEL

A deep ruby wine with aromas of bramble fruits, forest floor, and a hint of wood-fired meat, our third vintage of Marcel blends 80% Tempranillo with 20% Teroldego—an inky, fruit-forward northern Italian varietal that thrives in the Sierra Foothills. Named for Marcel Tiquet, the heart of Casino Mine Ranch for over 60 years, this wine was crafted with extended maceration and aged 18 months in new French oak. The result is a full-bodied, beautifully balanced wine with layers of baking spice, fennel seed, cigar box, lingonberry preserves, and a touch of tiramisu on the long, resonant finish.

VINTAGE NOTES

A warm, even growing season in 2017 allowed for ideal ripeness and depth of flavor, showcasing the complexity and integration of these two varietals.

WINEMAKING

Long skin maceration and 18 months in new French oak barriques yield a wine of structure, richness, and aromatic finesse.

FOOD PAIRING

Pair with grilled duck breast, spice-rubbed lamb shanks, or a rich mushroom and truffle risotto to complement the wine's depth and spice.



APPELLATION: Shenandoah Valley

VARIETAL: Tempranillo & Teroldego

WINEMAKER: Jessica Tarpy

COOPERAGE: 30% New French