

# CASINO MINE RANCH

## 2017 SIMONE

With intense garrigue aromas of lavender, thyme, and rosemary, our 2017 Simone opens to a juicy palate of brambly fruits, candied violets, crushed gravel, and bergamot peel. Notes of sucre filé and salted licorice rise from the glass, framed by mouth-coating tannins and a fresh, vibrant finish. This elegant wine was crafted from a co-fermentation of Grenache and Mourvèdre in stainless steel, blending the red fruit-driven Grenache with the bright acidity of Mourvèdre for a refined yet juicy expression.

## VINTAGE NOTES

The 2017 growing season offered balanced conditions that allowed the fruit to develop both intensity and elegance, resulting in wines with vibrant aromatics and structure.

## WINEMAKING

Co-fermented Grenache (whole-cluster) and Mourvèdre (destemmed) in stainless steel to preserve freshness and highlight varietal harmony.

## FOOD PAIRING

Pairs beautifully with roasted game, herb-crusted lamb, or savory mushroom dishes.



**APPELLATION:** Shenandoah Valley

**VARIETAL:** Grenache & Mourvèdre

**WINEMAKER:** Jessica Tarpy

**COOPERAGE:** Open top, stainless steel