

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