

CASINO MINE RANCH

2017 VERMENTINO

Our Sierra Nevada take on a refreshing, coastal Italian classic. This early expression of Vermentino showcases our Californian interpretation of an esoteric white varietal with roots in the seaside vineyards of Tuscany and Sardinia. The fruit was whole-cluster pressed, fermented in stainless steel, and aged sur lie to preserve freshness while adding subtle texture. In the glass, the wine presents a pale lemon hue with a faint green edge. Aromas of crisp Anjou pear, grapefruit pith, and fresh pineapple rise first, followed by a hint of coastal salinity. The palate is driven by bracing acidity and layered citrus—lemon pulp and zest—balanced by notes of honeydew melon and guava. Clean, energetic, and precise, this is a wine built for brightness and balance.

VINTAGE NOTES

The 2017 growing season favored freshness and natural acidity, allowing Vermentino to express its citrus-driven profile with clarity and focus.

WINEMAKING

Whole-cluster pressed, fermented in stainless steel, and aged sur lie for seven months to maintain lift while developing texture.

FOOD PAIRING

Pairs best with light but satisfying fare such as boquerones, fried chicken, or salt-crusted whole branzino.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Vermentino

WINEMAKER: Jessica Tarpy

COOPERAGE: Stainless Steel