

CASINO MINE RANCH

2018 MARCEL

A deep ruby wine with aromas of wild bramble, forest floor, and smoky grilled meat, our fourth vintage of Marcel blends 80% Tempranillo with 20% Teroldego—an intense northern Italian varietal known as “the gold of the Tyrol.” Teroldego’s lush fruit complements Tempranillo’s savory depth, creating a wine that feels both grounded and expansive. Named for Marcel Tiquet, a lifelong steward of Casino Mine Ranch, this wine was crafted from grapes harvested at peak ripeness, with extended maceration and 18 months in new French oak. Full-bodied and balanced, it offers notes of baking spice, fennel, cigar box, lingonberry, and a hint of tiramisu on the finish.

VINTAGE NOTES

The 2018 growing season was defined by even ripening and mild temperatures, allowing full expression of flavor, depth, and structure.

WINEMAKING

Long maceration and 18 months in new French oak barriques provide elegance, balance, and length to this complex blend.

FOOD PAIRING

This bold, layered wine pairs beautifully with smoked short ribs, Moroccan lamb tagine, or wild mushroom polenta topped with rosemary jus.



APPELLATION: Shenandoah Valley

VARIETAL: Tempranillo & Teroldego

WINEMAKER: Jessica Tarpy

COOPERAGE: 30% New French