

# CASINO MINE RANCH

## 2018 SIMONE

Our 2018 Simone blends Grenache and Mourvèdre from our estate vineyard, offering intense aromas of star anise, cocoa, and espresso with sun-ripened plums and wild strawberries. The juicy, layered palate features blackberries, red cherries, candied violets, kumquat peel, and warm spices like allspice and cinnamon. Balanced and elegant, this wine has a silky texture and a fresh finish, perfect for pairing with yakitori skewers or boeuf bourguignon. Bottled in spring 2019, it honors Simone—“Sim” to the family.

## VINTAGE NOTES

The 2018 vintage was marked by idyllic weather, producing wines of elegance, depth, and intense concentration.

## WINEMAKING

Co-fermented Grenache (whole-cluster) and Mourvèdre (destemmed) in stainless steel, emphasizing balance, freshness, and varietal harmony.

## FOOD PAIRING

Perfect with grilled sausages and caramelized onions, spiced game meats like venison, or a classic ratatouille, this wine's balance of acidity and rich flavors makes it a versatile companion.



**APPELLATION:** Shenandoah Valley

**VARIETAL:** Grenache & Mourvèdre

**WINEMAKER:** Jessica Tarpy

**COOPERAGE:** Open top, stainless steel