

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