

# CASINO MINE RANCH

## 2018 VERMENTINO

Our Sierra Nevada expression of a coastal Italian classic, hitting its stride in the vineyard. This fourth vintage of Vermentino reflects our Californian take on an esoteric white varietal originally from the shores of Tuscany and Sardinia. Planted in volcanic soils and harvested at night to preserve freshness, the fruit was whole-cluster pressed, fermented in stainless steel, and aged briefly sur lie for added roundness. In the glass, the wine shines a brilliant lemon hue. Aromatics lead with candied lemon peel and lychee, followed by subtle hints of orange blossom. The palate is generous yet precise, offering freshly squeezed lemon, green papaya, and young pineapple, all carried by bright acidity and a firm mineral backbone. Balanced, refreshing, and energetic, this vintage shows confidence and clarity of place.

## VINTAGE NOTES

The 2018 growing season allowed the vineyard to settle into rhythm, producing fruit with lifted aromatics, vibrant citrus, and focused minerality.

## WINEMAKING

Night harvested, whole-cluster pressed, fermented in stainless steel, and aged briefly sur lie to preserve freshness while adding texture.

## FOOD PAIRING

Best with light but satisfying fare—crudo, grilled seafood, or salt-forward dishes that echo the wine's citrus and mineral edge.



**APPELLATION:** Shenandoah Valley

**VARIETAL:** 100% Vermentino

**WINEMAKER:** Jessica Tarpy

**COOPERAGE:** Stainless Steel