

CASINO MINE RANCH

2019 GRENACHE NOIR

Our Estate-grown Grenache Noir reflects the depth and typicity of our site, with warm days and cool nights lending freshness and vibrant fruit. Fermented on the skins for 17 days and aged 14 months in French oak, it opens with juicy notes of cherry and black plum, layered with thyme, garrigue, lilac, smoked meats, and bittersweet chocolate. The rich, lush palate delivers baking spice, espresso, cardamom, violet, and a hint of Fernet Branca, supported by balanced acidity, gravelly minerality, and fine tannins.

VINTAGE NOTES

2019 was a classic growing season, with warm days and cool nights providing ideal conditions for slow ripening and balanced flavor development. Yields were moderate, and the resulting fruit showed excellent concentration and freshness. Careful vineyard management ensured optimal canopy exposure and phenolic maturity.

WINEMAKING

Fermented on the skins for 17 days, aged in 30% new French oak, with the balance in neutral French oak for 14 months.

FOOD PAIRING

A food-lover's dream, this Grenache pairs beautifully with a generous charcuterie board, crispy ruby trout, or even a bucket of your favorite fried chicken.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Grenache Noir

WINEMAKER: Jessica Tarpy

COOPERAGE: 30% New French