

CASINO MINE RANCH

2019 MARCEL

Our fifth offering of Marcel is a blend of 80% Tempranillo and 20% Teroldego, a varietal native to Northern Italy and scarcely planted around the world. Teroldego finds itself aptly at home in the Sierra Foothills with its Gold Rush history, considering its moniker originates from “the gold of the Tyrol.” This inky, lush fruit-forward varietal is the perfect yin to the grounded Tempranillo’s yang, complementing one another in an unusual yet serendipitous pairing. The wine itself is named in honor of a lifetime resident of Casino Mine Ranch: Marcel Tiquet, who cared for the land for over 60 years.

VINTAGE NOTES

The result is a deep, ruby-hued wine that permeates the glass emanating notes of bramble fruits, forest floor and hints of grilled meats over an open wood fire.

WINEMAKING

The grapes were harvested at optimum ripeness, underwent a long maceration on the skins and spent 18 months in new French barriques.

FOOD PAIRING

Pairs exquisitely with indulgent, marbled cuts of meat—imagine the rich decadence of prime rib or a perfectly seared, tender steak.



APPELLATION: Shenandoah Valley

VARIETAL: 80% Tempranillo, 20% Teroldego

WINEMAKER: Jessica Tarpy

COOPERAGE: 30% New French