

CASINO MINE RANCH

2019 SIMONE

Our 2019 Simone reveals rich aromas of star anise, cocoa, espresso, and sun-ripened plums. The juicy palate features blackberries, red cherries, candied violets, kumquat peel, and warm spices. Crafted from co-fermented Grenache and Mourvèdre, it balances vibrant red fruit with refreshing acidity for a silky, elegant finish. Named in honor of Simone—“Sim” to the family—this wine was bottled in spring 2020 and pairs beautifully with yakitori skewers or comforting boeuf bourguignon.

VINTAGE NOTES

The 2019 vintage brought 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

Enjoy alongside a rustic charcuterie board featuring cured meats, hard cheeses, and olives, or savor it with slow-cooked beef stew to complement its layered spice and juicy red fruit.



APPELLATION: Shenandoah Valley

VARIETAL: Grenache & Mourvèdre

WINEMAKER: Jessica Tarpy

COOPERAGE: Open top, stainless steel