

CASINO MINE RANCH

2020 MARCEL

A deep ruby wine with aromas of bramble fruit, forest floor, and a savory wisp of wood-fired meat, our sixth release of Marcel blends 80% Tempranillo and 20% Teroldego to showcase the soulful synergy of structure and plush intensity. Tempranillo brings earth and grip, while Teroldego—a rare northern Italian grape known as “the gold of the Tyrol”—adds dark fruit and richness. Named for Marcel Tiquet, who cared for Casino Mine Ranch for over six decades, this 2020 vintage was harvested at peak ripeness, macerated on the skins, and aged 18 months in new French oak. The result is a full-bodied, expressive wine with notes of fennel, baking spice, cigar box, lingonberry preserves, black licorice, and a hint of tiramisu on the finish.

VINTAGE NOTES

A warm, dry season led to concentrated fruit with bold character and depth, ideal for crafting structured reds with age-worthy potential.

WINEMAKING

Extended skin contact and aging in 100% new French oak barriques for 18 months emphasize the blend’s elegance, power, and textural richness.

FOOD PAIRING

Pairs beautifully with grilled lamb chops, duck confit, porcini risotto, or charred eggplant drizzled with pomegranate molasses.

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APPELLATION: Shenandoah Valley

VARIETAL: Tempranillo & Teroldego

WINEMAKER: Jessica Tarpy

COOPERAGE: 30% New French