

CASINO MINE RANCH

2020 SIMONE

Our 6th harvest yielded a wine of a beautiful, elegant nature that summoned the spirit of its original owner, Simone or “Sim” as she was affectionately known to the family. Capturing the idyllic weather of the 2019 growing season, we harvested two of our favorite varietals from the estate in the vineyard in the early days of October: Grenache and Mourvèdre. The result is an incredibly juicy, yet refined expression of how the two varietals pair, truly hand in hand.

VINTAGE NOTES

This wine was bottled in the spring of 2020. With intense aromas on the nose - things star anise, cocoa and espresso comingled with tiny, sun-ripened French plums and wild strawberries - and a wonderfully juicy palate, rich and layered with brambly fruits like blackberries and ripe red cherries, candied violets, crushed gravel, kumquat peel and perennial pantry baking spices such as allspice and Ceylon cinnamon.

WINEMAKING

Co-fermented whole cluster Grenache with destemmed Mourvèdre for 21 days in an open-top, stainless steel fermenter.

FOOD PAIRING

It will certainly beckon a meal - be it a few skewers of impromptu yakitori or boeuf bourguignon with your loved ones when you feel like lingering.



APPELLATION: Shenandoah Valley

VARIETAL: 50% Grenache, 50% Mourvèdre

WINEMAKER: Jessica Tarpy

COOPERAGE: Open top, stainless steel