

CASINO MINE RANCH

2021 SIMONE

Intense aromas of star anise, cocoa, and espresso blend with sun-ripened plums and wild strawberries, leading to a juicy palate of blackberries, red cherries, candied violets, kumquat peel, and warm spices. Our seventh harvest honors Simone—“Sim” to the family—with co-fermented Grenache and Mourvèdre from our estate vineyard, balancing vibrant red fruit and refreshing acidity. Bottled in spring 2022, it offers a silky texture, fresh finish, and intense concentration—perfect with yakitori or boeuf bourguignon.

VINTAGE NOTES

The 2021 growing season was marked by ideal conditions, yielding wines with elegance, depth, and vibrant character.

WINEMAKING

Co-fermented Grenache (whole-cluster) and Mourvèdre (destemmed) in stainless steel, focusing on freshness, balance, and seamless integration.

FOOD PAIRING

This wine pairs beautifully with herb-crusted lamb chops, roasted duck with berry sauce, or a rich mushroom risotto, where its vibrant acidity and brambly fruit notes shine.



APPELLATION: Shenandoah Valley

VARIETAL: Grenache & Mourvèdre

WINEMAKER: Jessica Tarpy

COOPERAGE: Open top, stainless steel