

CASINO MINE RANCH

2021 TEMPRANILLO

Our seventh crop of the Spanish varietal Tempranillo experienced ideal hang-time of independently hanging clusters, leading to slow and steady sugar accumulation and well-ripened tannins. Harvested in early autumn at ideal ripeness, the fruit underwent a long maceration to soften tannins with élevage in 50% new French oak. This 100% Tempranillo boasts a deep ruby hue, with aromas of cocoa nibs, black cherry, vanilla bean, espresso, and black currant leaf. The full-bodied texture shows concentrated and layered flavors of freshly upturned earth, licorice root, and spice box, interwoven with mouth-coating tannins. Its long finish leaves hints of herbal notes and spicy oak on the palate.

VINTAGE NOTES

2020 began with abundant rainfall and continued with mild spring weather. There were a few heat spikes, but the fruit remained protected with our extensive canopy management. The resulting wines are balanced with notable intensity.

WINEMAKING

Aged in 30% new French oak, with the balance of neutral French oak for 14 months.

FOOD PAIRING

A perfect pair for roast duck, grilled red meats, or if you're feeling decadent, Argentinian mollejas!



APPELLATION: Shenandoah Valley

VARIETAL: 100% Tempranillo

WINEMAKER: Jessica Tarpy

COOPERAGE: 30% New French