

CASINO MINE RANCH

2022 GRENACHE BLANC

Our 2022 Grenache Blanc is a textured, mineral-driven winter white, crafted for depth and balance. Whole-cluster pressed and fermented in neutral French oak, the wine underwent extended bâtonnage and aged for fourteen months, building richness without sacrificing precision. Pale lemon in the glass with flecks of gold, it opens slowly to aromas of acacia blossom, wet gravel, and stone fruit. The palate is rich yet focused, layering ripe apple, apricot, citrus peel, and subtle anise. Herbal notes and gravelly minerality bring lift and structure, carried by balanced acidity and a generous, unctuous texture.

VINTAGE NOTES

The 2022 growing season delivered steady conditions that allowed for even ripening and preserved freshness, resulting in a wine of both weight and clarity.

WINEMAKING

Whole-cluster pressed, fermented in neutral French oak, and aged for fourteen months with extended bâtonnage.

FOOD PAIRING

A natural fit for the table. Shines with carbonara, where its richness mirrors the dish while acidity keeps things bright, or with miso-butter black cod, cutting cleanly through the fish's savory depth.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Grenache Blanc

WINEMAKER: Jessica Tarpy

COOPERAGE: Neutral French Oak