

CASINO MINE RANCH

2022 GRENACHE NOIR

Aromatics leap from the glass with bright red fruits—wild strawberry, pomegranate, and sun-ripened plum—lifted by a touch of blood orange zest. Herbal notes of rosemary and dried lavender add nuance, while brambly blackberries and mulberries deepen the profile. Subtle threads of pink peppercorn, cocoa nib, and smoked cinnamon weave through the background, creating a wine that is both vibrant and layered. Luminous ruby in the glass, this Grenache Noir offers supple tannins and a silken finish that lingers with spice and saline minerality.

VINTAGE NOTES

A warm, dry growing season in 2022 delivered beautifully ripened fruit, while our high-elevation site and dramatic day-to-night temperature swings preserved vibrant acidity and lifted aromatics. The result is a Grenache Noir that balances ripeness with freshness and elegance.

WINEMAKING

Fermented on the skins for sixteen days, then aged for 10 months in 25% new French oak and the remainder in neutral barrels—maintaining purity while adding gentle structure.

FOOD PAIRING

Equally suited to thoughtful sipping or the table. A natural match for grilled lamb, roasted mushrooms, or spiced lentil stew.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Grenache Noir

WINEMAKER: Jessica Tarpy

COOPERAGE: 25% New French