

CASINO MINE RANCH

2022 MOURVÈDRE

An alluring ruby hue sets the stage for aromas of red and black fruits—dried strawberry, black cherry, and brambly berries—layered with rosemary and baking spice. On the palate, the wine is silky yet structured, unfolding with flavors of summer cobbler, violets, graphite, and a savory hint of cured meats. Medium-bodied with balanced acidity, it finishes long and clean, leaving a lasting impression of elegance and depth.

VINTAGE NOTES

Harvested in early October, the 2022 Mourvèdre reflects the strength of our largest estate planting. A warm growing season delivered beautifully ripe fruit, while cool nights preserved freshness and aromatic lift.

WINEMAKING

The fruit underwent a brief maceration before élevage in a mix of partial new and neutral French oak, allowing the wine to showcase both varietal purity and subtle complexity.

FOOD PAIRING

Versatile at the table—from tapas of Iberico ham and Garrotxa cheese, to ribeyes and zucchini on the grill, to a classic summer clafoutis.

www.casinomineranch.com



APPELLATION: Shenandoah Valley

VARIETAL: 100% Mourvèdre

WINEMAKER: Jessica Tarpy

COOPERAGE: New/Neutral French