

CASINO MINE RANCH

2022 RESERVE ROSÉ

The fourth vintage of our Réserve Rosé draws from the classic rosés of Southern France, where Grenache Noir and Rolle (Vermentino) work in quiet harmony. With our estate Vermentino block on the Ranch, this vintage continues our focus on purity, precision, and balance. Harvested early, Grenache and Vermentino were whole-cluster pressed and fermented separately in stainless steel, with the Rolle gently incorporated after fermentation for lift and energy. Pale coral in the glass, it opens with wild strawberry, fraise du bois, watermelon, and grapefruit zest, followed by Meyer lemon, fresh citrus, blood orange, hints of kiwi and white tea, and a finish driven by pronounced minerality and bracing acidity.

VINTAGE NOTES

The 2022 growing season allowed for early picking, capturing vibrant acidity and expressive aromatics while maintaining finesse.

WINEMAKING

Grenache Noir and Vermentino were harvested early, whole-cluster pressed, and fermented separately in stainless steel. After fermentation, the Rolle was gently folded into the final blend to highlight purity and focus.

FOOD PAIRING

Ethereal and effortless. Perfect with aguachile—tuna or cucumber ribbons—or simply enjoyed on a warm evening with someone you love.

www.casinomineranch.com



APPELLATION: Shenandoah Valley

VARIETAL: 80% Grenache Noir,

20% Vermentino (Rolle)

WINEMAKER: Jessica Tarpy

COOPERAGE: 100% Stainless Steel