

CASINO MINE RANCH

2022 VERMENTINO

Our eighth vintage of Vermentino captures the vibrant essence of this coastal Italian varietal, reimagined in the volcanic soils of the Sierra Foothills. Harvested at night and whole-cluster pressed, the wine was fermented in stainless steel and aged briefly sur lie to preserve freshness and add texture. Brilliant lemon in color with hints of chartreuse, it bursts with tropical aromatics—green papaya, mango, and young pineapple—lifted by a breeze of sea spray. The palate follows with a lively spectrum of citrus, from zest to juice, delivering a mouthwatering, energetic finish with unmistakable charm.

VINTAGE NOTES

A long, mild growing season in 2022 allowed for balanced ripening and expressive aromatics, giving Vermentino a vibrant, tropical personality and electric acidity.

WINEMAKING

Night harvested, whole-cluster pressed, fermented in stainless steel, and aged briefly sur lie to preserve freshness while building texture.

FOOD PAIRING

Pairs effortlessly with seafood—think crudo, shellfish, or grilled octopus—and is equally at home alongside herbed cheeses or citrusy Mediterranean fare.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Vermentino

WINEMAKER: Jessica Tarpy

COOPERAGE: Stainless Steel