

# CASINO MINE RANCH

## 2023 VERMENTINO

Our ninth vintage of Vermentino—an Italian varietal with a California twist—has truly come into its own. Originally from Tuscany and Sardinia, this wine takes on a unique character in the volcanic soils of the Sierra foothills. We harvest at night, whole cluster press, and ferment in stainless steel to preserve its freshness. To add a touch of roundness to the wine, we age briefly sur lie. The result is a bright, lemon-colored wine with hints of chartreuse, offering tropical aromas like green papaya, mango, pineapple, and a touch of sea spray. On the palate, it's bursting with citrus flavors, making it a refreshing, lively wine with a vibrant personality all its own.

## VINTAGE NOTES

A nose of tropical fruits—mango, papaya, and a touch of pineapple—gives way to a lively citrus palate with flavors of lime zest and grapefruit. A subtle note of sea spray and a creamy texture from sur lie aging add complexity, making each sip both refreshing and rich.

## WINEMAKING

Whole cluster pressed, fermented in stainless steel, briefly aged sur lie.

## FOOD PAIRING

Enjoy with oysters — any style, tapas, or Blanchard's buttermilk fried chicken.



**APPELLATION:** Shenandoah Valley

**VARIETAL:** 100% Vermentino

**WINEMAKER:** Jessica Tarpy

**COOPERAGE:** Stainless Steel