

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