

CASINO MINE RANCH

2023 ZINFANDEL

Introducing our first ever Zinfandel, harvested from the 2023 vintage - a year marked by ideal hang-time and steady ripening under moderate summer temperatures. This careful cultivation has resulted in a wine with a vibrant ruby hue, exuding aromatic notes of peach preserves, ripe cherries, and the nostalgic sweetness of your grandfather's tobacco.

VINTAGE NOTES

The palate reveals a medley of Ceylon cinnamon, sun-soaked raspberries, and freshly picked strawberries, offering a medium-bodied texture with layers of brambly fruit and a touch of black pepper. The smooth, tannic structure adds depth, leading to a lingering finish with hints of star anise, holiday nutmeg, and fresh clove.

WINEMAKING

Aged in 30% new French oak, with the balance of neutral French oak for 14 months.

FOOD PAIRING

Perfect for pairing with marinated lamb chops or smoked short ribs, this Zinfandel is an ideal companion for memorable moments by the grill.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Zinfandel

WINEMAKER: Jessica Tarpy

COOPERAGE: 30% New French