

CASINO MINE RANCH

2024 GRECO

An ancient varietal with enduring charm, Greco shines in the Sierra Foothills with vibrant aromatics and textural elegance. Thought to have arrived in Southern Italy with the Greeks nearly 3,000 years ago, this rare grape was night-harvested, whole-cluster pressed, and fermented in stainless steel to preserve its brightness. Golden citrine in the glass, it bursts with lemon zest, candied peel, orange blossom, and jasmine. The palate offers nectarine, mango, Asian pear, and blood orange, finishing with minerality and refreshing length.

VINTAGE NOTES

A mild spring and warm, steady summer in 2024 allowed balanced ripening and preserved Greco's bright acidity and aromatics.

WINEMAKING

Night-harvested and whole-cluster pressed, then cold settled and fermented in stainless steel barrels with minimal lees stirring. Bottled early to retain freshness and lift.

FOOD PAIRING

Pairs beautifully with rich seafood like Trout Amandine or grilled lobster, and also complements Mediterranean mezze, herb-roasted chicken, or citrus-accented cheeses.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Greco

WINEMAKER: Jessica Tarpy

COOPERAGE: 100% Stainless Steel