

CASINO MINE RANCH

2024 RESERVE ROSÉ

A nod to the restrained rosés of Southern France, our 2024 Reserve Rosé blends Grenache Noir with a touch of Vermentino (Rolle) for lift and texture. Pale salmon in the glass, it opens with soft notes of wild strawberries and sea spray. The palate is fresh and bright—white raspberries, watermelon, ruby grapefruit, yellow plums, and perfectly ripe strawberries, finishing with juicy nectarine. Lithe and focused, it's marked by crisp acidity, mineral tension, and an ethereal, lingering finish.

VINTAGE NOTES

A warm, steady growing season in 2024 delivered balance and vibrancy. Early harvesting preserved the wine's signature freshness and expressive aromatics.

WINEMAKING

Grenache and Vermentino were picked early, whole-cluster pressed, and fermented separately in stainless steel. The blend was assembled post-fermentation, highlighting the purity, energy, and finesse of both varietals.

FOOD PAIRING

Pairs effortlessly with grilled prawns, summer salads, roast chicken Provençal, or chèvre and stone fruit. A perfect match for long evenings and sunlit tables.



APPELLATION: Shenandoah Valley

VARIETAL: 80% Grenache Noir, 20% Vermentino (Rolle)

WINEMAKER: Jessica Tarpy

COOPERAGE: 100% Stainless Steel