

CASINO MINE RANCH

2024 VERMENTINO

Radiant lemon-gold in the glass with green flashes at the rim, the 2024 Vermentino brims with energy. Aromas of Meyer lemon, winter melon, and a hint of sea air and marjoram lead into a palate that zips between citrus oil, stone fruit, and a lingering saline snap. Bright, expressive, and unapologetically alive, this vintage captures both the varietal's coastal spirit and the volcanic soils of our Sierra foothill estate.

Gold Medal, 92 points – 2025 Sunset International Wine Competition

VINTAGE NOTES

Our tenth vintage of Vermentino affirms its bold, unmistakably Californian identity—sun-soaked and sea-kissed. A warm, steady growing season allowed the fruit to achieve optimal ripeness while retaining the vibrant acidity that defines this wine.

WINEMAKING

Harvested at night and whole-cluster pressed, the 2024 Vermentino was fermented in stainless steel and aged briefly sur lie, preserving brightness while adding just enough texture for balance and intrigue.

FOOD PAIRING

A natural companion to fresh seafood, grilled vegetables, or a simple bowl of linguine with clams. Crisp enough for a summer afternoon, layered enough to carry through dinner.

www.casinomineranch.com



APPELLATION: Shenandoah Valley

VARIETAL: 100% Vermentino

WINEMAKER: Jessica Tarpy

COOPERAGE: Stainless Steel