

CASINO MINE RANCH

2018 GRENACHE BLANC

Our 2018 Grenache Blanc is whole-cluster pressed and fermented in neutral French oak, then aged for fourteen months on the lees with extended bâtonnage for added texture and depth. Pale lemon in the glass with a golden glint, it opens with delicate aromas of Acacia blossom, wet gravel, and sun-warmed stone fruit. On the palate, layers of yellow apple, citrus, and subtle anise unfold, all carried by a bright, balancing acidity. Rich yet restrained, this vintage delivers both energy and elegance in every sip.

VINTAGE NOTES

A long, even growing season in 2018 provided ideal conditions for slow, steady ripening, resulting in wines with layered complexity and vibrant natural acidity.

WINEMAKING

Whole-cluster pressed, fermented and aged in neutral French oak for 14 months with extended bâtonnage.

FOOD PAIRING

This vintage shines alongside bold, spicy dishes—we love it with the Kung Pao “Firecracker” chicken or tofu from China Live in San Francisco, where its freshness tempers the heat and brings the flavors into harmony.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Grenache Blanc

WINEMAKER: Jessica Tarpy

COOPERAGE: Neutral French Oak