

CASINO MINE RANCH

2019 GRENACHE BLANC

Whole-cluster pressed and fermented in neutral French oak, our 2019 Grenache Blanc was aged for fourteen months on the lees with extended bâtonnage to develop richness and complexity. Pale lemon in the glass with subtle golden highlights, it opens with aromas of Acacia blossom, wet gravel, and sun-ripened stone fruit. The palate is layered and expressive, offering notes of yellow apple, citrus zest, and a delicate touch of anise, all balanced by a bright line of acidity. Focused yet generous, this vintage is a compelling expression of Grenache Blanc's poise and character.

VINTAGE NOTES

The 2019 growing season brought a steady rhythm of warmth and cool, allowing for even ripening and resulting in wines with clarity, structure, and lifted aromatics.

WINEMAKING

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

FOOD PAIRING

This vintage is a natural match for dishes with a spicy kick—we love it alongside the Kung Pao “Firecracker” chicken or tofu from China Live in San Francisco, where its freshness tames the heat and elevates every bite.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Grenache Blanc

WINEMAKER: Jessica Tarpy

COOPERAGE: Neutral French Oak