

CASINO MINE RANCH

2019 VERMENTINO

Our Sierra Nevada interpretation of a coastal Italian classic, continuing to show confidence and clarity of place. This vintage of Vermentino reflects our Californian take on an esoteric white varietal rooted in the seaside vineyards of Tuscany and Sardinia. Grown in volcanic soils in the Sierra foothills, the fruit was harvested at night, whole-cluster pressed, fermented in stainless steel, and aged briefly sur lie to preserve freshness while adding subtle roundness. In the glass, the wine displays a brilliant lemon hue. Aromas of candied lemon peel and lychee, followed by soft hints of orange blossom. The palate is generous yet focused, offering freshly squeezed lemon, green papaya, and young pineapple, all framed by bright acidity and a firm mineral backbone. Clean, refreshing, and well-balanced, this is a Vermentino that continues to hit its stride.

VINTAGE NOTES

The 2019 growing season delivered steady ripening and balance, producing fruit with lifted aromatics, vibrant citrus, and pronounced minerality.

WINEMAKING

Night harvested, whole-cluster pressed, fermented in stainless steel, and aged briefly sur lie to retain brightness and build texture.

FOOD PAIRING

Pairs naturally with crudo, grilled seafood, or salt-forward dishes that highlight the wine's citrus-driven profile.

www.casinomineranch.com



APPELLATION: Shenandoah Valley

VARIETAL: 100% Vermentino

WINEMAKER: Jessica Tarpy

COOPERAGE: Stainless Steel