

CASINO MINE RANCH

2020 GRENACHE BLANC

Our 2020 Grenache Blanc is whole-cluster pressed and fermented in neutral French oak, then aged for fourteen months on the lees with extended bâtonnage to enhance mouthfeel and complexity. In the glass, it shines pale lemon with a glint of gold. Aromas of Acacia flower, wet stone, and white peach rise gently, leading to a vibrant palate layered with yellow apple, citrus oil, and a whisper of anise. The texture is round yet lifted, with bright acidity bringing clarity and focus to each sip. Elegant and energetic, it's a wine that beautifully reflects its vintage.

VINTAGE NOTES

The 2020 season brought welcome relief from drought, encouraging fresh canopy growth and resulting in wines of elegance, freshness, and refined texture.

WINEMAKING

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

FOOD PAIRING

Pair this vintage with salt-baked whole branzino dressed in lemon and herbs, or with vongole pizza—the wine's brightness and structure are a natural complement to layered, savory flavors.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Grenache Blanc

WINEMAKER: Jessica Tarpy

COOPERAGE: Neutral French Oak