

CASINO MINE RANCH

2021 GRENACHE BLANC

Our winter white, Grenache Blanc, is a masterful expression of balance and elegance. Crafted through whole-cluster pressing and fermented in neutral French oak, it undergoes extended bâtonnage and is aged for fourteen months for enhanced depth and complexity. Its pale lemon hue, kissed with gold, hints at the vibrant character within. Aromas of Acacia, wet gravel, and stone fruits invite exploration, while the palate delivers layers of yellow apple, citrus, and subtle anise, all lifted by bright acidity. Rich yet focused, this wine is a perfect companion to winter's finest moments.

VINTAGE NOTES

2021 was a vintage of idealic weather. Some relief from the drought led to increased vegetative growth of the vines, resulting in more delicate, elegant wines.

WINEMAKING

Whole cluster pressed, neutral French oak for 14 months with extended bâtonnage.

FOOD PAIRING

Pairs well with salt-crusted whole brazino and herbs or vongole pizza.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Grenache Blanc

WINEMAKER: Jessica Tarpy

COOPERAGE: Neutral French Oak