



2018 TEMPRANILLO

Our fourth crop of the Spanish varietal Tempranillo experienced ideal hang-time of independently hanging clusters, leading to slow and steady sugar accumulation and well-ripened tannins. Harvested in early autumn at ideal ripeness, the fruit underwent a long maceration to soften tannins with *élevage* in an equal balance of new and neutral French oak. This 100% Tempranillo boasts a deep ruby hue, with aromas of forest floor, Luxardo cherries and tarragon, with hints of Palo Santo. Ample on the palate, the 2018 Tempranillo is richly textured with copious, intense fruit character of freshly harvested blackberries, raspberries and Tulare cherries, violets, balsam, baking spices from vanilla to cardamom and clove, with hints of bitter dark chocolate and Fernet Branca, interwoven with mouth-coating tannins, refreshing acidity and a lingering finish.

WINEMAKING

Harvested in early October at ideal ripeness, the fruit underwent a long maceration to soften tannins with *élevage* in half new and half neutral French oak.

FOOD PAIRING

Joyfully pairs with everything from crispy pig ears to roasted sweet potatoes or to a hearty boeuf bourguignon when settling down for more serious fare.

WHO WE ARE

Casino Mine Ranch is an estate vineyard located in the Sierra Foothills of Amador County. The winery - a century old ranch that was once mined for gold — is owned and managed by fourth-generation California brothers, Jim and Rich Merryman.



APPELLATION: Shenandoah Valley

VARIETAL: 100% Tempranillo

ALCOHOL: 14.5%

WINEMAKER: Andy Erickson &
Jessica Tarpy

COOPERAGE: 50% new,
50% neutral French oak

CASE PRODUCTION: 198