

LEGACY

· CONCANNON VINEYARD ·



Dear Legacy Members,

With bud break just around the corner, everyone at Concannon is excited about the new growing season — when for us, the “romance of the vines” begins fresh again with an ever-growing passion for winemaking that was first born 133 vintages ago. I treasure this old photo taken during our winery’s earliest years, as it wonderfully speaks to the great love affair between my great-grandfather and great-grandmother, James and Ellen – their passion for growing a family rich in love and courage – and their grand passion for winegrowing and building the first wine industry ever in the beloved country they now called home.

While opening your Heritage Petite Sirah, it may come as a surprise that our family’s heritage and love affair with this variety actually began with James and Ellen who began planting it in 1884, the first year it was brought to America from France for using as a rich and bold blending grape. James not only continued importing it for our own winery, but in 1889, he also began sending millions of vines, including Petite Sirah, to Mexico for establishing Mexico’s first wine industry which he founded and led until the revolution. However, it was my father, Jim, having always enjoyed serving Petite Sirah from our barrels, who fell in love with the idea of releasing it as a varietal wine – thus introducing in 1961, “America’s First Petite Sirah.” As you pour this elegant and voluptuous wine, I hope it’s a beautiful reminder that the greatest accomplishments of our lives result from having poured our own love and passion into their creation. I wish you joy in your journeys, and cheers to new beginnings!

John Concannon

Fourth Generation Vintner

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2006 HERITAGE PETITE SIRAH

2 BOTTLES

The 2006 Petite Sirah, Heritage is a rich and full-bodied wine showcasing the deep inky color Petite Sirah is known for. Aromas of black pepper and roasted coffee entice the nose with a hint of vanilla and spicy oak. On the palate, jammy fruit flavors of dark berry and plum lead to soft finish with fine tannins. This wine has aged gracefully and should be enjoyed now through 2020.

Appellation	Livermore Valley
Case Production	500
Alcohol	13.8%
Residual Sugar	0.05 g/100ml
Titrateable Acidity	0.55 g/100ml
pH	3.68
Release Date	Fall 2011
Aging	French and American oak barrels for 30 months

Suggested Pairing: Cambozola cheese stuffed burgers with caramelized onions and Worcestershire drizzle.