

LEGACY

· CONCANNON VINEYARD ·

Dear Legacy Members,

It was 1889, and California was celebrating! A Livermore Valley wine had just won the Grand Prix at the prestigious Paris Exposition – the very first international Grand Prix and gold medal ever won for a CA wine. By introducing successful winegrowing to America, James Concannon and a small group of courageous, wine pioneers had given CA the confidence needed to build its first successful wine industry, and viticulture was rapidly expanding across the state. And then, it happened. 1890 – vines across CA began dying and the worst fears confirmed. It was phylloxera – the most dreaded infestation which had already wiped out 70% of the vines in France. James watched as one-by-one, phylloxera devastated his vineyards and challenged his dreams.

However, this terrible reversal ended up becoming the opportunity of a lifetime. Scientists had saved Europe's remaining vineyards, and in 1893, James received word that Château Margaux was experiencing its greatest harvest in history. He immediately set sail on the fastest passenger liner afloat when she entered service in 1893, the R.M.S. Campania. What James found amazed him. He imported back and replanted the finest vines imaginable, including remarkable Cabernet from Château Margaux – and extraordinary Petite Sirah from the famous Montpellier Nursery in Bordeaux. Your 2009 Heritage Petite Sirah is crafted from luscious fruit born from the descendants of those vines brought back on the Campania. As you sip this gorgeous wine, I hope you also experience the romance of the seas, the spirit of high adventure and the passions of the soul when adversity is met with courage and transformed into glorious possibilities. Cheers to the journey and new beginnings!

John Concannon
Fourth Generation Vintner

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2009 HERITAGE PETITE SIRAH

2 BOTTLES

The color of this wine is stunning: deep ruby with a hint of violet. The nose is just as intense with lots of complexity. Dark berry, coffee, spice, black pepper and cinnamon stick, with a hint of roast game. Abundant fruit flavors in this well-structured wine are nicely integrated with toasted oak and a touch of black licorice. This Petite finishes smoothly with fine velvety tannins.

Appellation	Livermore Valley
Case Production	245
Alcohol	14.4%
Residual Sugar	0.19 g/100ml
Titrateable Acidity	0.68 g/100ml
pH	3.47
Release Date	February 2017
Aging	French and American oak barrels for 18 months

Suggested Pairing: Pepper-Crusted
Tri-Tip Roast with Irish Cheddar Cheese
Biscuits