

SOIL AND A SPECIAL SENSE OF PLACE

PLACE MATTERS

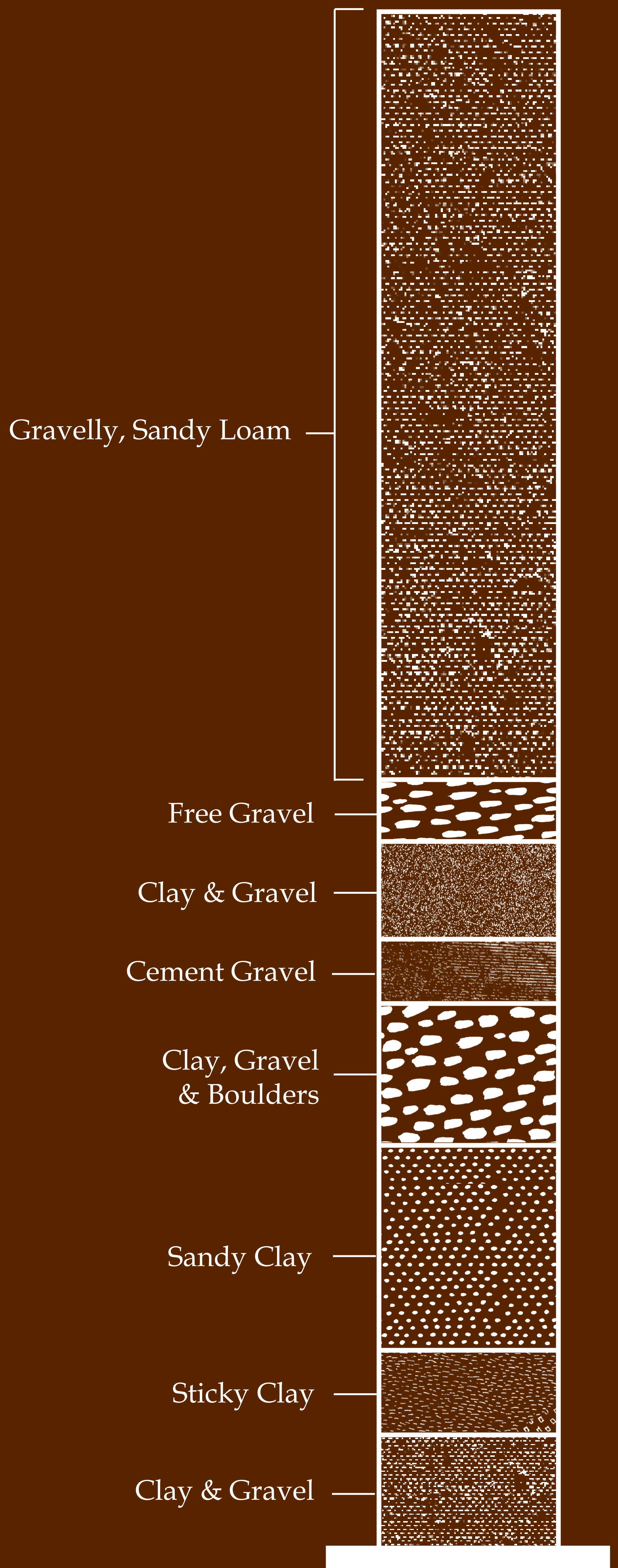
Terroir describes the combination of site, soil, climate, geology, vines and the people who work to bring out the best in the fruit—together, these influence the quality of the wines. When the unique expression of terroir is captured in the bottle, we say that the wine has a “sense of place” original to that site and region.

A TASTE OF PLACE

The Livermore Valley is famous for its gravelly, sandy loam soils, strikingly similar to the Médoc in Bordeaux. The austere, gravelly and rocky top soil causes excellent drainage and low water retention which encourages roots to delve deep into rich subsoils to find nourishment. Struggling vines concentrate on putting flavor in the grapes instead of growing leaves—ideal for developing exquisite, flavorful and balanced fruit which gives the wines of our region much of their personality and character.

THE CONCANNON DIFFERENCE

In all the Livermore Valley, Concannon has the most consistent 150 acres of gravel—to pea gravel—to small rock gravel which makes the Concannon parcel unique for consistency and uniformity. This means that all the vines perform equally and every berry ripens together. What defines a classic vintage is that every berry has uniformity which makes for outstanding, premium wines.



This Soil Tower represents the soil horizons of the top 120 feet of Concannon soil. The top 60 feet is primarily gravelly, sandy loam. The layers below include alluvial rocks and clay.

Scale: 1 foot on the Soil Tower = 20 feet in depth