

Just 2 years ago, we were excited to introduce to you first, our 2013 Reserve Malbec — Concannon's very first bottling of its estate-grown Malbec. This single vineyard, small lot wine quickly became one of our member favorites, and the 2014 vintage sold out in only 5 months! Your enthusiasm was shared by the *San Francisco Chronicle Wine Competition*, the largest competition of American wines in the world, who recently awarded the 2014 with GOLD. And, we're very excited that *Wine Enthusiast Magazine* not only awarded it 90 points, but also placed it in its prestigious, Top 60 list of 2014 vintage Malbecs worldwide! Fortunately, during 2015, our estate vines continued maturing beautifully, and with the help of Mother Nature, we had a little larger crop which increased production to 745 cases. Just in time for the holidays, the 2015 Reserve Malbec is included in your Fall Release, and we look forward to hearing what you think!



Gregg Gorham,
Wine Club Manager

The 2015 Reserve Malbec is lavishly perfumed with lavender and ripe cherry and boasts sweet spices, wonderful berry and hints of mocha in the mouth. This Malbec, with its big structure and juicy texture, will pair really well with pan-seared duck breast with blackberries and cracked pepper. Or, try it with a grilled lamb burger topped with lots of aged Manchego cheese and onions.

We look forward to tasting this winner with you at our October First Friday and during our Fall Release Weekend. See you soon!

Gregg

GATEKEEPER'S CLUB

Exclusive Club Benefits

- Exclusive access to first releases and offerings, and also to limited-production, small lot wines born from prized vineyards and best quality fruit.
- Access to the member-only tasting room, Club 1883.
- Complimentary tastings in the Tasting Room or Club 1883 for member and up to 3 guests. (1 pre-selected flight of 6 Reserve wines per visit)
- Member-only events and First Friday series.
- 30% case discount, 20% bottle discount on Concannon wines.
- 15% discount on all Concannon merchandise.
- Member pricing on all private tours and tastings.
- Wine discounts apply to member special occasions and business meetings at the estate.
- Priority e-newsletters with event updates, specials, and Wine & Winery insights from John Concannon and Club Manager, Gregg Gorham.



SAVE THE DATE

October 6 | First Friday

October 14-15 | Fall Release Weekend

November 3 | First Friday

December 1 | First Friday

December 2-3 | Holidays in the Vineyards

Tasting Room Open Daily 11:00AM- 4:30PM

4590 Tesla Road, Livermore, CA 94550

800-258-9866 | 925-456-2505

ConcannonVineyard.com



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CHEERS FROM THE 2017 HARVEST! For my family, this is always our favorite time of year when the vines are heavy with colorful grapes, awaiting that perfect moment for being harvested into their best expressions in beautifully-balanced wines.



John Concannon,
Fourth Generation Vintner

I hope you were able to come out and enjoy this magical season and also take part in some of the fun wine tasting adventures during our month-long, Cabernet celebration.

In late summer, we welcomed Cab Month with the inaugural release of our 2014 Concannon Clone 7, Chalk Hill, Cabernet Sauvignon — And now, I'm excited and honored to celebrate the 2017 Harvest and 134 Consecutive Years of Concannon Cabernet — with the inaugural release of our 2014 Reserve, Spring Mountain District, Cabernet Sauvignon!

For this bold and luscious, small lot wine, we sourced our Concannon Clone 7 fruit from the acclaimed Spring Mountain District in Napa Valley; however, the story of this wine and the legacy that unfolds within its myriad of rich, layered flavors and aromas, began here in the Livermore Valley with the wine pioneer for whom both of these wines were crafted as a tribute — my father, Jim Concannon.

In the 1950s, during a time when the wine industry was still struggling to recover from Prohibition, Dr. Harold Olmo, UC Davis' renowned "Indiana Jones" of viticulture, initiated a grapevine certification program to develop and distribute virus-free grape stock that was true to the variety name for re-establishing a successful,

CA wine industry. At that time, a mere 700 acres were planted to Cabernet, so Dr. Olmo began his exhaustive search to find the best, most productive, Cabernet vines for supplying to growers for making better wines. Dad and Dr. Olmo discussed our 1893 Château Margaux Cabernet, and then Dad worked tirelessly with UC Davis to create Cabernet clones from these rare vines to benefit all CA winegrowing.

In 1965, UC Davis took 3 cuttings from our "Mother Vine" which were heat-treated to eliminate any virus disease, observed and propagated for distribution to the industry. Dad is humbled and amazed that roughly 80% of CA's current 90,000 acres of Cab are now planted to those 3 cuttings — the Concannon Clones 7, 8, 11. We crafted this 2014 Reserve, Spring Mountain District, Napa Valley Cabernet to honor the remarkable extent of their vision and contribution. It was an unforgettable and rather emotional day for Dad when Dr. Deborah Golino, Dir. of Foundation Plant Services, UC Davis told us: "These dynamic clones were an essential asset to the enormous expansion of Cabernet Sauvignon plantings in California and Napa Valley from the 1970s to the present, but also played an invaluable, distinctive role in helping California and Napa Valley Cabernet Sauvignon achieve national and international recognition."

I hope you enjoy our award-winning, estate-grown Reserve Cabernets as well as these crafted with beautiful fruit sourced from some of the finest wine regions in California. I also hope you will find inspiration from wine pioneers like my father and Dr. Olmo who challenge us all to something great and to dream about life's possibilities when living a life bigger than ourselves. Cheers!

FROM OUR TABLE TO YOURS... CHEERS!

CONCANNON[®]
VINEYARD

RESERVE ASSEMBLAGE BLANC



2016

LIVERMORE VALLEY
Retail: \$26.00 Member: \$20.80

CLASSIC

Sensational intensity of peach and honeydew, plus fine delicate perfumes and flavors of lychee nut, white-flower, and tropical notes of guava and pineapple. The blend is endowed with vibrant acidity by the Sauvignon Blanc, and its structure and mouthfeel from the Semillon.

CLASSIC & RED ONLY

An approachable and fragrant Malbec, characterized by gentle lavender notes that intermingle with the ripe black cherry fruit. Fruit forward, subtle notes of red plum and blueberries, enhanced by hints of vanilla and mocha. The finish is supported by sweet spice and round tannins, with good structure contributed by oak.

RESERVE MALBEC



2015

LIVERMORE VALLEY
Retail: \$36.00 Member: \$28.80

RESERVE SAUVIGNON BLANC



2016

SONOMA COUNTY
Retail: \$27.00 Member: \$21.60

CLASSIC

Light straw in color with glistening silver hues, the bright bouquet is packed with fragrant aromas of green apple, stone fruit and hints of thyme as it lingers in the glass. The finish shows plenty of intensity and pop, which balances effortlessly against the fleshy yet crisp mouthfeel.

CLASSIC & RED ONLY

Layers of flavors and nuances coat your palate in an abundance of dark fruits and sweet, plush tannins. A dusty character with currants, sweet tobacco, cocoa, and ground pepper intermingling with cinnamon, and cedar. This Cabernet is full bodied with beautiful tannins that show finesse and length balancing the firm mountain acidity.

RESERVE CABERNET SAUVIGNON



2014

SPRING MOUNTAIN
Retail: \$60.00 Member: \$48.00

RESERVE ASSEMBLAGE RED



2015

LIVERMORE VALLEY
Retail: \$26.00 Member: \$20.80

RED ONLY

Aromas of garden herb, black cherry and licorice leap up from the glass. The flavors are rich and saturated, loaded with dark fruit notes of black cherry and blackberry that persist effortlessly with chocolate on the finish. It shows a fine sense of structure and balance along with a compelling texture.

CLASSIC & RED ONLY

One look at the deep violet hues warns the drinker to get ready for something very powerful. Baked blackberry and spicy, smoked hickory, and maple flavors highlight its perfect mouthfeel of chewy tannins. The rich berry flavors

RESERVE PETITE SIRAH



2015

CAPTAIN JOE'S
LIVERMORE VALLEY
Retail: \$38.00 Member: \$30.40

RESERVE PETIT VERDOT



2014

LIVERMORE VALLEY
Retail: \$36.00 Member: \$28.80

RED ONLY

This Petit Verdot is loaded with bright perfumed dark fruits; blackberry, marionberry, and black currant. The tannins are firm and well integrated providing richness without astringency. The finish is long with flavors of all spice, mineral and chalk lingering well after the wine is gone.

CLASSIC & RED ONLY

Deep purple-violet color unveils a pleasing nose of cherry vanilla cola, blackberry and a hint of sweet bourbon barrel. Dense flavors of dried blueberry, blackberry and dark chocolate are evident in the forefront. This full bodied, rich Petite Sirah finishes with layered notes of roast coffee, cocoa nibs and roasted fig.

RESERVE PETITE SIRAH



2014

POLO FIELD
LIVERMORE VALLEY
Retail: \$40.00 Member: \$32.00