

This spring, a new tradition has sprung at Concannon with the release of our 2016 Rosé of Petite Sirah! Last year, we introduced our first ever Rosé of Petite Sirah, and because of your raves and requests for more, we've crafted this delicious Rosé again. Our inaugural 2015 Rosé garnered 94 points and a Gold Medal at the *Sommelier Challenge Int'l Wine & Spirits Competition*, and we look forward to more great awards from our newest release. This year, we've also doubled production so everyone can enjoy this warm weather sipper with its bright expression of succulent fruit and floral aromas creating a wonderfully refreshing wine.



Gregg Gorham,
Wine Club Manager

Our 2016 Reserve Rosé has fabulous aromas of strawberry, white peach and rose petals. On the palate, you'll find juicy flavors of strawberry, watermelon and stone fruits with vibrant acidity on the finish. This dry, fruit-driven Rosé is great for pairing with summertime foods—think fresh and seasonal. Some of my favorites are lump style crab cakes over a bed of lightly-dressed butter lettuce or a flavorful ceviche loaded with creamy avocado, onions, cilantro and a dash of hot sauce—best fish to use are halibut, tilapia or mahi mahi. From the grill, chicken with lemon and garlic would be great also!

We're providing members a tasting of the 2016 vintage at the Gatekeeper's Spring Release Weekend. If you haven't yet tasted this beautiful Rosé, this will be a perfect chance to enjoy it with other wine lovers. I look forward to sharing it with you. Cheers to all!

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.
- 20% Concannon bottle discount while at estate Wine Bar and Wine Pavilion.
- 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

June 2 | *First Friday*

June 10 | *Member's Barbecue*

June 28 | *Somm Series*

July 7 | *First Friday*

July 22 | *Legacy Club Celebration*

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

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ConcannonVineyard.com



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Cheers from the new planting of our **CONCANNON CLONE 7 VINEYARD!** Everyone at the winery is excited about the new growing season, and nowhere is this being celebrated more than in this historic, Cabernet vineyard. The current replantings across CA only happen every 20-30 years, so I hope you will come out and enjoy the amazing miracles of nature that take place when soil is replenished and new vines are planted. Here are a few highlights from the past year that have led to our baby Cab vines' first bud break this spring:



John Concannon,
Fourth Generation Vintner



PREPARING THE VINEYARD: We began by deep-ripping the soil down 5 ft. to help the young vines take root and grow. Our crew then pounded 18,500, 8-foot stakes, all by hand, down into our gravelly soil. Concannon is Certified Sustainable, so we installed drip lines that maximize efficiency in irrigation while improving vine quality.

THE NEW VINES ARRIVE: On April 12, 2016, 18,500 baby, Concannon Cabernet Clone 7 vines were welcomed to their new home!



PLANTING THE CABERNET: After carefully checking the soil moisture and overall condition of each tender vine, the crew dug a 12" deep hole next to each stake and planted a new vine. We then used vine protectors to shield them from wind, deer and squirrels.



PROUD PARENT: In the wine industry, Dad, Jim, is affectionately called, "the Father of the Concannon Clones" — he's very proud of these baby Clone 7s and was there to encourage every step of the way!

WHAT IS A CLONE? : A clone refers to a vine variety chosen for specific qualities which resulted from natural mutations over time and which have been evaluated. According to UC Davis, the Concannon Clones 7, 8, 11 consistently produce high yields of best quality fruit that make exceptional wines. They are the most widely planted Cabernet clones in CA.

ONE MASSIVE, ALL-NATURAL, SOLAR ARRAY: By August, the new vines were gaining traction and reaching for the sky. With close to 100% thriving, even we are impressed with the hardiness and vigor of these new vines. The bigger they get, the faster they grow. Each leaf is like a solar panel gathering additional energy from the sun and using that energy to grow. We used no fertilizer — just water.



THE FIRST DAY OF SPRING: We saw first bud break from these young vines. By fall, we'll see baby grapes, not quite grown up enough yet to become Reserve wines. One of the things I love most about winegrowing is time spent in nature. Simple pleasures like this tiny bud always remind me of the miraculous and can fill the spirit with wonder. In another year, its fruit will enhance our lives with another simple pleasure: gathering around the table with people we care about to enjoy food and wine, great stories and a good laugh. From our table to yours, cheers!



FROM OUR TABLE TO YOURS... CHEERS!

CONCANNON®
VINEYARD

RESERVE VIOGNIER

2016

LIVERMORE VALLEY
Retail: \$28.00 Member: \$22.40



CLASSIC

Our 2016 Viognier is the first wine to feature our new Reserve label and you'll see more of our wines transitioning soon. This aromatic white has a light straw color and flavors of honey, pear, apricot and delicate floral notes. It has a rich, silky palate with subtle spice and yellow fruit flavors, light oak and a balanced fresh finish.

CLASSIC & RED ONLY

Notes of caramel, cherry and cinnamon opens into a dialogue between red fruit, coffee and toasted marshmallow, with hints of blackberries, anise and baking spice. Mouthfeel is dense and chewy, with an enormous core of pepper, beefy blackberry and wild berry fruit that's tight and concentrated.

RESERVE PETITE SIRAH

2014

NINA'S CUVÉE
LIVERMORE VALLEY
Retail: \$38.00 Member: \$30.40



RESERVE CHARDONNAY

2015

LIVERMORE VALLEY
Retail: \$30.00 Member: \$24.00



CLASSIC

This Chardonnay features intense aromas of green apple, Kaffir lime and white flowers with a vein of minerality. The palate shows tremendous balance between bright youthfulness and rich texture. This combination will allow the wine to pair beautifully with a wide range of foods.

CLASSIC & RED ONLY

Aromatics of black fruits, plum, baking spice, and sweet tobacco. Full-bodied with bright black cherry, plum, black currant and berry fruit with just a wink of oak barrel accents on entry. The finish is clean, long and layered with dark fruit surrounded by soft tannins balanced by crisp acidity and floral notes.

RESERVE CABERNET SAUVIGNON

2014

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



RESERVE ZINFANDEL

2014

LIVERMORE VALLEY
Retail: \$30.00 Member: \$24.00



RED ONLY

This Zinfandel displays a rich, ruby color with bold aromas of blackberry, plum and clove. The entry is rich and full, with juicy acidity encircled in flavors of Mexican chocolate, cherry and vanilla extract. There is a voluptuous and persistent finish with smooth tannins.

CLASSIC & RED ONLY

Deep garnet in color with bright reflections. Aromas of ripe berries, cassis, plum and dark cherry, followed by light toast notes. Juicy red berry and mocha flavors with a full-bodied structure, balanced by smooth tannins and a lengthy finish.

RESERVE CABERNET SAUVIGNON

2014

MOTHER VINE
LIVERMORE VALLEY
Retail: \$45.00 Member: \$36.00



RESERVE STAMPMAKER'S RED

2014

LIVERMORE VALLEY
Retail: \$30.00 Member: \$24.00



RED ONLY

A complex bouquet with fresh plum and cherry aromas and subtle notes of rose and sweet spices that harmoniously blend with caramel, vanilla and mocha nuances. Concentrated red fruit flavors envelop the palate with a velvety smooth texture. The acidity is balanced and the tannins are sweet and lingering.

CLASSIC & RED ONLY

Intricate bouquet of black current, pink peppercorn and chocolate with added rich, velvety roasted coffee at the close of the nose. Firm tannin structure remains balanced with notes of cranberries and blackberries. More chocolate and vanilla is featured on the palate with loads of oak on the finish.

RESERVE PETITE SIRAH

2013

LIVERMORE VALLEY
Retail: \$42.00 Member: \$33.60

