

LEGACY

· CONCANNON VINEYARD ·

Dear Friends,

I'm very happy to introduce our inaugural release of Concannon Clone 7, Cabernet Sauvignon! For the first vintage of this ultra-premium, small lot, beautifully-balanced and age-worthy wine, we sourced our Concannon Clone 7 fruit from Chalk Hill, one of CA's most esteemed wine regions where the Concannon Cabernet Clones are also widely planted. However, the story of this wine and the legacy that unfolds within its harmony, complexity and a myriad of rich, layered flavors and enticing aromas, began in the Livermore Valley with the wine pioneer for whom this wine is crafted as a tribute — my father, Jim Concannon.

In the '50s, UC Davis' renowned "Indiana Jones" of viticulture, Dr. Harold Olmo, initiated a grapevine certification program to ensure "clean stock" to growers for elevating the CA wine region onto the world stage. Only 700 acres were planted to Cab, so Dr. Olmo began his exhaustive search to find the most excellent examples of the variety. Dad and Dr. Olmo discussed our 1893 Château Margaux Cab, and then Dad and his brother, Joe, (photo) worked with UC Davis to create Cabernet clones benefiting all CA winegrowing. In 1965, UC Davis took three cuttings which were then heat-treated to eliminate any virus disease and then propagated and observed for distribution to the industry. Dad is humbled and gladdened that roughly 80% of CA's 90,000 acres of Cab are now planted to those 3 cuttings — the Concannon Clones 7, 8, 11. This Chalk Hill Cab honors the remarkable extent of their vision and contribution throughout CA. Last year, we replanted Dad's original, 1970 Concannon Clones vineyard with 18,500 baby Concannon Clone 7 vines (photo) which will provide the luscious fruit for our 2018 Concannon Clone 7 Cab. I hope you enjoy this first release, shared first with Legacy members. Cheers!

John Concannon
Fourth Generation Vintner

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2014 CONCANNON CLONE 7 CABERNET SAUVIGNON 2 BOTTLES

Rich garnet in color with compelling notes of dark fruit and hints of cedar and cigar box on the nose, this opulent and beautifully-balanced Cabernet has a voluptuous mouthfeel, silky texture and intense, layered flavors of brambly fruits, dark cherry and cocoa. Finishing long with hints of baking spice and white pepper, this elegant, full-bodied wine is the perfect pairing for hearty meats. Enjoyable now with decanting and cellar-worthy over the next two decades.

Appellation	Chalk Hill
Case Production	240
Alcohol	14.5%
Residual Sugar	0.03 g/100mL
Titrateable Acidity	0.56 g/100mL
pH	3.76
Release Date	July 2017
Aging	22 months in French oak

Suggested Pairing: Grilled prime rib with thyme brown butter or braised venison shanks with roasted fennel bulb and rosemary