

# LEGACY

· CONCANNON VINEYARD ·

Long ago and in the same house in which I was raised, my great-grandparents and their growing family celebrated their very first Thanksgiving and Christmas in our beautiful Livermore Valley. Since 1883, the holidays have always been a festive time when we all gather and also give thanks for the new wine! All great wines begin in the vineyard, so every day we're replenishing the soil, working on the vines and preparing for the next harvest — it's an eternal cycle that now represents 134 years of family winemaking which has become five generations-rich with traditions. One of our most important is thankfulness, not only for family and friends, but also for the land. With this deep love and respect also comes a strong sense of loyalty to preserve and protect it. So, with this release, I'm honored to share with you the first two vintages of Reserve Cabernet crafted during the time in which Concannon became one of the first thirteen wineries in CA to become Certified Sustainable while also helping pioneer the rigorous, statewide standards for certification (2009, 2010). Always pursuing the best green practices, we are thrilled that now there is even more life in our soil and vines, resulting in beautiful wines with even richer, purer and more vibrant expressions of the varietals and our unique terroir.

Special times deserve special wines, and these rare Cabernets tell a wonderful story. As two of the very first “Sustainably-Grown” wines in CA, they were awarded:

## **2009 Concannon Reserve Cabernet**

Named a “Year's Best Cabernet Sauvignon” and awarded 90 points from *Wine & Spirits* magazine. Won Gold, “Best of Class,” and 94 points at the 2012 California State Fair Wine Competition.

## **2010 Concannon Reserve Mother Vine Cabernet**

Awarded a coveted 90 points from *Wine Enthusiast* magazine. “A bold wine for a bold meal. This should age well; perhaps best from 2015–2020.”

I hope you enjoy these delicious, groundbreaking wines. From our table to yours, we wish you all the warmth, wonder and joy of the season – cheers!

John Concannon  
Fourth Generation Vintner

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## 2009 RESERVE CABERNET SAUVIGNON

The 2009 vintage is a remarkable and visually stunning wine. This 100% Cabernet Sauvignon seduces you with its dark crimson color and intense aromas of cedar, eucalyptus, cigar box and allspice. Medium tannins gracefully lead you on a journey with many nuances. Shows an elegance of fruit expression, lively acidity and tannin. Flavors of black cherry, plum, currant and leather are supported by oak integrated hints of baking spice and chocolate.

<b>Appellation</b>	Livermore Valley
<b>Case Production</b>	484
<b>Alcohol</b>	14.4%
<b>Residual Sugar</b>	0.04 g/100mL
<b>Titrateable Acidity</b>	0.67 g/100mL
<b>pH</b>	3.57
<b>Release Date</b>	September 2012
<b>Aging</b>	Aged in French and American Barriques for 22 months

**Suggested Pairing:** Grilled filet mignon topped with sautéed morel mushrooms, or grilled herb crusted lamb chops.

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## 2010 RESERVE MOTHER VINE CABERNET SAUVIGNON

The 2010 Reserve “Mother Vine” Cabernet is a treasure, offering savory aromas of herbs de Provence and thyme intermingled with fresh dark fruits of blackberry and cassis. The wine is ripe and open, with hints of oak and cedar carrying through to layers of dark fruit and a touch of oak and distressed leather on the rich, layered palate. Medium to full in body, with supple tannins, it deftly balances fruit and structure to express the smooth finish with a hint of salted caramel.

<b>Appellation</b>	Livermore Valley
<b>Case Production</b>	246
<b>Alcohol</b>	13.5%
<b>Residual Sugar</b>	0.17 g/100mL
<b>Titrateable Acidity</b>	0.66 g/100mL
<b>pH</b>	3.62
<b>Release Date</b>	April 2014
<b>Aging</b>	French oak barrels for 22 months

**Suggested Pairing:** Slow-braised lamb shanks with sage white beans or a selection of mild blue and dried goat cheeses.