

During the Spring Release, I was touting our 2016 Reserve Chardonnay as one of the best ever here at Concannon Vineyard. Now, I'll add another white to my list of memorable favorites.



*Gregg Gorham,
Wine Club Manager*

The 2017 Assemblage Blanc release is simply gorgeous, and can't say enough about it. Although it has not been rated by the competitions yet, I think it's a true stunner, just like the current 2016 vintage. The 2016 received a Double Gold Medal, 98 points and awarded, Best of Region at the California State Fair Wine Competition. An amazing accomplishment for this Concannon family favorite.

The new release, a blend of 53% Semillon and 47% Sauvignon Blanc, has wonderful aromas of honeysuckle, citrus and some minerality, which reminds me of oyster shells. On the palate it has beautiful bright acidity showcasing the crisp apple and stone fruit flavors. The finish is round, plump and lasting with notes of honey, reconnecting with honeysuckle aromas.

Food pairing with our Assemblage Blanc is always fun and easy. This super food-friendly wine can work well with raw oysters, garlic prawns over pasta, any grilled fish, and even oven roasted chicken. One of my go-to preparations for fish is called paper-wrapped, and is fairly simple. You use parchment paper to wrap up the fish along with some thin lemon slices or zest, shallots and herbs. This way it bastes in its own juices and perfectly pairs with of our Assemblage Blanc's flavor profile. Try paper wrapping halibut with chopped shallots, lemon zest, fresh dill and a little olive oil, then serve on a bed of lightly dressed arugula for a delightful fall dinner.

We look forward to tasting this food-friendly winner with you at our Fall Release Weekend. Cheers to all!

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 and Wine Pavilion.
- 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

- November 2** | *First Friday*
- November 3** | *Somming It Up*
- November 17** | *Riedel Seminar*
- December 7** | *First Friday*

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

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ConcannonVineyard.com



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FALL RELEASE 2018

CELEBRATING OUR 135TH ANNIVERSARY HARVEST!

For 135 years of continuous winemaking, harvest has always been the most exciting time at the winery, and I hope you will visit and enjoy this magical season with us! I also hope you enjoy this very special, 135th Anniversary selection of wines as these celebrate many of the earliest varieties that my great-grandfather and our founder, James, acquired from the finest vineyards of Bordeaux, Burgundy and the Rhône during his travels to France. My family and I warmly thank you for sharing this celebration with us, and we hope these delicious wines add much joy to your fall and holiday gatherings!



*John Concannon,
Fourth Generation Vintner*

PIONEERING CALIFORNIA PINOT NOIR

While many of you already know much of our history with Cabernet, Petite Sirah and Sauvignon Blanc, you might be surprised to learn of our winery's pioneering role with Pinot Noir, also included in your release. After keeping our winery open during Prohibition, my grandfather helped rebuild the CA wine industry in multiple ways, including having a pivotal and profound influence in launching the success of CA Pinot Noir. His friend, André Tchelistcheff, known as the "Dean of American Winemaking," credited Capt. Joe with describing the scent that would

help set the benchmark for CA Pinot Noir. Here is Tchelistcheff's powerful story, recorded by renowned, wine writer, Robert Balzer. Balzer wrote: "In 1948, when we were together in the winery at Beaulieu tasting his 1946 Pinot Noir, a wine that would become the benchmark Pinot Noir for California, he told me this story:

'I could not find the French Burgundy taste or perfume in the wines made in the cellar before I came here,' he said. 'Capt. Joe Concannon of Livermore was visiting, and I asked him about this grape in California. He spoke to me directly.

'Young man,' he said, 'as the sun sets, go into the garden of Madame de Latour and pick one of her fine red roses, just as it has begun to open. Take it home. Put it into a vase . . . without water. Next morning, put your nose into the heart of that dying rose. Inhale the unique perfume. There you will have the scent to guide you to a perfect Pinot Noir.' *'That was it.'* (LA Times, André Tchelistcheff, An Appreciation, 1994)

Celebrated for its captivating, rose aromas and voluptuous textures, our Concannon Pinot Noir is often described as supple, succulent, velvety and silky—while strawberry, ripe cherry and earthiness describe its beautiful flavors. This elegant and luxurious wine is a perfect complement for savoring with holiday cuisines and stories! Enjoy, and Cheers to 135 Years!

RESERVE
ASSEMBLAGE BLANC

2017

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



CLASSIC

Honeysuckle, Meyer lemon, and wet rock minerality jump out of the glass, yet draw you back into this round, layered focused beauty. Full, soft roundness in the mid-palate with hints of peach and honeydew leads to a bright, clean, and very long finish of green apple and honey.

CLASSIC & RED ONLY
Dark wild cherries, plums, blueberries and baking spice aromas develop in the glass. Rich, opulent fruit explodes onto the palate. Medium to full-bodied, the fruit forward palate sings with black fruit preserves and spicy layers, chocolate and plenty of freshness, finishing long.

RESERVE
MALBEC

2016

LIVERMORE VALLEY
Retail: \$38.00 Member: \$30.40



RESERVE
SAUVIGNON BLANC

2017

SONOMA COUNTY
Retail: \$28.00 Member: \$22.40



CLASSIC

The medium-bodied, aromatic, Sauvignon Blanc reveals beautiful aromas of melons, figs, honeysuckle, and subtle earth. Underlying acidity offers up complex grapefruit, lime, lavender and chalk dust flavors. Finely styled on the palate, delivering heaps of mineral and citrus layers with great length on the finish.

CLASSIC & RED ONLY
Elegant but powerful style, with complex notes of black fruits, embers, and subtle bay leaf. Highly concentrated flavors of blueberry, blackberry and dark chocolate. Finishes long and strong with firm tannins and palate-coating fruit.

RESERVE
CABERNET SAUVIGNON

2015

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



RESERVE
ASSEMBLAGE RED

2016

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



RED ONLY

A dense ruby color accompanies sweet notes of black fruit, charcoal, licorice, and dried herbs. This multi-layered, medium-bodied Bordeaux blend is compliment by rich flavors of dark fruit and chocolate and possesses a lush mouthfeel with a fabulous finish.

CLASSIC & RED ONLY
Opaque, nearly black in color, with off-the-charts richness. Aromas of crushed black fruit with subtle hints of roasted coffee. This Petite is fruit forward; big, juicy brambly fruit flavors coat the palate and are balanced with velvety tannins and a lingering finish with hints of dark chocolate.

RESERVE
PETITE SIRAH

2016

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



RESERVE
PINOT NOIR

2016

RUSSIAN RIVER VALLEY
Retail: \$36.00 Member: \$28.80



RED ONLY

Exquisite scents of wild strawberry, cranberry, black cherry and just a hint of graphite. Broad, juicy brambleberry flavors display liqueur-like depth and are impressively energetic and focused. The spiciness builds on the long finish, which leaves sweet red fruit notes behind.

CLASSIC & RED ONLY
A rustic Petite Sirah with blackberry jam, spice, smoke and a hint of tobacco on the nose. Round and rich on the palate, offering flavors of cassis with toasty oak and peppery spice. The tannins are firm and thick, but well integrated with a complex, full finish.

RESERVE
PETITE SIRAH

2015

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

