

# LEGACY

• CONCANNON VINEYARD •

## Dear Friends,

As I write you now, I'm looking across the vineyards and am once again in awe watching the miracles nature is unfolding within every vine. Two hundred acres have been vibrantly blooming with tiny, white flowers and are now transforming into hundreds of thousands of fresh, green, baby grapes. And, our winegrowing team is smiling big as warm weather, at just the right time, is creating healthy clusters for more intense, balanced and delicious flavors and a robust, 2018 vintage!

During this 135th Anniversary celebration, I often wonder what people were thinking over a hundred years ago when encountering this same, but very new sight in CA – thriving vineyards and wineries were rare to see! This photo, circulated in publications of that era, is a family favorite as it shows my great-grandfather, James, making wine with our 1883 wine press in his 1895 addition to the original winery. Remarkably, it is also from this same wine press that James handcrafted his Bordeaux-style wines which helped establish the first successful wine industry in America. About this wine pioneering era, André Tchelistcheff, the famous “Dean of American Winemaking” said that “with a tremendous devotion, tremendous vision, as far as the future within the industry...We have Concannons and all this group of the old timers who created the great reputation of the pre-Prohibition wines of California within the circle of European industry ... They were doing an exceptional job, every one of them.” Personally, I’m always inspired by and extremely grateful for their courage, commitment and character to begin an industry that few believed could succeed.

I hope you’ll come by and take a look at this wine press in our barrel room as it also pressed the Petit Verdot and Petite Sirah that James imported from Bordeaux. Both varieties are fun reminders that as in life, it is also true with grapes, that some of the best gifts are found in small packages. As the names imply, the grapes are very small and compact in size. However, because their skin-to-juice ratio is high, the wines are very big and bold with rich, layered textures and a silky mouthfeel – perfect for grilled steaks and wild game. Cheers!

**John Concannon  
Fourth Generation Vintner**

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## 2008 RESERVE PETITE SIRAH

1 BOTTLE

The 2008 Reserve Petite Sirah has aged gracefully into a rich wine with a subtle intensity that begs to be savored. Bold and aromatic notes of earth, spice, and black fruit pie jump from the glass. Added to these are flavors of blueberry, forest floor, and black raspberry. While sturdy, it is not overly tough, with a texture and finish that draws you back for more...and more!

*Best served 1-2 hours after decanting or aerating.*

**Appellation** Livermore Valley

**Case Production** 900

**Alcohol** 14.9%

**Residual Sugar** 0.06 g/100ml

**Titratable Acidity** 0.63 g/100ml

**pH** 3.68

**Release Date** April 2011

**Aging** French & American oak barrels for 18 months

**Suggested Pairing:** Braised short ribs with grilled mission figs

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## 2010 RESERVE PETIT VERDOT

### 1 BOTTLE

The 2010 Petit Verdot is an inky, purple color with aromas of violet and licorice. This soulful wine is well-balanced with deep plum and black cherry opening up to a spicy finish of freshly cracked black pepper. Rich flavors of vanilla spice and oak create a layered texture with mature round tannins making for a delicious wine that is ready to be enjoyed.

*Best served 2-3 hours after decanting or aerating.*

**Appellation** Livermore Valley

**Case Production** 212

**Alcohol** 14.9%

**Residual Sugar** 0.02 g/100ml

**Titratable Acidity** 0.61 g/100ml

**pH** 3.64

**Release Date** April 2013

**Aging** French/ American oak barrels for 26 months

**Suggested Pairing:** Filet mignon topped with blue cheese crumbles or a bittersweet chocolate torte