

LEGACY

· CONCANNON VINEYARD ·

Dear Friends,

February brings a serene feeling to the vineyards. Every morning, the sun is peaking through the coastal fog that is lingering and the dew on the vines looks like strings of shimmering crystals. I love the calm and tranquility it brings to the vineyard after the hustle and bustle of harvest. During this time of year, the vineyard team is busy pruning all of the dormant canes off the vines. The winemakers are working closely with them to determine the number of buds we leave on the vine for the upcoming harvest. The decisions we make now will lead to a balanced vine and wonderfully complex flavors in the fruit.

Our Heritage Petite Sirah comes from our Estate Heritage Vineyard that is just to the right of the gate as you enter the property. If you notice, this vineyard is farmed a little differently from the rest of the vineyards in that area. The Estate Heritage Vineyard is head trained, which allows us to create a specific microclimate that is optimal for our Heritage Petite Sirah. The vines are spaced 4 feet apart allowing for plenty of airflow around the grapes. The staggered spur positions allow for the clusters to be independent from the next cluster. The shorter canes and leaf pulling allow for great dapple light to ripen the fruit. All of this leads to a perfect microclimate for our grapes, leading to richness and complexity in our wines. Our 2013 Heritage Petite Sirah has nice, smooth tannins and wonderful fruit. It has a natural sweetness that I am drawn to and it is our pleasure to share this with you.

Cheers,

Alyssa Barber
Winemaker

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2013 HERITAGE PETITE SIRAH

2 BOTTLES

Opaquely colored, the 2013 Heritage Petite Sirah is a classic example of the full-bodied, rich varietal. Captivating from the start with aromas of campfire and toasted marshmallow. Densely packed with sweet and expressive notes of black fruit, caramel, and chocolate truffle. The reaching tannins on the finish will remind you of the varietal's chewy character.

Appellation	Livermore Valley
Case Production	114
Alcohol	14.5%
Residual Sugar	0.07 g/100ml
Titrateable Acidity	0.66 g/100ml
pH	3.5
Release Date	February 2019
Aging	French Barriques for 27 months

Suggested Pairing: Roasted bacon wrapped pork tenderloin with crispy fried shallots