

LEGACY

· CONCANNON VINEYARD ·

Dear Friends,

Making wine for the Concannon Estate is not only a dream come true, but an opportunity to carry on a legacy that was created by an amazing family. A family that has changed the wine industry in so many ways and the most impactful vintners to the Cabernet Sauvignon varietal. Cabernet Sauvignon is not only my favorite varietal to make, it is also my favorite to enjoy, which makes the Concannon's and my winemaking style a perfect fit. We launched Clone 7 in 2017, only making 240 cases from the Chalk Hill region of Sonoma County. This year, I am so excited to launch the extremely limited Clone 8 from Napa Valley with its tiny production of 98 cases. Although Livermore Valley holds a special place for growing and producing the majority of our wines, it's always fun to venture out to different American Viticulture Areas and experience other vineyard offerings.

Concannon Clone 8 bottling was sourced from Napa Valley AVA grapes, the vineyard is located in the Southern part of Napa Valley producing just 3 tons per acre. This low yielding vineyard produces smaller berries for a higher skin to juice ratio. In turn, this creates inky colored wines with highly concentrated flavor profiles along with great aromas and mouthwatering tannins. This Southern Napa vineyard showcases our Concannon Clone 8 Cabernet Sauvignon so nicely as a stand-alone Clone that we have bottled for you, our Legacy Members. We hope you enjoy this very special age worthy bottling!

Cheers,

James Foster

Winemaker

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2016 CONCANNON VINEYARD CLONE 8

CABERNET SAUVIGNON

2 BOTTLES

Deep and super-concentrated, Clone 8 offers a special complexity with a rich nose of blackberries and dark earth giving way to a full, broad palate. Flavors of baked cassis-cherry compote and cocoa beg to be savored, while subtle notes of black tea, brown sugar and a touch of oak linger on the finish. Enjoy now with decanting or cellar-worthy over the next two decades.

Appellation	Napa Valley
Case Production	98
Alcohol	15.5%
Residual Sugar	0.11g/100mL
Titrateable Acidity	0.63g/100mL
pH	3.46
Release Date	July 2019
Aging	Aged in 100% French oak for 24 months

Suggested Pairing: Pan-seared filet mignon with garlic & herb butter or Braised short rib pappardelle with wild mushroom sauce