

2018 RESERVE VIOGNIER

Livermore Valley | Retail: \$30 | Classic & White Wines

An engaging palate greets you with flavors of green apple and peaches poached in simple syrup, evolving into fresh apricots with a medium-plus acidity providing freshness. A creamy mouthfeel is followed by a kiss of oak, while the long finish ties all the flavors together for a captivating and satisfying wine.

2017 RESERVE CHARDONNAY

Livermore Valley | Retail: \$30 | Classic & White Wines

This Chardonnay offers integrated layers of apple, caramel popcorn, and tropical aromas.

Vibrant and zesty on the palate with Asian pear and citrus flavors, while maintaining a voluptuous, mouthfeel. Clean and persistent on the finish this delightful wine becomes a truly memorable experience.

2016 RESERVE STAMPMAKER'S GSM

Livermore Valley | Retail: \$32 | Red Wines

Dark cherry confection, brown sugar, and chocolate notes mingle with cedar, oak and warm earth. Fuller bodied, concentrated with slightly raspy tannins. It's a true representation of the Livermore Valley, with its warm fruit and comforting style, but with a nice edge and grip to keep things interesting.

2016 RESERVE PETIT VERDOT

Livermore Valley | Retail: \$38 | Red Wines

This Petit Verdot has it all; intense inky hue, explosive notes of violets, black currant and wild, brambly blackberry fruit. It continues to open to baking spices, marshmallow, and cinnamon melding into sweet blue fruit wrapped in a sweet oak finish. This delightful wine dances on the palate and deserves to be center stage.

2016 RESERVE CABERNET SAUVIGNON

Livermore Valley | Retail: \$40 | Classic & Red Wines

The nose is bursting with aromas of cassis, violets, and ripe black cherry with hints of forest floor and cured meats. Full-bodied, with just a hint of a savory note, the aromas follow through to the flavors on the palate, where the velvety tannins keep the ripeness of the fruit in balance.

2016 RESERVE MOTHER VINE CABERNET SAUVIGNON

Livermore Valley | Retail: \$45 | Classic & Red Wines

Demonstrating a strong bouquet of ripe red fruit, blueberry, and cassis; these aromatics, paired with notes of allspice and vanilla, provide a subtle preview into the mouthfeel of the wine. Toasted vanilla and boysenberry are layered with chalky tannins that provide a soft but lengthy finish.

2016 RESERVE PETITE SIRAH, NINA'S CUVÉE

Livermore Valley | Retail: \$38 | Classic & Red Wines

Intense aromas of blueberry pie, baking spices and cherry kirsch. Beneath the fruit you find brown sugar and maple. Surprisingly bright and crisp acidity highlights the wine, which is followed by notes of earth, herbs, and chocolate. Tannins and spicy oak enhance the flavors as they frame the wine for a smooth, sultry finish.

2015 RESERVE PETITE SIRAH

Livermore Valley | Retail: \$45 | Classic & Red Wines

This deep inky wine tempts you with enticing aromas of black forest cake, chocolate covered cherries and a drive by of subtle hints of mint. Bold, delicious, dark fruit on the palate unfolds to notes of earth, chocolate, and bacon. A big wine that holds through from start to finish.

CLUB 1883 CONCANNON® VINEYARD

A MESSAGE FROM OUR WINE CLUB MANAGER

Every release I like to take the time to highlight one of our newest wines and share a little more so you can fully appreciate Concannon's offerings. This Spring the selection was tough to choose from because there are just so many amazing wines. I'm calling out a wine that flies under the radar here at Concannon; Petit Verdot. We don't taste or showcase this wine often but it's on a string of outstanding vintages, the 2016 Reserve Petit Verdot is no exception. Its intense dark fruit flavors are wrapped up with cinnamon, clove and allspice. Think warm blackberry pie spices!

Our Petit Verdot grapes come from our Ranch Creek Vineyard located off Concannon Blvd just south of the Arroyo Mocho Creek. When I think of pairing food with this wine my first thought is beef or pork, although the blackberry and dark cherry flavors are reminiscent of many venison dishes I've had. Its amazing what some blackberry jam, beef stock, shallots and butter, with a splash of red wine can do once reduced. Just spoon the elixir over a charcoal grilled venison steak and you'll be amazed. I'm going to try it with a thyme cauliflower mash for Easter with my family.

We look forward to tasting this wonderful vintage with you at our Release Weekend.
Happy spring to all!

-Gregg Gorham



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CALIFORNIA WINE INDUSTRY™

