

# LEGACY

· CONCANNON VINEYARD ·

Dear Friends,

The winemaking team at Concannon has welcomed harvest 2019 with open arms. This is the time to celebrate all our labor and patience during the long growing season, which mother nature has provided us with a very mild summer allowing the brix level to slowly increase producing a great concentration of flavors and balance acid. With just a few heat spikes in the growing season, we are seeing high quality and just above average yields from the vineyards. Overall, 2019 has been off to a high-quality year with 85% of our harvest complete as of late October.

With these aged bottles of Petite Sirah and Cabernet Sauvignon in your Legacy Release we wanted to mention Concannon's pride in tradition and production techniques. One rarely seen outside of Concannon, is our utilization of 237-gallon roll barrels. Fermenting these small lots in our roll barrels allows for higher extraction of tannins and color, creating complex and well-structured wines. A process we have used for over 20 years. We hope you enjoy these exquisite bottles!

Cheers,

*Alyssa Barber & James Foster*

*Winemakers*

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## 2009 RESERVE PETITE SIRAH

### 1 BOTTLE

The 2009 Reserve Petite Sirah is finely textured and showcasing numerous dark fruit aromas. This mature Petite opens with juicy blackberry and raspberry flavors that are intertwined with notes of red currants and tobacco leaves. Mild tannins with a touch of blueberry pie and warm spices make for an elegant finish.

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

<b>Appellation</b>	Livermore Valley
<b>Case Production</b>	440
<b>Alcohol</b>	14.3%
<b>Residual Sugar</b>	0.19g/100mL
<b>Titrateable Acidity</b>	0.62g/100mL
<b>pH</b>	3.49
<b>Release Date</b>	September 2013
<b>Aging</b>	Aged in French and American oak for 22 months

**Suggested Pairing:** Roasted pork tenderloin drizzled with raspberry compound butter or try frisée salad topped with pan-seared duck and fresh blackberries

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## 2014 HERITAGE CABERNET SAUVIGNON

### 1 BOTTLE

A signature of this vintage is that the wine bears a higher than average acidity, extravagant texture, fragrant aromatics - gifts of the cooler season, including cassis, cracked pepper, coffee, and leather. Lively with a vivid core of blackberry and wild black fruits. Nicely structured, ending with a long, complex finish that keeps repeating the berry themes.

<b>Appellation</b>	Livermore Valley
<b>Case Production</b>	124
<b>Alcohol</b>	13.9%
<b>Residual Sugar</b>	0.03g/100mL
<b>Titrateable Acidity</b>	0.63g/100mL
<b>pH</b>	3.75
<b>Release Date</b>	November 2019
<b>Aging</b>	Aged in French and American oak for 20 months

**Suggested Pairing:** Grilled hanger steak with gruyere mash potatoes, or try a roasted beet salad with wild mushrooms and balsamic dressing