



LEGACY CLUB

Create One • Leave One • Inspire One

JULY 2020 RELEASE

In the early 1880s, our founder, James Concannon began searching for climate and soil, that special place, which would enable him to produce wines rivaling the finest of France. Over 135 vintages later, Concannon's lush, estate vineyards have grown from its original 47 acres to the 182 acres seen today. Every detail of winegrowing is focused upon bringing out the best in the terroir and fruit from each vineyard block.

The austere, rocky soil at our Livermore Valley estate encourages the vines to concentrate flavors in the ripening of its fruits; producing intensely flavored and wonderfully balanced grapes that make for award-winning and memorable wines. Pair these wines with substantial and hearty meals like grilled flank or peppered steak. We hope you savor and enjoy these special selections!

CONCANNON[®]
VINEYARD

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2010 RESERVE PETITE SIRAH

VINEYARD LOCATION:

This Petite Sirah is made by blending juice from 4 of our estate vineyards including a large portion of Block 1, our Heritage Vineyard. This special vineyard has been planned to Petite Sirah since 1883. Last replanted in 2003, the vines are still head trained as they were in 1883.

VARIETAL COMPOSITION: 100% Petite Sirah

APPELLATION: Livermore Valley

CASES PRODUCED: 512

ALCOHOL: 15%

TITRATABLE ACIDITY: 0.69g/100mL

pH: 3.64

AGING: Aged in French and American oak barrels for 22 months

WINEMAKER NOTES:

The 2010 Petite Sirah is a dense, finely structured, complex wine. Cedar, cigar box and white pepper aromas on the nose lead to more dark fruits on the palate, while cinnamon and warm spices waft in the background.

PAIRING SUGGESTIONS:

Slow braised lamb shanks with porcini mushrooms or grilled portobello mushrooms



2012 RESERVE PETIT VERDOT

VINEYARD LOCATION:

Our Petit Verdot grapes were harvested from our Ranch Creek Vineyard located off Concannon Blvd near Tesla Road. Grown in Block 17b near the Arroyo Mocho Creek at the north end of the vineyard.

VARIETAL COMPOSITION: 92% Petit Verdot, 8% Cabernet Sauvignon

APPELLATION: Livermore Valley

CASES PRODUCED: 240

ALCOHOL: 14.2%

TITRATABLE ACIDITY: 0.63g/100mL

pH: 3.60

AGING: Aged in French and American Oak barrels for 26 months

WINEMAKER NOTES:

This Petit Verdot is rich with dense, dark fruit and powerful flavors of black cherry and blackberry. Hints of caramel, vanilla, cedar and spice follow, caressing the palate while well-integrated fruit and oak lead to a balanced finish.

PAIRING SUGGESTIONS:

Pepper-crusted New York steak with cheesy au gratin potatoes or rice bowl with roasted cauliflower and caramelized onions



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VINEYARD

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