



LEGACY CLUB

Create One • Leave One • Inspire One

NOVEMBER 2020 RELEASE

Concannon Vineyard became home of the renowned Concannon Cabernet Clones 7, 8 and 11. These vines resulted from a highly successful collaboration between Jim Concannon and University of California – Davis in 1965. They were prepared for heat treatment cuttings from a single vine, propagated from Cabernet Sauvignon that James Concannon had earlier imported from Château Margaux in 1893.

The Concannon Clones played a key role in helping California Cabernet Sauvignon flourish and achieve international recognition. Currently, an estimated 80% of California Cabernet Sauvignon is planted to the Concannon Clones. We hope you savor and enjoy these special selections!

CONCANNON[®]
VINEYARD

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2015 HERITAGE CABERNET SAUVIGNON

VINEYARD LOCATION:

The grapes that make up this Cabernet Sauvignon come from our Block 2 Heritage Vineyard on the left of our winery entrance. This special vineyard adjacent to our arbor is commonly referred to as the Legacy Vineyard as this block is dedicated to our Legacy members.

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

APPELLATION: Livermore Valley

CASES PRODUCED: 124

ALCOHOL: 14.1%

TITRATABLE ACIDITY: 0.67g/100mL

PH: 3.67

AGING: Aged for 20 months in 60% new French oak and 40% neutral French oak

WINEMAKER NOTES:

The 2015 Heritage Cabernet Sauvignon is full-bodied showcasing good structure and depth. Enticing black fruit and dark cherry aromas are followed by concentrated flavors of plum and blueberry. Healthy acid adds a juicy characteristic complimented by good tannins and a lingering finish with a hint of leather and spice.

PAIRING SUGGESTIONS:

Pan-seared pork tenderloin with balsamic and dried cherry reduction, or roasted cauliflower steaks with creamy chipotle sauce



2017 HERITAGE CABERNET SAUVIGNON

VINEYARD LOCATION:

The majority of the Cabernet for our 2017 vintage comes from Block 2 Heritage Vineyard on the left of winery entrance next to the grape arbor complemented with fruit from Block 6 just East of Block 7 behind the Ellen Rowe Victorian.

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

APPELLATION: Livermore Valley

CASES PRODUCED: 272

ALCOHOL: 14.5%

TITRATABLE ACIDITY: 0.63g/100mL

PH: 3.69

AGING: Aged for 20 months in 55% new French, 18% new American, and 27% neutral French oak

WINEMAKER NOTES:

Delightful, ripe red fruit flavors effortlessly rise from the glass. On the palate you are greeted by fruit forward flavors of raspberry, cranberry, and currant with subtle notes of cinnamon and nutmeg. Soft tannins make this a wonderfully, food-friendly wine.

PAIRING SUGGESTIONS:

Grilled Tri-Tip with rosemary fingerling potatoes, or roasted cremini mushroom pasta with goat cheese



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VINEYARD

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