

LEGACY CLUB
november 2025

CONCANNON®

VINEYARD

HERITAGE

2016 PETITE SIRAH

LIVERMORE VALLEY

ALC. 15.2% | TA 6.3 | PH 3.46 | CASES PRODUCED: 159

TASTING NOTE

From the glass, the 2016 Heritage Petite Sirah bursts with aromas of dried blackberry, blueberry, and a touch of cinnamon spice—evoking the comfort of a freshly baked blueberry pie. On the palate, rich layers of caramel and chocolate truffle unfold alongside subtle oak nuances. The tannins are well integrated, creating a wine that's both beautifully approachable now and poised to age gracefully in the cellar.

VINEYARD

Planted to Petite Sirah since 1970, the Heritage Vineyard is Livermore's oldest continuously farmed block. The grapes that make up this Petite Sirah come from this very vineyard, located just to the right of our winery entrance. Its head-trained vines grow on a well-drained alluvial plain with gravel and rock deposits that yield grapes of exceptional concentration and character. Spaced 4' x 8' apart, the vines thrive in Livermore's sunny climate, where warm days and cool Pacific breezes create beautifully balanced wines with signature depth and complexity.

VINTAGE

The 2016 winter rains brought much-needed relief to the vines after several years of drought. The growing season progressed steadily, leading to a near-normal harvest with balanced yields. At harvest, the fruit displayed concentrated, mature flavors supported by excellent structure and well-balanced tannins and acidity.



BLEND

98% Petite Sirah
2% Petit Verdot

AGING

20 Months
French Oak Barrels
American Oak Barrels

PAIRING

Rosemary Roasted Pork Loin
with Garlic Mashed Cauliflower

Italian Herb-Sautéed Eggplant
with Garden Tomatoes

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VINEYARD

RESERVE

2017 PETIT VERDOT

LIVERMORE VALLEY

ALC. 14.2% | TA 6.6 | PH 3.71 | CASES 728

TASTING NOTE

This mature Petit Verdot reveals hints of dried plum and wild mushrooms, showcasing its graceful aging. With softened tannins, it's primed and ready to enjoy immediately. Grab your decanter and finest glassware to savor this aged wine alongside a grilled ribeye steak or cheese and charcuterie.

VINEYARD

Planted along the southern bank of the Arroyo Mocho Creek, our Ranch Creek Vineyard has well-drained gravelly silt loam derived from river sediments. Here, the vines are naturally stressed from the gravelly loam that encourages deep root growth resulting in complex flavor development in the fruit. The vineyard's north-south orientation allows the vines to savor hours of warm sunshine during the long growing season as well as the cooling evening breezes from the San Francisco Bay.

VINTAGE

The exceptional rainfall of 2016, followed by steady rains in early 2017, helped restore balance to our soils, washing away the mineral buildup from years of drought. The 2017 growing season proved excellent overall. While early September brought a brief spell of intense heat, the vines quickly returned to a normal ripening pace by early October—setting the stage for a beautifully balanced harvest.



BLEND

86% Petit Verdot
10% Petite Sirah
4% Syrah

AGING

18 Months
66% Neutral Oak
24% New French Oak
5% New Hungarian Oak
5% New American Oak

PAIRING

Grilled Ribeye Steak
with Mushroom Sauce

Aged Cheddar & Charcuterie

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VINEYARD

HERITAGE

2017 CABERNET SAUVIGNON

LIVERMORE VALLEY

ALC. 14.5% | TA 6.3 | PH 3.69 | CASES 272

TASTING NOTE

Now beautifully matured, this vintage showcases the graceful evolution of Heritage Cabernet. Aromas of dried red fruit lead the way, revealing notes of raspberry, cranberry, and currant on the palate. Hints of cinnamon and nutmeg add warmth and depth, while soft, integrated tannins create a smooth, food-friendly finish. Approachable and elegant, the 2017 Heritage Cabernet continues to highlight the timeless charm of our estate-grown fruit.

VINEYARD

You'll find Block 2 just when you enter the Main Gate to the left side—it's our Legacy Vineyard, planted to Cabernet Sauvignon Clone 337. Years back, our Wine Club members were each given their own vine, and those who joined before 2022 can still find their name out there on a tag. These vines were replanted in 1999, and after all these years, they're hitting that old-world stride—deep roots, smaller yields, and fruit with real character.

VINTAGE

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BLEND

100% Cabernet Sauvignon

AGING

20 Months

55% New French Oak Barrels
27% Neutral Oak Barrels
18% New American Oak Barrels

PAIRING

Grilled Tri-Tip
with Rosemary Fingerling potatoes

Roasted Cremini Mushroom Pasta
with Goat Cheese