

# CONCANNON®

VINEYARD

RESERVE

## 2023 ASSEMBLAGE BLANC

LIVERMORE VALLEY

ALC. 14.0% | TA 6.1 | PH 3.24 | CASES 850

### TASTING NOTE

This Bordeaux-inspired white blend highlights the lively acidity of Sauvignon Blanc, supported by the structure and texture contributed by Sémillon. Soft yet invigorating, this vintage reveals delightful flavors of fresh pear, honeysuckle, and an abundance of juicy nectarines and peaches.

### VINEYARD

The Sauvignon Blanc and Sémillon grapes are grown in our Estate Block 20 along the Arroyo Mocho just East of Concannon Blvd and South Livermore Ave. This site 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 vintage was marked by abundant rains that nourished the soils before a cooler spring and summer created a long growing season. The grapes matured at a slow and steady pace, until many varieties ripened simultaneously, prompting a compressed harvest that kicked off on September 13th, the latest start we've seen since 2011. One of the finest vintages in years, 2023 yielded superb fruit with great flavors along with concentrated and balanced acids at lower sugar levels.



### BLEND

58% Sémillon  
42% Sauvignon Blanc

### AGING

Stainless Steel Fermented & Aged

### PAIRING

Pan-Seared Chicken Breasts Marinated in a Zesty Lemon-Herb Marinade

Vegetable Risotto with Seasonal Vegetables like Peas, Asparagus, and Artichokes