

**Winery Address**  
51 East Vallecitos Road  
Livermore, CA 94550-9637

*Thomas Coyne winery*

**Business Address**  
2162 Broadmoor Street  
Livermore, CA 94551-1150  
(925) 373-6541  
*thomascoynewinery.com*

## *Rhone Varietals*

**2010 Viognier, California - \$16.00** (New Release) *Bronze Medal - Orange County Fair, Bronze Medal - El Dorado Fair*

The grapes for this wine come from a small vineyard on the banks of the Mokelumne River. The grapes were pressed, barrel fermented and aged "surlie" for five months in French oak barrels. The wine exhibits a peach and honeysuckle character.

**2010 GRUV - Lodi - \$20.00** (Released August, 2011) *Silver Medal - Orange County Fair, Bronze Medal - El Dorado County Fair*

The grapes for this white Rhone blend are from various Lodi vineyards. The grapes were pressed, settled, then cold-fermented in French oak barrels. This amazing wine is made up of 37% Grenache Blanc, 33% Rousanne, 21% Ugni Blanc and 9% Viognier.

**2010 La Petite Quest, California - \$12.00** (Released - May 2011) *Silver Medal - Orange County Fair, Silver Medal - El Dorado County Fair*

This wine is a blend of Grenache, Syrah and Mouvédre. The grapes from each of these is pressed separately, the juice settles and then fermented. The wine is blended and aged in French barrels for four months. This light style wine emphasizes the strawberry and raspberry bouquet of the grapes.

**2009 Quest, California Red Table Wine - \$14.00** (Released - May 2011) *Gold Medal - Orange County Fair, Silver Medal - El Dorado County Fair*

The wine is a blend of Grenache, Syrah, Mouvédre and Petite Sirah in a French Rhone style. This fruity wine was aged for sixteen months in French and American oak barrels.

**2006 Grenache, Lodi - \$18.00** (Released - August 2010) *Double Gold Medals - El Dorado County Fair, Gold Medal - Orange County Fair, Silver Medal - California State Fair*

One of the major grapes grown in the Rhone Valley of Southern France. These are from a small vineyard in Lodi. The grapes were fermented in small lots and aged exclusively in French Oak barrels for eighteen months. This wine exhibits berry fruitiness with a hint of oak.

**2007 Mourvèdre, Contra Costa - \$20.00** (Released - August 2010) *Silver Medal - El Dorado Fair, Gold Medal - Orange County Fair, Gold Medal - California State Fair*

This varietal, a native of Southern France, has been grown in a vineyard in Oakley since 1919. The grapes were crushed, fermented in small batches and blended with a small amount of Petite Sirah and Syrah. for added depth and flavor, then aged for sixteen months in French and American oak barrels. The wine was neither fined or filtered.

**2004 Syrah, Livermore Valley Detjens Farms - \$14.00** (Released August, 2011) *Bronze Medal - Orange County Fair, Bronze Medal - El Dorado Fair*

This Syrah, grown on Detjens Farms, was crushed, pressed and barrel-aged for eighteen months in French and American oak, producing a wine with big blackberry, earthy features.

**2007 Chateau Bellevue Syrah Estate Reserve - \$28.00** (Released August, 2011)

This Syrah was grown on Detjens Farms and after crush and barrel aged in new American and Hungarian oak barrels. The wine denotes beautiful flavors of berry and vanilla. *Limited Production.*



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## *Bordeaux Varietals*

**2007 Merlot, California - \$15.00** (Released August, 2011) *Silver Medal - El Dorado Fair, Bronze Medal - Orange County Fair*

This Merlot is blended with a small amount of Cabernet Sauvignon and Cabernet Franc which were added to enhance the bouquet and flavor. The wine has an herbal bouquet, cherry and berry flavors and a very light touch of oak from aging in French and American barrels.

**2003 Merlot, Livermore, Detjens Farms - \$14.00** (released February 2011)

This Merlot was grown on the Detjens Farms estate in the Livermore Valley. The wine was aged in French and American oak for eighteen months. It exhibits light herbal character with slight mineral background, balanced with cherry fruit and vanilla oak from the barrel-aging.

**2006 Cabernet Sauvignon, Livermore Valley - \$20.00** (New Release) *Silver Medal - Orange County Fair, Bronze Medal - CA State Fair*

The grapes for this wine came from a small vineyard in the Livermore Valley and were blended with a small amount of Petit Verdot and Merlot. The wine was aged in French and American oak for eighteen months. The wine exhibits herbal character in the bouquet with black currant spice and vanilla flavors.

**2006 Cabernet Franc, Livermore Valley - \$18.00** *Bronze Medal - El Dorado County Fair (Released Feb. 2011)*

The grapes for this wine were grown in the Kurtzer Vineyard along western hills of the valley and were blended with small amounts of Cabernet Sauvignon. It was aged in French oak barrels for eighteen months. Only 100 cases produced.

**2007 Petit Verdot, Lodi - \$18.00** (Released - August 2010) *Bronze Medal - El Dorado County Fair*

This little-known Bordeaux Varietal is normally reserved for blending to enhance color and body of the major varieties. The grapes came from a vineyard near Lodi in Northern California. After crush and fermentation, the wine was aged in American and French oak barrels for eighteen months. The wine is full-bodied in character with intense herbal flavors and rich oak finish.

**2008 Confluence, California - \$20.00** (Released - Nov. 2010) *Silver Medal SF Chronicle, Silver Medal - El Dorado Fair, Bronze Medal - Orange County Fair*

Confluence is the coming together of fine Bordeaux varieties. The grapes for this wine come from four small vineyards. After fermentation, the Cabernet Sauvignon, Cabernet Franc, Petite Verdot and Merlot were blended together and aged in French and American Oak barrels for twenty months. The wine has a floral bouquet reminiscent of violets and roses, followed by cherry and black current flavors.

## *Other Wines*

**2009 Zinfandel, Livermore Valley - \$20.00** (Released August, 2011)

The grapes come from a very small vineyard in Livermore. The wine was blended with a small amount of Petite Sirah and aged in French oak for eighteen months.

**2006 Vino Tinto Reserva, Lodi - \$18.00**

Vino Tinto Reserva "Big Daddy" is a blend of five Portuguese varieties, Touriga, Tinta Roriz, Grenache, Souzao and Trousseau. The wine is full bodied in character with big fruity flavors, followed by a rich oak finish.

***We proudly support our troops!***  
***Army, Navy, Air Force, Marines, Coast Guard***  
*Active military who present valid ID*  
*will get a deep discount*

**Our tasting room - 51 East Vallecitos Road, Livermore - Saturday and Sunday from Noon to 5 p.m.**

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**2009 Barbera, Livermore Valley - \$20.00** (New Release)

The grapes for this wine come from the Frydendal Brothers new vineyard in Livermore. The wine was aged in American oak for eighteen months

**2008 Graciano, Lodi - \$18.00** (Released - May 2011) *Gold Medal - Orange County Fair, Silver Medal - El Dorado Fair*

Graciano is a little-known variety in the U.S. only recently planted. The grape originated in the Rioja region of Spain and is also known in France as Morrestel. This red wine, deep in color, produces a delicate berry character with hints of pepper and spice in the flavors.

**2005 Petite Sirah, Livermore Valley - \$20.00** (See Special Case Pricing - Limited) *Bronze Medal - Best of Bay Wine Competition, Bronze Medal - El Dorado County Fair*

The grapes for this wine came from the several small vineyards in the Livermore Valley. The wine was fermented in small lots, and aged in American Oak barrels for twenty months. The wine is full bodied in character, with berry and plum flavors, followed by a rich oak finish.

**2006 Petite Sirah, Livermore Valley - \$20.00** (Released August, 2011) *Gold Medal - Orange County Fair, Gold Medal TVC, Silver Medal - El Dorado County Fair*

The grapes for this wine came from several small vineyards in Livermore Valley. The wine was aged in American oak barrels for twenty months. The wine is full bodied in character with berry and plum flavors, followed by a rich oak finish.

**2006 Petite Sirah, El Dorado - \$20.00** (New Release) *Bronze Medals: CA State Fair, El Dorado Fair and Orange County Fair*

The grapes for this wine were grown by Bob and Margot Scharpf in the Sierra foothills of El Dorado County. After crush, the wine was fermented and aged in American oak barrels for eighteen months. The wine is full-bodied with blackberry and pepper, followed by a rich oak finish.

**2006 Tannat - Lodi - \$20.00** *Silver Medal - Orange County Fair, Silver Medal - California State Fair*

Tannat is traditionally a blending grape which originated in the Madiran region of Southern France. This example, grown in Lodi, was blended with a small amount of Merlot and Cabernet Sauvignon to resolve high tannin in this wine. The wine was aged in French and American oak for eighteen months. Only 100 cases produced.

## Dessert Wines

**2008 Chardonnay Port "Sweet Emilie", Livermore Valley - \$14.00** (375 ml bottles)

Sweet Emilie dessert wine made in a Port style. Residual sugar 9%, barrel-aged for four months in French oak barrels.

**2007 Late Harvest Viognier - \$18.00** (375 ml bottles) - A sweet dessert wine with honey and peach character. The grapes were picked at 35.0 brix. leaving the residual sugar at bottling at 12%.

**2006 Port, California - \$14.00** (375 ml bottles) (Released - November 2010)

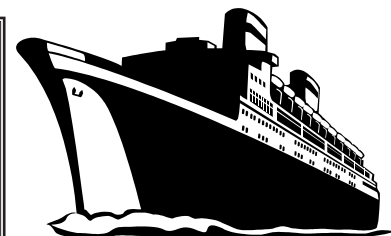
This port is a blend of traditional Portuguese varieties Trousseau (a.k.a. Bastardo) and Touriga Nacional, Tinta Roriz and Souzao. Barrel-aged for over two years in neutral oak.

**2009 Petite Sirah, Livermore Valley, Late Harvest - \$20.00** (New Release)

The grapes were picked at 32.5 Brix. After fermentation, a residual sugar of 2.7% weight remained.



*Winemaker's Cruise to Alaska*  
Join Tom & Emilie Coyne aboard the Sea Princess.  
Round trip from San Francisco June 12 to June 22, 2012  
Prices from \$1,274 per person  
Contact the Winery or [Nina.Woodcock@goAAA.com](mailto:Nina.Woodcock@goAAA.com)



# Open House · Wine Tasting · November 25, 26 & 27, 2011

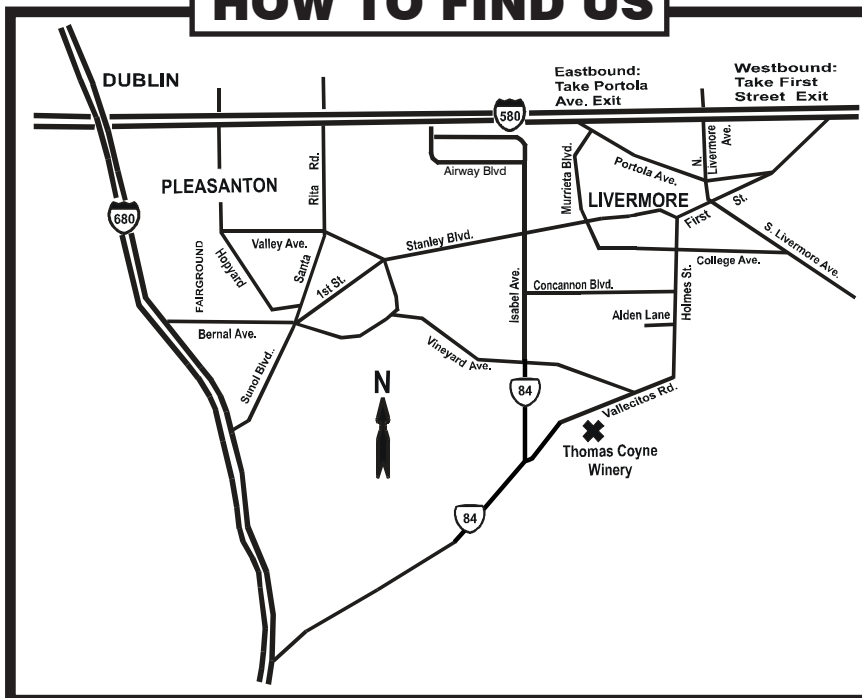
Please join us for our Fall Open House on Nov. 25, 26 & 27, 2011. We will be open from noon to 5 p.m. at the winery in Livermore. We plan to release five new wines and will serve a selection of fine fruits and cheeses.

## Thomas Coyne winery

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### HOW TO FIND US



#### DIRECTIONS

##### **From East Bay / Contra Costa**

Take 580 East to Livermore  
Exit Airway Blvd. and turn right  
Right at stop light onto Isabel Ave.  
Turn left onto Vineyard Avenue  
Turn right onto Vallecitos Road  
Look for entrance lane on left just past the vineyard.

##### **From South Bay / Fremont**

Take 680 North to Route 84 / Livermore Exit  
Route 84 is Vallecitos Road. Proceed East  
Bear right at light to stay on Vallecitos Road  
Entrance is on the right.

##### **From Central Valley / Tracy**

Take 580 West.  
Exit First Street  
Follow First Street into town.  
First Street becomes Holmes Avenue and then Vallecitos Road.  
Cross Vineyard Avenue and look for entrance lane on left just past the vineyard.

For Information Call: (925) 373-6541

[thomascoynewinery.com](http://thomascoynewinery.com)