

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

2008 Viognier, California - \$18.50 *Gold Medal - Orange County Fair, Silver Medal - El Dorado County 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.

2008 La Petite Quest, California - \$12.00

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.

2008 Quest, California Red Table Wine - \$14.00 *(New Release - August 2010)*

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 *(New Release - August 2010) Double Gold Medals - El Dorado County Fair, Gold Medal - Orange County 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.

2006 Grenache, Livermore - \$18.00 *Silver Medal - Orange County Fair, Bronze Medal - El Dorado County Fair*
One of the major grapes grown in the Rhone Valley of Southern France. These are from a small vineyard in Livermore. The wine was barrel-aged in French and American oak barrels for sixteen months and exhibits intense fruitiness with a hint of oak.

2007 Mourvèdre, Contra Costa - \$20.00 *(New Release - 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.

2003 Syrah, Livermore Valley Detjens Farms - \$14.00 *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.

2006 Chateau Bellevue Syrah Estate Reserve - \$28.00 *Gold Medal - Orange County Fair,*

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.

51 East Vallecitos Road, Livermore
Saturday and Sunday from Noon to 5 p.m.

Our tasting rooms:

Blacksmith Square in Downtown Livermore
Sat. and Sun. from 1:00 to 6:00 p.m.

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Bordeaux Varietals

200 Pinot Blanc, Livermore Valley, Detjens Farm - \$20.00 (New Release - August 2010) *Gold Medal - Orange County Fair, Silver Medal - California State Fair, Bronze Medal - El Dorado County Fair*

This Pinot Blanc was grown on the Detjens Farms estate in the Livermore Valley. The grapes are pressed, the juice settled and then barrel fermented and aged "surlie" for five months in French Oak barrels. The wine shows green apple and tropical fruit character with rich and complex oak flavors.

2003 Merlot, El Dorado - \$14.00

The grapes for this wine were grown by Bob and Margot Scharpf in their Quartz Hill Vineyard in El Dorado County. After being crushed and fermented in small batches, the wine was barrel-aged for eighteen months in French and American oak. Herbal and cherry flavors.

2006 Merlot, California - \$14.00 *Bronze Medal - Orange County Fair, Gold Medal - El Dorado 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.

2006 Merlot, Livermore, Detjens Farms - \$14.00

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.

2005 Cabernet Sauvignon, Livermore Valley - \$20.00 *Bronze Medal - El Dorado County 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.

2005 Cabernet Franc, Livermore Valley - \$18.00 *Bronze Medal - El Dorado County Fair*

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 (New Release - 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.

Winemaking Seminar

offered by Thomas Coyne

August 28, 2010

8:00 a.m. - 2:30 p.m.

Thomas Coyne winery
at Blacksmith Square

25 S. Livermore Ave

Call 925-373-6541 for prospectus



Bottle Your Own Vino Tinto Barato

at the Winery Tasting Room

Saturday, August 21, 2010

Bring your own clean bottle: \$6.00

Use our bottle(s): \$6.50

Limit six bottles per customer.

*We have about 50 cases
and will sell out!*

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Other Wines

2008 Vigne Sauvage, Lodi - \$20.00 *(New Release - August 2010)*

This wine was discovered on the banks of the Mokelumne River near Lodi. This cultivar was propagated into a small planting of one hundred sixty four vines. We know not the parents of this Vigne Sauvage™ but they produced a lovely child. The wine is light and fruity with citrus and pear character. It was aged in French Oak for ten months. Limit: 2 bottles per customer.

2009 Zinfandel, Lodi - \$12.00 *(New Release - August 2010)*

This Zinfandel comes from a vineyard planted in the early 1970's. It produces a very fruit forward strawberry, reaspberry character. The wine was blended with small amounts of Early Burgundy and Petite Sirah to enhance the color and was aged in French Oak for ten months.

2006 Vino Tinto Reserva, Lodi - \$18.00

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

2007 Graciano, Lodi - \$18.00 *Bronze Medal - Orange County 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 *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.

2005 Petite Sirah, El Dorado - \$20.00 *Gold Medal - Orange County Fair, Silver Medal - El Dorado County Fair, Silver Medal - Alameda 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*

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%.

2005 Port, California - \$14.00 *(375 ml bottles)*

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.

51 East Vallecitos Road, Livermore
Saturday and Sunday from Noon to 5 p.m.

Our tasting rooms:
Blacksmith Square in Downtown Livermore
Sat. and Sun. from 1:00 to 6:00 p.m.

Summer Open House · Wine Tasting · August 21 & 22, 2010

Please join us for our Spring Open House on August 21 and 22, 2010. We will be open from noon to 5 p.m. at the winery in Livermore. We plan to release seven new wines and will serve a selection of fine fruits and cheeses.

We proudly support our troops!

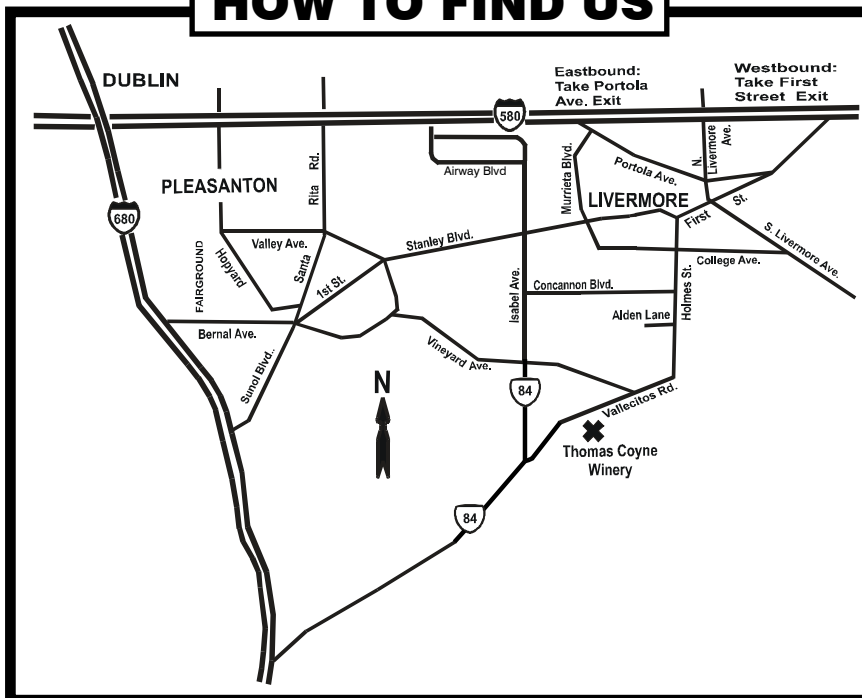
Army, Navy, Air Force, Marines, Coast Guard

*Active military who present valid ID
will get a deep discount*

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LIVERMORE, CA
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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
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