

**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  
*thomascynewinery.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.

**2003 Quest, California Red Table Wine - \$12.50**

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, 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.

**2006 Mourvèdre, Contra Costa - \$20.00** *Gold Medal - El Dorado Fair, Gold Medal - Orange County 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** *(New Release) Silver Medal - El Dorado Fair, Bronze Medal - Best of Bay Wine Competition*

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** *(New Release)*

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

*Our tasting rooms:*

*Blacksmith Square in Downtown Livermore*  
*Winter Hours - Sat. and Sun. from Noon to 6:00 p.m.*

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## Bordeaux Varietals

### **2008 Pinot Blanc, Livermore Valley, Detjens Farm - \$20.00** *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.

### **2006 Malbec, Lodi - \$18.00**

This is another of the minor Bordeaux varietals normally reserved for blending. The grapes came from a vineyard near Lodi in Northern California. After crush and fermentation, the wine was barrel-aged for eighteen months. The wine is light-bodied with big fruity flavors and a light touch of oak.

### **2002 Merlot, El Dorado - \$12.50**

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.

### **2004 Merlot, California - \$12.50**

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.

### **2002 Merlot, Livermore, Detjens Farms - \$20.00**

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.

### **2006 Petit Verdot, Lodi - \$18.00** *Silver Medal - El Dorado County Fair*

This little-known Bordeaux Varietal is normally reserved for blending to enhance color and body of the major varietals. 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.

***We proudly support our troops!***

***Army, Navy, Air Force, Marines, Coast Guard***

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



***Bottle Your Own  
Vino Tinto Barato***

at the Winery Tasting Room

February 13, 2010

Bring your own clean bottle: \$5.50

Use our bottle(s): \$6.00

Limit six bottles per customer.

*We have about 100 cases  
and may sell out on Saturday!*

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## Other Wines

### 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 Morreistel. This red wine, deep in color, produces a delicate berry character with hints of pepper and spice in the flavors.

### 2005 Petite Sirah, California - \$18.00 *Silver Medals - Orange County, El Dorado & California State Fairs*

This Petite Sirah is from vineyards in the Livermore Valley and Lodi areas of Northern California. A small amount of Grenache and Syrah were added to enhance the bouquet and flavor. The wine is medium bodied, dark in color with bright aromas of rich plum and black fruit flavors with a rich oak finish.

### 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.



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Saturday and Sunday from Noon to 5 p.m.

Our tasting rooms:

Blacksmith Square in Downtown Livermore  
Winter Hours - Sat. and Sun. from Noon to 6:00 p.m.

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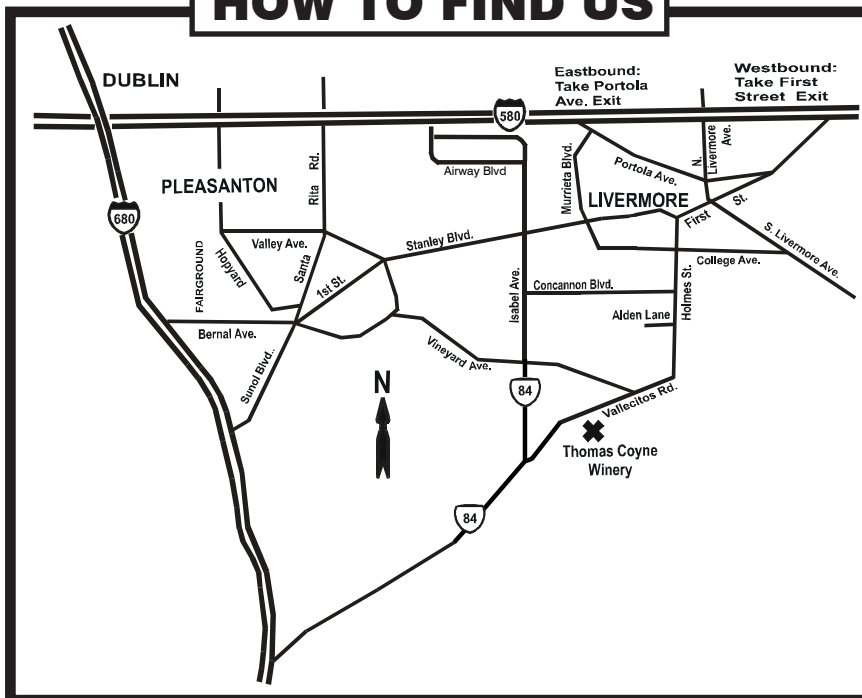
# Winter Open House · Wine Tasting · February 13, 14 & 15, 2010

Please join us for our Winter Open House on February 13, 14 & 15, 2010. We will be open from noon to 5 p.m. at the winery in Livermore. We plan to release two new wines and will serve a selection of fine fruits and cheeses.

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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)