

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

2007 Viognier, California - \$18.00 *(New Release)*

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.

2006 La Petite Quest, California - \$10.50 *Gold Medal - Orange County Fair, Silver Medal - El Dorado 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.

2002 Quest, California Red Table Wine - \$12.00

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

2005 Grenache, Lodi Old Vines - \$14.00

One of the major grapes grown in the Rhone Valley of Southern France. These are from old vine vineyard in Lodi. The wine was barrel-aged in French oak barrels for eighteen months and exhibits intense strawberry with a hint of oak.

2005 Mourvèdre, Contra Costa County - \$18.00 *(New Release)*

This little known varietal, a native of Southern France, was planted in the Oakley area of Contra Costa County in 1919. After fermentation, the grapes were blended with a small amount of Petite Sirah and barrel-aged for eighteen months in French and American oak.

2004 Mourvèdre, Lodi - \$18.00 *(Very Limited) Silver Medal - Orange County Fair*

The grapes for this wine, a little-known Rhone varietal, were grown in the Lodi area of Northern California. The grapes were crushed, fermented in small batches and blended with a small amount of Petit Sirah and Syrah for added depth and flavor, then aged for sixteen months in French and American oak barrels.

2002 Syrah, Livermore Valley Detjens Farms - \$14.00 *(New Release)*

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.

Our tasting rooms:

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

*Blacksmith Square in Downtown Livermore
Fri., Sat. and Sun. from Noon to 5:30 p.m.*

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Bordeaux Varietals

2006 Chardonnay, Livermore Valley - \$20.00

The grapes were harvested in September 2006. A portion of the grapes were fermented on the skins, while the balance were pressed, settled and barrel fermented. The wines were aged "surlie" for 10 months in new French oak barrels, undergoing complete malolactic fermentation. The wine has intense fruit flavors with a big buttery slightly tannic but smooth finish.

2001 Merlot, El Dorado - \$12.50 *Bronze Medal - El Dorado Fair*

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.

2003 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.

2004 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.

2004 Cabernet Sauvignon, Livermore Valley - \$20.00 *Gold Medals - California State Fair & Best of the Bay, Silver Medal - El Dorado County Fair, Bronze Medal - Orange 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.

2003 Confluence, California Red Table Wine - \$20.00

Confluence™ is the coming together of fine Bordeaux varieties. The grapes for this wine come from four small vineyards, 53% Cabernet Sauvignon, 30% Merlot, 8% Cabernet Franc, 7% Petit Verdot and 2% Malbec. After fermentation the wines 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 currant flavors.

2004 Cabernet Franc, Livermore Valley - \$18.00

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 85 cases produced.

2005 Petit Verdot, Lodi - \$18.00

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.

2004 Petite Sirah, Livermore Valley - \$20.00 *Silver Medal - El Dorado County Fair, Bronze Medal - Orange County Fair & SF Chronicle Wine Competition, Bronze Medal - Best of the Bay*

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.

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Other Wines

2004 Petite Sirah, El Dorado - \$20.00 *Gold Medals - Pacific Rim International Wine Competition & Orange County Fair, Silver Medal - El Dorado Fair, Bronze Medal - Best of the Bay Wine Competition*

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.

2005 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.

Dessert Wines

2006 Chardonnay Port "Sweet Emilie", Livermore Valley - \$10.50 (375 ml bottles)

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

2004 Port, California - \$12.50 (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.

2005 Late Harvest Viognier, Lodi - \$18.00

The grapes for this wine were picked at 34.5 Brix. After fermentation, the sugar level is 9.8% by weight. It was barrel aged in French Oak for two years to give it a velvety finish.

Vinticulture & Winemaking Class

July 26 & 27, 2008 - at the winery

If interested, call for a prospectus:

925-373-6541 or email

qtzhill@d-web.com

Army, Navy, Air Force, Marines, Coast Guard

We support our troops!

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

Bottle Your Own Wine

at the Winery - May 24 and 25

*We will again have our
Vino Tinto Barato available
to bottle your own wine.*



Bring your own bottle: \$4.50

Use our bottle(s): \$5.00

Limit one case per customer

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Saturday and Sunday from Noon to 5 p.m.*

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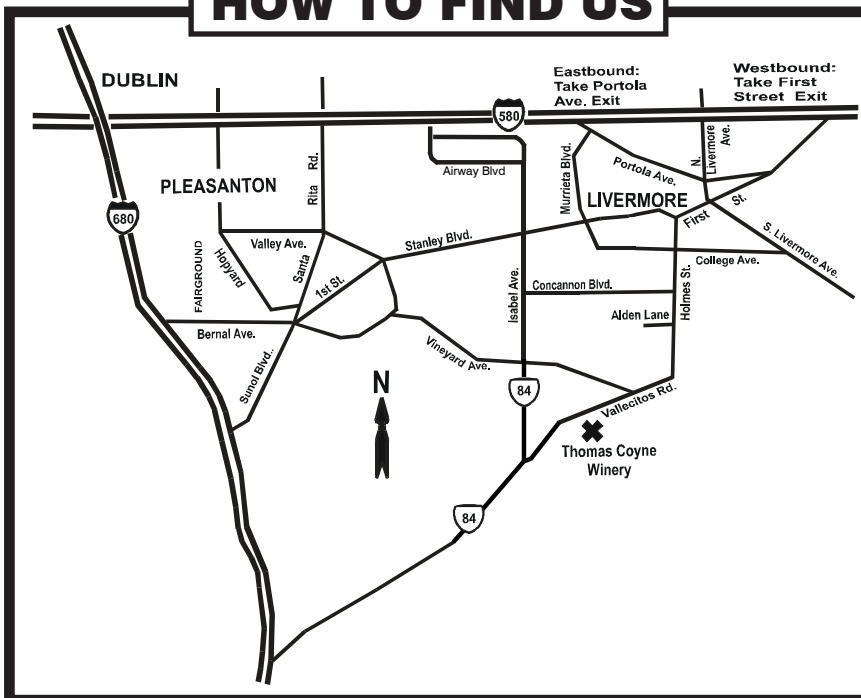
Spring Open House · Wine Tasting · May 24, 25 and 26, 2008

Please join us for our Spring Open House on May 24, 25 and 26, 2008. We will be open from noon to 5 p.m. at the winery in Livermore. We plan to release three new wines and will serve a selection of fine fruits and cheeses.

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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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