

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 *(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.

2007 La Petite Quest, California - \$12.00 *Silver Medal - Orange 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.

2003 Quest, California Red Table Wine - \$12.50 *(New Release)*

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.

2005 Grenache, Lodi Old Vines - \$14.00 *(Very Limited Supply)*

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, Lodi - \$18.00 *(New Release)*

This varietal, a native of Southern France, was grown in the Lodi area of Northern California. 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.

2002 Syrah, Livermore Valley Detjens Farms - \$14.00 *Silver 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.

2005 Chateau Bellevue Syrah Estate Reserve - \$28.00

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.

2005 Quest Reserve, San Francisco Bay - \$24.00

This Quest Reserve is a Rhone Varietal blend of 66% Syrah, 16% Grenache, 13% Mouvèdre and 5% Petite Sirah, aged exclusively in new French and Hungarian oak barrels for thirty months.

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

Our tasting rooms:

Blacksmith Square in Downtown Livermore
Fri. 2 - 6:00, Sat. and Sun. from Noon to 6:00 p.m.

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Bordeaux Varietals

2009 Pinot Blanc, Livermore Valley, Detjens Farm - \$20.00 *(New Release)*

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.

2007 Chardonnay, Livermore - \$20.00 *(Very Limited Supply)*

The grapes were crushed and a portion was fermented on the skins while the balance was pressed, settled and barrel fermented. The wines were aged "surlie" for ten months in new French oak, undergoing a complete malolactic fermentation. Will benefit from three years additional cellaring. Only 60 cases produced.

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 *(New Release)*

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 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.

2005 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 100 cases produced.

2006 Petit Verdot, Lodi - \$18.00 *(New Release)*

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.

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Other Wines

2005 Vino Tinto Reserva, Lodi - \$18.00 (Very Limited Supply)

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.

2005 Petite Sirah, California - \$18.00 Silver Medals - Orange County & El Dorado 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.

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.

Dessert Wines

2007 Chardonnay Port "Sweet Emilie", Livermore Valley - \$12.50 (375 ml bottles)

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

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

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.

We proudly support our troops!

Army, Navy, Air Force, Marines, Coast Guard

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

Vinticulture & Winemaking Seminar

July 18 and 19

8:00 a.m. - 4:30 p.m.

Thomas Coyne winery

51 East Vallecitos Road, Livermore

For information, call 925-373-6541



Bottle Your Own Wine

at the Winery
Tasting Room

May 23, 2009

Bring your own clean bottle: \$5.50

Use our bottle(s): \$6.00

Limit six bottles per customer

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

Our tasting rooms:

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

*Blacksmith Square in Downtown Livermore
Fri. 2 - 6:00, Sat. and Sun. from Noon to 6:00 p.m.*

Spring Open House · Wine Tasting · May 23, 24 & 25, 2009

Please join us for our Spring Open House on May 23, 24 and 25, 2009. 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.

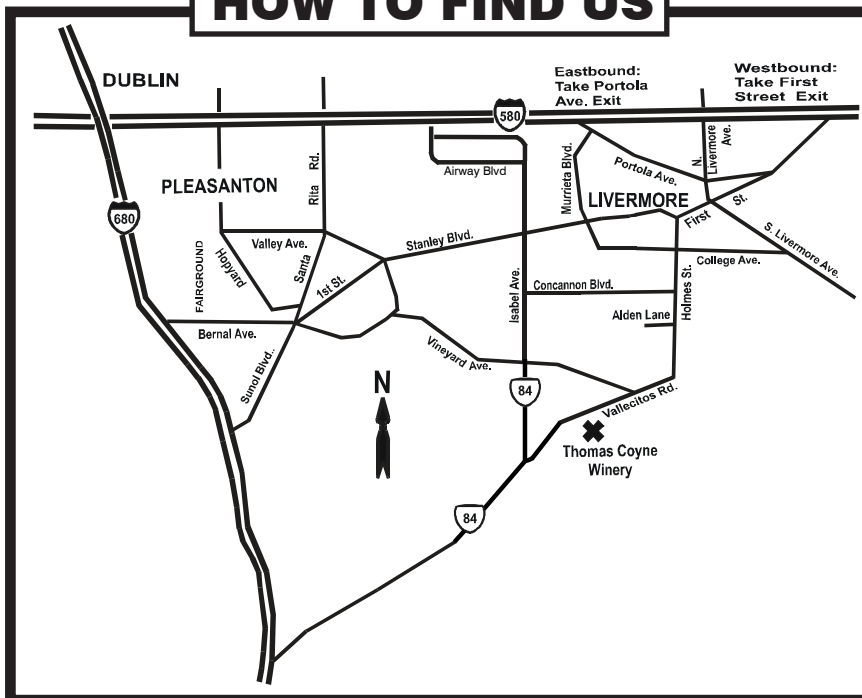
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HOW TO FIND US



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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