## French wine in cans? Sacre bleu!

By Jessica Yadegaran Contra Costa Times Contra Costa Times Posted:Wed Apr 09 13:00:00 MDT 2014

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Le vin ... en canette: In a move that will raise a few perfectly arched French eyebrows, Winestar is putting premium Languedoc wine in aluminum cans. The 187-ml cans (equivalent of ¼ bottle) are oxygen- and light-resistant and packaged with an internal coating designed for wine. The first cans to hit California in June will contain wines made by Pol Flandroy of Château de l'Ille, including a full-bodied red blend of syrah, mourvèdre, carignan and grenache and a crisp, white cuvee made from malvoisie, rolle and grenache blanc. Compact and environmentally savvy, the cans (\$3.99) are ideal for travel, including, ahem, yachting, according to Winestar's website, www.winestar.fr.

Bike to Winery Day: In honor of Earth Day, Concannon Vineyard invites patrons to leave their cars at home April 27 and ride their bikes to the Livermore winery for a complimentary tasting of the current portfolio and a tour of the historic property, which includes certified organic estate vineyards. Did we mention that 80 percent of the tasting room's roof is covered in solar panels? Yup.

Concannon Vineyard also was the first winery to place local vineyards into the Tri-Valley Conservancy Land Trust, a legal trust that protects against urban development. In 2010, the winery introduced its Conservancy tier of wines, including 2012 Conservancy Cabernet Sauvignon (\$15), sourced from these protected vineyards. They rock. So, cycle on in. Details: 4590 Tesla Road, Livermore. www.concannonvineyard.com.

Stag's Leap turns 25: In honor of its 25th year as the "birthplace of world-class American cabernet sauvignon," the 19 members of the Stag's Leap District Winegrowers invite consumers to the annual Vineyard to Vintner experience.

The three-day weekend includes premium cabernet tastings and elbow-rubbing with winery owners and vintners from Shafer Vineyards to Odette Estate. Events include dinners, open houses (many at wineries that are not open to the public), a panel discussion and vintner-hosted Sunday brunch featuring wines to be released this fall. Tickets: \$175-\$2,995. Details: April 25-27 at various locations. Go to <a href="https://www.stagsleapdistrict.com">www.stagsleapdistrict.com</a> and click on Vineyard to Vintner.

-- J. Yadegaran, Staff