

NAVARRO

Vineyards

- 2006 Navarro Brut R.D., (*Recently Disgorged*): *Bubble up*
2014 Chardonnay Table Wine: *Nothing screwy*
2014 Pinot Gris, Anderson Valley: *Honest graft*
2014 Gewürztraminer, Estate Bottled (Dry): *Made in the shade.*
2014 Riesling, Anderson Valley (Dry): *Borderlands*
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2013 Pinot Noir, Deep End Blend: *Ocean view*
2013 Zinfandel, Mendocino: *That darn oak*
2012 & 2013 Gewürztraminer, Cluster Select Late Harvest: *Perfect endings*
2015 Grape Juices, Gewürztraminer, Pinot Noir and Verjus: *Early delivery*
Pennyroyal Farmstead wines: *Sauvignon Blanc, Rosé and Pinot Noir*
Pennyroyal Farmstead cheese: *Every goat has a name*



OUR 2015 HOLIDAY RELEASES

Science and art

Each year, as harvest approaches, we monitor the vineyard closely. We have all kinds of tools to judge if a field is ready to harvest: refractometers, pH meters, hydrometers and spectrophotometers. Honestly, nothing is more reliable than an experienced winemaker popping a few grapes into his or her mouth. The explosion of

flavors we experience at that moment is directly reflected in the wines Navarro crafts. Navarro is releasing eight new wines this season: four dry whites, three vigorous reds and a sparkling wine recently disgorged after over eight years resting on the lees. Three yummy varietal grape juices are also available. The 2014 Chardonnay Table Wine

bursts with flavor for a mere

\$12.42 per bottle when purchased by the case. Pennyroyal's six cheeses and three newly released wines can further enhance your celebrations. One-Cent ground freight and reduced air freight for all twelve bottle orders, as well as bargain prices on case specials and samplers, will be available until December 31, but some wines may sell out sooner.

Happy holidays from our family to yours,

*Ted Bennett & Deborah Cahn
Aaron & Sarah Cahn Bennett*



Pat Daniels opening wine in front of a wall display with Gold Medals. We take pride in bottling good wine and we enter them in wine competitions where they are judged blind, typically by winemakers, sommeliers and wine writers. Almost every Navarro wine is a Gold Medal winner. Occasionally our wines are tasted by magazines that usually rate by the numbers; here are five wines that recently scored 90 or above.



Press on current releases scoring 90 or better

2012 Riesling *Anderson Valley* \$19.50 “Multifaceted and sophisticated, this nearly dry Riesling packs in crisp apple and ripe peach notes. Deft balance and a lingering finish mean there’s a lot to like. 90” —*Wine Enthusiast*

2012 Chardonnay *Première Reserve* \$25.00 “A winner from a consistently excellent winery. A distinctive tropical fruit aroma leads to lively apple and lemon flavors. It’s balanced, complex, and lingering on the finish. Try with soft cheeses or shellfish. 90” —*Wine Enthusiast*

2012 Pinot Noir *Méthode à l’Ancienne* \$32.00 “Not a big wine, but a well-balanced, well-behaved one that’s sophisticated enough for any setting. It feels smooth and gentle in texture, tastes quietly assertive in flavor and has a refined personality overall—a classic Anderson Valley Pinot. 91” —*Wine Enthusiast*

2012 Zinfandel *Mendocino* \$19.50 “Effortlessly focused and balanced, offering bright cherry and white pepper aromas and lovely, layered flavors of plum, smoky anise and mineral. 90” —*Wine Spectator*

2012 Zinfandel *Old Vine Cuvée* \$29.00 “This supple Zin is jammed with black cherry and wild berry fruit, showing accents of roasted anise, cracked pepper and dried sage. 90” —*Wine Spectator*

2006 Navarro Brut R.D.

(Recently Disgorged)

54% Chardonnay, 46% Pinot Noir
Anderson Valley, Mendocino



Our eldest granddaughter was born the same year that we bottled this sparkling wine. They both have grown more beautiful with time.



Bottles of Navarro sparkling wine lying sur latte in wooden bins. This Brut was produced in 2006, bottled in 2007, then riddled and disgorged in 2015 after spending over eight years on the yeast. Older sparkling wines that are recently disgorged (R.D.) typically have more body and a fuller mouth feel compared to wines that are disgorged with less time on the yeast.



Yeasts add the sparkle and sediment in our bubbly prior to riddling and disgorging. Riddling involves gentling tapping and rotating the bottle when the neck is down. Once the yeasts are all up against the crown cap, the neck is frozen, the bottle rotated upright, the crown cap removed and a “plug” of yeasts in frozen wine pops out (disgorging). The bottle is topped up, corked and labelled.

Bubble up

It's hard to remember exactly why we decided to produce a sparkling wine but we suspect it was because Roederer and Scharffenberger became our good neighbors in the Anderson Valley. We crafted the first Navarro sparkler in 1985, which opened our eyes to the complexities of sparkling wine production. The two 2006 estate-grown wines in this cuvée, Chardonnay and Pinot Noir, were produced solely from the *coeur de cuvée* (the heart of the first pressing) which is the highest-quality portion of juice. In 2007 we selected, blended and bottled a cuvée with some added sugar and yeast; a second fermentation in the bottle produced the requisite bubbles and more yeast. One of the key decisions in sparkling wine production is how long to leave the wine *sur latte* (bottles with yeast lees, lying on their side). We have forty years of know-how making still white wine and experience

has taught us that wines are enriched when they remain cozy with the yeasts produced by fermentation. Two years after bottling we tasted this cuvée; it was so nice that we decided to leave it on the yeast for another year. We've held these tastings a couple of times since, and each time decided to give the wine more time *sur latte*. By spring 2015 we couldn't stand the wait; we decided to disgorge about 830 cases. Eight years on the yeast has added nutty-toasty flavors and generous body which is impressive since this is the driest sparkler we've ever produced. **Gold Medal winner. Best of Class. 97 points.**

Harvested	Sept. 25-26, '06
Sugars at harvest	20.3° Brix
Bottled	July 29, 2007
Disgorged	Feb. 12, 2015
Cases disgorged	829
Alcohol	11.9%
Titrateable acidity	9.2 g/L
pH	3.20
Price (750 ml)	\$35.00

2014 Gewürztraminer
Estate Bottled (Dry)
 Anderson Valley, Mendocino

Jim Klein, winemaker, inspecting bins of Gewürztraminer that were harvested at night when the grapes were cold. Clusters of Gewürz grown in full sun are yellow when ripe, whereas if the fruit of this finicky grape variety is grown in dappled sunlight, protected from the sun's heat, the ripe fruit is dark russet. We've found a positive correlation with Gewürztraminer's floral daphne-like aromatics and fruit with a russet color.



Eduardo Torales dumping a bucket of East Hill Gewürztraminer into a bin. The East Hill has always been one of our top fields for flavorful Gewürztraminer; it was replanted in 2000, again with Gewürz, but this time with better drainage, trellis and rootstocks. Today it remains one of our best fields.

Made in the shade

The weather in August 2014 was warm and by the first week in September the Gewürztraminer fields had ripe fruit, a week earlier than the prior year and three weeks earlier than “normal.” A cool spell was predicted for a few days, followed by 100°F weather; we needed to harvest before the heat, to keep the aromatics intact and the acidity high. Navarro’s full time employees normally handle our harvest needs but in 2014 every relative and friend was pressed into duty. Four tractors were needed; two hauled trailers with empty bins to receive the picker’s grapes and two positioned the spotlights used for night harvesting. A fifth driver transferred the bins from the picking-tractors to a truck-trailer, then delivered them, four at a time, to the winery. Six people preceded the harvesting crew by removing leaves to make the clusters visible. Nineteen pickers heroically harvested

about a ton per person each night and four sorters, two at each bin, removed any leaves that had been inadvertently picked with the grapes. We were able to harvest our best Gewürz fields in a record four days thus avoiding any high temperatures when the fruit was ripe. Whew! After pressing

Harvested	Sept. 5-8, 2014
Sugars at harvest	23.8° Brix
Bottled	May 12-14, 2015
Cases produced	3180
Alcohol	13.7%
Residual sugars	0.22%
Titrateable acidity	7.6 g/L
pH	3.28
Price (750 ml)	\$19.50
(375 ml)	\$11.50

and cold-settling, the juice from each block was transferred to refrigerated oak ovals to ferment for a month, then aged *sur lie* for another seven. A cuvée from eight vineyard blocks was selected in April 2015. Ironically, while we avoided heat during harvest, this dry, aromatic Gewürz is lovely to serve with spicy foods like grilled hot sausages with caramelized onions. **Silver Medal winner.**

2014 Chardonnay Table Wine
Mendocino

Sarah standing next to planks of cork drying (right). Cork trees with the cork bark removed (inset). Once an oak tree trunk has grown to about two feet in diameter, the cork is stripped off every nine or ten years. Cork is sustainable as the trees are not sacrificed but continue to live after the harvests. The cork forests in southern Europe provide sanctuary for a third of Europe's bird population making this sustainable product ecologically important. Cork is desirable for wine closures because, like oak casks, they allow oxygen to interact with the wine for proper aging.



Harvesting Navarro's Hammer Olsen Chardonnay vineyard on a cold, foggy morning.

Nothing screwy

The two Chardonnay vineyards that produced most of the grapes for this wine are some of the oldest in Anderson Valley. Our neighbor, Valley Foothills Vineyard, is responsible for almost two thirds of this cuvée produced from their K2 block planted in 1978. Most of the balance is from the oldest section of Navarro's Hammer Olsen Block planted in 1983. Both fields were planted using budwood purchased from the Robert Young vineyard in Sonoma. The Robert Young "clone" was the Chardonnay budwood of choice in the North Coast during this era because the tiny berries delivered excellent quality wine. In reality, the Robert Young "clone" was a field selection until UC Davis cleaned up the budwood and released it later as FPMS clone 17R. Phylloxera and age have

reduced production significantly, so these fields are scheduled for replanting in 2016 & 2017. The grapes were destemmed, pressed and the juice transferred to stainless steel tanks to ferment in temperature controlled conditions as individual lots. After fermentation the wine was raked to seasoned French oak barrels to age eight months. A cuvée from the various barrels was selected, including an eleven percent addition of wine we had produced

Harvested	Sept. 20-30, 2014
Sugars at harvest	23.8° Brix
Bottled	June 23-24, 2015
Cases produced	1783
Alcohol	13.4%
Titrateable acidity	7.4 g/L
pH	3.35
Price (750 ml)	\$15.00

from Potter Valley grapes. The wine exhibits a classic Mendocino Chardonnay profile of pear, apple and citrus combined with suggestions of vanilla, toast and spice from the seasoned oak barrels. It's rare to find a Chardonnay in this price range made from premium clones and bottled with a real cork finish rather than a screw cap. **Gold Medal winner.**



Holiday Case SPECIAL!

Buy it by the case for only \$149.00; a savings of \$31.00. That's only \$12.42 per bottle.

2014 Pinot Gris
Anderson Valley, Mendocino

Chip budding a vine to another grape variety. We've successfully changed grape varieties by chip budding and we've also used it to change clones in the same grape variety.



Josephina Eligio operating the corkscrewing machine when bottling Pinot Gris. Josephina has worked at Navarro since she was a teenager and she can now operate almost everything in the winery. She has also raised five accomplished student-athletes in the Anderson Valley; two have already graduated from college.

Honest graft

We decided to branch out in 1990. After successfully growing and producing Gewürztraminer wine for fifteen years, we were convinced that Anderson Valley is a prime site to grow the grape varieties of Alsace. Our neighbor, Valley Foothills Vineyard, had a field producing grapes that had proven difficult to sell, so we convinced the vineyard manager to graft over these vines to Pinot Gris in the spring of 1991. In 1993, the vines produced their first, small crop which we vinified in a French oak oval. When we tasted the wine in the spring we were charmed. We wanted all our customers to taste the results. To ensure that there was enough to

Harvested	Sept. 5-15, 2014
Sugars at harvest	24.0° Brix
Bottled	May 8, 2015
Cases produced	1758
Alcohol	13.8%
Residual sugars	0.20%
Titratable acidity	7.4 g/L
pH	3.31
Price (750 ml)	\$19.50

go around we bottled it in 500 ml bottles. We didn't appreciate that this size bottle was virtually unknown in the USA, giving us two issues that we had to explain to customers: a new wine variety and a new bottle size. The odd size was problematic for our computer software as well. A few years later, both Valley Foothills and Navarro planted new Pinot Gris blocks, this time with the best clones and rootstocks. Both vineyards ride the crest of a hill. The block at our neighbors, which is farmed to Navarro specs, is referred to as *VF Ridge*, and the Navarro block, at 1,000 feet of elevation, retains the moniker old-timers used: *Middle Ridge*. This bottling is a blend of the two ridges aged *sur lie* in oak ovals. This time the bottles are all standard 750 ml and the luscious texture and mango-melon aromas promise to charm you, just as the wine charmed us twenty-two years ago. **Gold Medal winner.**

2014 Riesling (Dry)
Anderson Valley, Mendocino

Sheep grazing in Campsite Riesling. When we were building our house in Philo in 1975, we camped out in a spot protected from the wind, and “air conditioned” during the summer days with cool air draining from three hundred acres of forest above. Twenty years later we planted the Campsite with three clones of Riesling. Babydoll sheep now graze the fields throughout the year as the trellis is high enough to prevent sheep from eating leaves or grapes.



Three tasters sampling Navarro wine. Sadly, less than four percent of California’s Riesling grapes are grown in Napa, Sonoma and Mendocino; perhaps more consumers would request it, if more wineries grew and produced dry wine from this exciting grape variety.

Borderlands

It’s interesting to observe which wines customers in our tasting room choose to taste. Chardonnay is the white wine favorite, then in order of popularity: Sauvignon Blanc, Gewürztraminer and Pinot Gris. Riesling and Muscat are last and we’re continually perplexed as to why Riesling has the fewest fans. We suspect it’s because most imported German Riesling (as well as domestic Riesling) wines contain a substantial amount of residual sugar so many Riesling wines taste sweet. In France, Riesling (and Gewürztraminer) can only be planted legally within 30 miles of the German border; the French are justifiably chauvinistic about their food and wine, so perhaps it has extended to grape varieties as well. What a shame since most decent Riesling wines

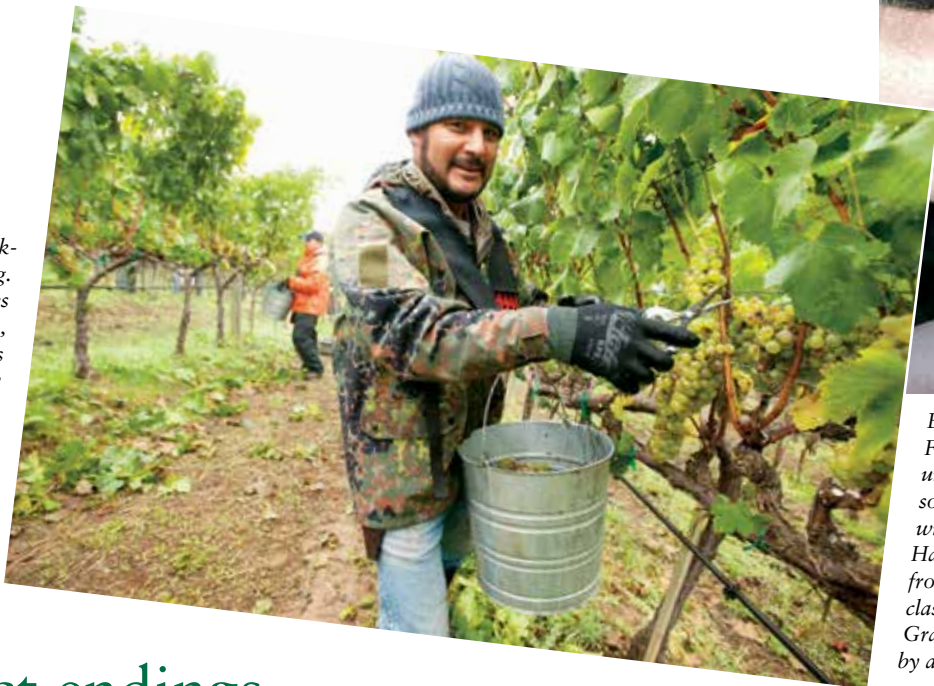
display more varietal character than many white grape varieties. Nevertheless, the banning of Riesling in all but a tightly restricted area is perhaps a sad legacy to the wars these countries have suffered. This

Harvested	Sept. 30, 2014
Sugars at harvest	22.7° Brix
Bottled	May 15, 2015
Cases produced	798
Alcohol	13.4%
Residual sugars	0.45%
Titrateable acidity	8.1 g/L
pH	3.13
Price (750 ml)	\$19.50

2014 Riesling definitely doesn’t finish sweet. It does contain a whisper of fermentable grape sugars, but these are balanced, almost hidden, by high acidity and low pH. The bouquet hints of honeysuckle and apple. The flavors are of stone fruit and apricot with jasmine, fennel and lemon notes. We were unable to produce as much dry Riesling as we would have liked; this is our lowest production in the last eight years so please don’t dawdle filling up your cellar. **Silver Medal winner.**

2012 Gewürztraminer
2013 Gewürztraminer
Cluster Select Late Harvest
Anderson Valley, Mendocino

Gerardo Torales picking late harvest Riesling. When we harvest grapes for cluster select wines, we use needle nose shears to carefully clip out only clusters with dehydrated, botrytised berries. Gerardo is wearing a harness to hold the picking bucket leaving both hands free for this painstaking work.



Botrytis affected cluster, sufficiently shriveled to harvest for cluster select wine. For the first few years we threw away rotten grapes because they looked so unappetizing. Then in 1979, a German winemaker friend encouraged us to eat some of the dehydrated berries; they were delicious and so began our fascination with making these stunning wines which are perfectly suited for long term aging. Have an important date in 2012 or 2013 to celebrate several years or decades from now? Botrytis-affected wines have the longest-term aging potential of any class of wine. We've had the pleasure of tasting a bottle of Tokaji from 1845 that Grandpa had squirreled away. It was still delicious and opening a wine laid down by a parent or grandparent makes for a joyful and thankful celebration.

Two perfect endings

Navarro's *Cluster Select* wines are produced entirely from clusters of grapes affected by botrytis, nicknamed the *noble rot*, as it's the only mold affecting grapes that doesn't ruin them. Quite the contrary, botrytis-affected berries shrivel without the skins splitting, thereby concentrating the nectar inside and adding enticing honey-apricot flavors. Botrytis only occurs and spreads when the humidity is high; wet weather occurred in November in 2012 and in September in 2013, producing two distinctly different wines. Gewürz has particularly thick skins, not easily prone to rot, so typically we have to wait until November to harvest before significant rot exists. When harvests are this late, the effects of botrytis are in the spotlight; the complex 2012 is

Harvested	Nov. 26, 2012
Sugars at harvest	32.5° Brix
Bottled	Feb. 21, 2013
Cases available	132
Alcohol	9.2%
Residual sugars	16.2%
Titrateable acidity	9.1 g/L
pH	3.10
Price (375 ml)	\$35.00

a rare wine that won Gold Medals in *every* wine competition where it was entered. The '13 was picked a month earlier than the '12 with substantially more acidity. That vintage we decided to spotlight the grape's rare, but desirable, acidity by encouraging the fermentation to convert the extra sugars into alcohol, leaving the wine with 4% less sweetness and 52% more acidity than the 2012. The '12 is mouth-filling with layers of complexity, whereas the '13 flaunts a scintillating yin-yang of sweetness counter balanced with acidity. Both vintages produced exceptional wines with a total of twenty-two Gold medals between them. Dessert by themselves, but lovely with lemon pound cake too. Stock up since no *Cluster Select* Gewürztraminer was harvested in 2014 or 2015. **Gold Medal winners. Best of Class.**

Harvested	Oct. 17, 2013
Sugars at harvest	33.2° Brix
Bottled	Feb. 18, 2014
Cases available	396
Alcohol	10.4%
Residual sugars	15.5%
Titrateable acidity	13.8 g/L
pH	2.99
Price (375 ml)	\$35.00

HOLIDAY SAMPLERS AND GIFTS

Medal winning wines at holiday savings

Samplers are pre-packaged and each contains wines in limited supply. All subject to prior sale.

Jennifer Dunlap and the rest of our staff will be manning the phones extra hours from 8AM till 6 PM weekdays and 8 AM to 5 PM weekends to take advantage of One-Cent ground shipping and bargain sampler prices. Navarro's farm-direct wines always represent an excellent value and our specially priced samplers feature discounts up to 24% until December 31.



No. 1 12, 6 bottles

Pinot and Chardonnay

Choose either three or six bottles each of Pinot Noir and Chardonnay; exceptional flavor and value for less than fifteen bucks a bottle!

2014 Chardonnay Table Wine Mendocino

2013 Pinot Noir Anderson Valley

#1A—12 bottle Sampler
\$177.00
Savings of \$30.00

#1B—6 bottle Sampler
\$92.00
Savings of \$11.50

No. 2 12, 6 bottles

Dry Golden Six

Choose either one or two bottles each of six Gold Medal winning wines; three crisp whites and three mouth filling reds.

2014 Pinot Gris Anderson Valley

2013 Gewürztraminer Estate Bottled (Dry)

2013 Chardonnay Mendocino

2013 Pinot Noir Anderson Valley

2013 Pinot Noir Méthode à l'Ancienne

2013 Zinfandel Mendocino

#2A—12 bottle Sampler
\$215.00
Savings of \$43.00

#2B—6 bottle Sampler
\$114.00
Savings of \$15.00

No. 3 12 bottles

Holiday Cheer

Something special for every occasion: one bottle each of eight new releases completed with four Gold Medal winning Navarro favorites.

2006 Navarro Brut R.D. Anderson Valley

2014 Gewürztraminer Estate Bottled (Dry)

2014 Pinot Gris Anderson Valley

2014 Riesling Anderson Valley (Dry)

2014 Chardonnay Table Wine Mendocino

2013 Pinot Noir Méthode à l'Ancienne

2013 Pinot Noir Deep End Blend

2013 Zinfandel Mendocino

2012 Zinfandel Old Vine Cuvée

2013 Chardonnay Première Reserve

2014 Sauvignon Blanc Cuvée 128

2012 Gewürztraminer (375 ml) Cluster Select Late Harvest

#3—12 bottle Sampler
\$269.00
Savings of \$54.00

No. 4 12, 6 bottles

All Red, All Gold

Choose either one or two bottles each of six Gold Medal winning red wines.

2013 Pinot Noir Méthode à l'Ancienne

2013 Pinot Noir Deep End Blend

2013 Pinot Noir Anderson Valley

2013 Zinfandel Mendocino

2012 Zinfandel Old Vine Cuvée

2013 Navarrouge Mendocino

#4A—12 bottle Sampler
\$279.00
Savings of \$59.00

#4B—6 bottle Sampler
\$149.00
Savings of \$20.00

No. 5 12, 6 bottles

All White, All Dry

Choose either one or two bottles each of six dry, Medal winning white wines.

2014 Gewürztraminer Estate Bottled (Dry)

2014 Pinot Gris Anderson Valley

2014 Chardonnay Table Wine Mendocino

2014 Riesling Anderson Valley (Dry)

2014 Sauvignon Blanc Cuvée 128

2013 Muscat Blanc Estate Bottled (Dry)

#5A—12 bottle Sampler
\$185.00
Savings of \$39.00

#5B—6 bottle Sampler
\$95.00
Savings of \$17.00

No. 6 12, 6, 3 bottles

Top Tier Trio

These three Gold Medal winning wines are certainly top of the line and represent the best of Navarro; choose 1, 2 or 4 bottles each.

2006 Navarro Brut R.D. Anderson Valley

2013 Chardonnay Première Reserve

2013 Pinot Noir Deep End Blend

#6A—12 bottle Sampler
\$359.00
Savings of \$101.00

#6B—6 bottle Sampler
\$187.00
Savings of \$43.00

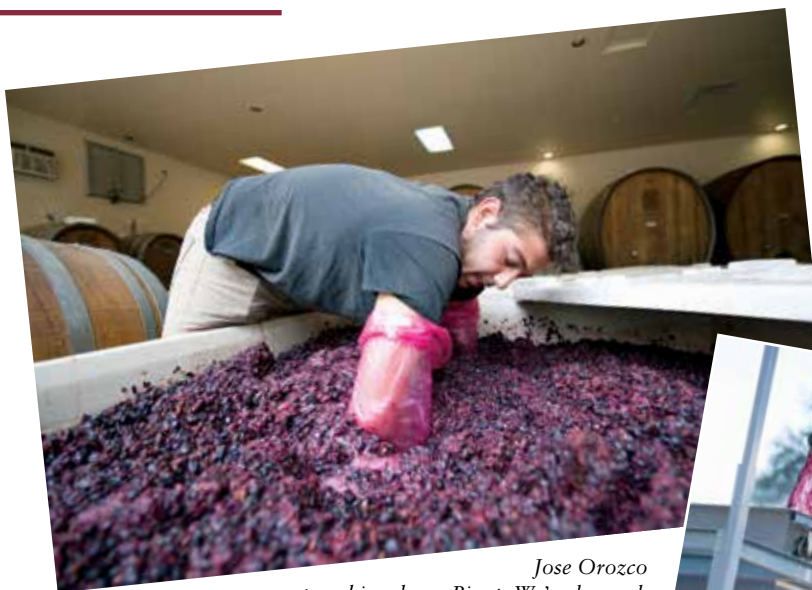
#6C—3 bottle Sampler
\$99.00
Savings of \$16.00



Hate to shop?

Just give us the names and addresses on your gift list and we will do the rest. We will be glad to print your personalized message attractively on a full color Navarro gift card and include it with your wine or juice gift at no additional charge.

2013 Pinot Noir
Méthode à l'Ancienne
 Anderson Valley, Mendocino



Jose Orozco punching down Pinot. We've learned that making Pinot by the ancient method produces the best results. Essentially that means avoiding mashing the grape must with a pump. After destemming into ¾ ton bins, we gently shove the skins that have bubbled to the top, back into the fermenting juice by hand several times a day. Then, when fermentation is complete, we pour the contents into the wine press rather than pumping it (right).



Oak barrel staves are straight and without knots. To transform them into a beautiful curve, an oak fire is placed inside the partially assembled barrel; heat makes the wood more pliable and easier to bend. We prefer the wood from forests where the growth is slow. Barrels with a tight-grain (closely spaced growth rings) are the preferred choice at Navarro; they impart less dry tannin character to the wine than wood from trees with faster growth.



Pumpless

In 1978 we produced our first Pinot Noir from grapes that we grew; we tank-fermented the wine by pumping the juice over the top and back onto the skins two or three times a day. Our harvest intern in 1982, who had worked in Burgundy, said we were making Pinot “wrong.” We responded with a Yankee challenge, “Show us!” Daniel found a small, discarded redwood water tank, cleaned it thoroughly, then destemmed clusters into the tank. He stripped down to his French undershorts, hopped into the tank and began macerating the fruit with his legs. This happened two or three times a day for over a week. We were at first taken aback, then amused; it was admittedly easier to push the button on a pump and not work up a sweat. At the end of crush Daniel departed but we kept his

wine separate from ours. When we compared the two wines in spring, Daniel's was better. Next harvest we adapted his idea with a California twist by punching-down using sterile gloves over our arms since it is illegal in the U.S. to get skin in contact with grapes or wine. Half was made using Daniel's *ancient method* and the other half utilizing pumps; the un-pumped wine once again was better. We labeled the pumped wine as *Anderson Valley*. The better wine was Navarro's first Pinot Noir labeled as *Méthode à l'Ancienne*. This bottling is made with the same fermentation regime but, by 2013, we have the advantage of better clones, rootstocks and trellises as well as more experience practicing our craft, resulting in a wine with plum, bacon and raspberry complexity. **Gold Medal winner. Best of Class.**

Harvested	Sept. 12-24, 2013
Sugars at harvest	24.6° Brix
Bottled	Aug. 12-18, 2014
Cases produced	4318
Alcohol	13.6%
Titrateable acidity	6.2 g/L
pH	3.64
Price (750 ml)	\$32.00
(750 ml) UNFILTERED	\$35.00
(375 ml)	\$17.50
(Magnum)	\$65.00

2013 Pinot Noir
Deep End Blend
Anderson Valley, Mendocino



Jorge Montiel and Martha Solano removing leaves and unwanted clusters from buckets of fruit dumped by the pickers. We prefer to pick in the cool, early morning hours; fermentation begins more slowly when the grapes are cold and pickers harvest more when the temperature is chilly and there are no yellow jackets buzzing around the fruit.



An aerial view of Navarro's upper vineyards. The Pinot vineyards are outlined in red; straight lines within a field indicate different clones. Many of the clonal blocks are further subdivided by a change in rootstocks. We harvest these subdivisions separately and keep the wine as a separate lot all the way through the winemaking process; over the years we've gained a lot of knowledge about which clone-rootstock combos do well in Philo.

Ocean view

The structure of Navarro's *Deep End* Pinot is determined by Navarro's hillside, ocean-view vineyards with their cool marine influence. In 1993, when phylloxera was discovered in Anderson Valley, we decided to expand our vineyards up the hill before we had to pull out and replant the lower vineyards. We enlisted the help of a French winemaker and as we were inspecting the potential sites he spotted a large fig tree which had been part of a homesteader's garden, planted about 1903. "When do the figs ripen?" he asked. "Early August," we responded. He explained that if figs ripen in July or August, like in Southern France, perhaps we should plant Syrah or Mourvèdre. It made sense since we knew our figs in the valley floor ripen in October; it must be hotter up high we reasoned. Over the next few weeks a sensible soul suggested that we put a

weather station in the hills to measure the temperature. We were startled to discover that the hill site was cooler than our existing vineyards, hence ideal for Pinot Noir. How come? What we hadn't figured was that the homesteader had made the ocean view site his garden because it was frost-free. Figs bud out and set a crop early; the late ripening figs at the valley floor really were second crop, after the unobserved first crop had been frosted off. The *Deep End Blend* is aged in our favorite French oak, 50 percent new, for sixteen months with eighty-five percent of the vintage from fruit grown up high in Garden Spot, Marking Corral and Middle Ridge; vanilla and toast with a strawberry-cherry core. **Gold Medal winner.**

Harvested	Sept. 13-20, 2013
Sugars at harvest	24.8° Brix
Bottled	Feb. 19, 2015
Cases released	546
Alcohol	13.7%
Titrateable acidity	6.5 g/L
pH	3.64
Price (750 ml)	\$55.00
(Magnum)	\$110.00

2013 Zinfandel Mendocino

Jim Klein, Al Tollini and Nomor sizing up the Zinfandel crop. (As a puppy Nomor was very frisky, chewing everything; Al says he was always yelling “no more” and the name stuck.) The fruit from Al’s vineyard makes delicious, full-bodied wine which seems fitting when the vines have trunks bigger than a man’s thigh.



John and Margaret Parducci on Navarro’s tasting room deck in 2003. John was the “father” of Mendocino Zinfandel. He hated oak flavors so he had coopers produce many large, beautiful redwood upright casks in which he aged Zinfandel and the other hearty red varietal wines he so loved. John always made wine his way. We miss him.

That darn oak

We remember being at a dinner celebrating the tasting results of the Mendocino County Wine Competition with most members of the Mendo wine community attending. We were seated next to John Parducci. John was one of the most generous and kind souls of the North Coast wine pioneers; he offered his help to every new winemaker and Navarro will always be grateful for the many times he helped save our skin. John was also opinionated and believed in speaking his mind, typically a few decibels louder than the ongoing conversation. The results of the Zinfandel judging were announced; Navarro’s was rated best, winning a Gold Medal. John was at first enthusiastic and asked how we aged the wine; we told John ten months in French oak barrels. John absolutely hated oak flavors in wine and frequently let his opinion be known. Tonight was no exception and once he tasted

the wine, in a voice so that everyone in the auditorium could hear, proclaimed “Darn oak. Ruins the wine.” So OK... “Darn oak” is a bit less emphatic than John’s actual words. Rumor has it that John was laid to rest in a stainless steel casket which seems fitting given how much he hated oak. Yep, this

vintage of Zin was also aged in French oak for ten months but the majority of barrels were seasoned; in our opinion (not John’s) Zinfandel’s blackberry fruit dominates and the oak adds spiciness, a little vanilla and a soft texture that is achieved with extended barrel aging. This wine is as bold as John with black licorice, pomegranate and olive overtones. **Gold Medal winner.**

Harvested	Sept. 27-Oct. 4, '13
Sugars at harvest	26.5° Brix
Bottled	Aug. 25-27, 2014
Cases produced	2438
Alcohol	14.5%
Titratable acidity	6.2 g/L
pH	3.83
Price (750 ml)	\$19.50

2012 Zinfandel
Old Vine Cuvée
 Mendocino

The average age for the heritage Zinfandel vines that produced fruit for this bottling is about 70 years. Older vines on rocky soils or hill-sides generally have an extensive root system. They don't bear as much fruit as younger vines, but with a deep root system, these old vines can deliver wines with intense fruit flavors.



Oldie but goodie

We've now made wine from over a dozen Zinfandel vineyards in the Ukiah area; so far we've found two vineyards, with vines older than many of Navarro's customers, that can be counted on to make gorgeous, intense wine every vintage. Old vines seem like old people; all the affections are stripped away and the essence of the personality seems to dominate. Old vines can produce fruit that, in addition to tasting delicious, possesses an interesting, well-etched flavor profile, vintage after vintage. The wines produced from Al Tollini's vines, which were planted in 1932, always have earthy aromas that hint of cereal grain, mushroom and truffles. Ed Berry's vines were planted in 1948; the trunks are as thick as a man's thigh and we are always delighted by the intense, delicious raspberry-blackberry fruit his vines deliver. We produced 150 barrels of Zinfandel in 2012, all from vines over 60 years of age. The most flavorful 20 barrels were blended to produce this *Old Vine Cuvée*. **Gold Medal winner. Best of Class.**

Harvested	Oct. 10-20, 2012
Sugars at harvest	26.8° Brix
Bottled	Aug 16, 2013
Cases available	107
Alcohol	14.9%
Titrateable acidity	6.1 g/L
pH	3.73
Price (750 ml)	\$29.00

2012 Petite Sirah
 Mendocino



After the red fermentation is complete, we rack off the free-run wine and then shovel the pomace into bins for transport to the presses.

Something old, something new

If you've read a few of Navarro's newsletters, you'll certainly recognize the name Tollini. We met Al Tollini many years ago and as our relationship developed, we've gained access to some of Al's oldest vines. He has a field of eighty-year-old, head-trained Petite vines planted on some highly desirable, well-drained soil. Adjoining Al's field is Bud Thompson's ten-year-old Petite vineyard planted with top-rated disease-free vines and a modern multi-wire trellis. This bottling is a blend of these two blocks that share the same hillside. After fermentation, the wine was aged in seasoned French oak barrels for almost two years; enough time to tame Petite's brawny tannins. It smacks of raspberries, black licorice and chocolate with briary tones. **Gold Medal winner.**

Harvested	Oct 6-14, 2012
Sugars at harvest	26.8° Brix
Bottled	Aug. 25, 2014
Cases available	36
Alcohol	14.2%
Titrateable acidity	6.0 g/L
pH	3.57
Price (750 ml)	\$29.00

Non-alcoholic wine-grape juices

2015 Gewürztraminer (white)

2015 Pinot Noir (red)

2015 Verjus (green juice from Chardonnay)

One of Navarro's biggest juice fans is Tom Guylas; if you've received our wine or juice delivered by UPS, Tom probably was the first of UPS's team to handle your package. Many customers have remarked how quickly they receive Navarro packages unless hot or cold weather make it unwise to ship immediately; we're proud of our shipping department but without Tom and UPS, delivery wouldn't happen so efficiently.



Night harvesting. Although each picker wears a headlamp, most of the light during the night harvest is provided by huge floodlights that light up a large area and move with the picking team. If a picker is slow, he literally gets left in the dark, so keeping up with the crew is of prime importance. We harvest grapes for juice at about the same ripeness level as sparkling wine, but less ripe than for still wine; this earlier harvest results in juices where the sweetness is counterbalanced by the grape's acidity.

Early delivery

Over the last five vintages harvest dates have been creeping forward. Fruits ripen more quickly when the weather is warm, creating a logistical problem for a vintner. Ripening quickly compresses the harvest, so all the necessary work has to be performed during a shorter span of time. For Navarro, the time period between harvesting for juice and harvesting for wine has also been condensed. Our protocol, which worked better when wine harvests were late, was to harvest, press, chill, filter and bottle the fresh juices before we harvested any grapes for wine. Juice is a perfect fermentation medium. We used to find it unthinkable that we would bottle juice while the new wines were bubbling and yeasts running rampant in the winery. Today, bottling juice while we're making wine is a reality; we have no choice. The first few weeks after bottling we keep our fingers crossed, fretting about a rogue yeast sneaking into a bottle of juice and starting an unplanned fermentation. We check the

pallets daily. In spite of earlier harvest dates, we still make juice the same way we have for over thirty years. Grapes are destemmed, pressed and the juice quickly racked into stainless steel to be chilled to about 34°F. Over the following week, the juice is cold-filtered several times, with the final filtration being "yeast-proof." Filtration avoids pasteurization so the resulting juices taste exactly like fresh grapes; Gewürz juice is the more floral of the two and the taste suggests peach and lychee. The Pinot Noir has a pretty red color and tastes more of strawberry and rhubarb. Navarro juices are beloved by young and old alike.

JUICE SAMPLERS

6 Bottle Sampler

2 each Gewürztraminer
3 each Pinot Noir
1 each Verjus
\$63.00 *Save \$9.00*

12 Bottle Sampler

5 each Gewürztraminer
6 each Pinot Noir
1 each Verjus
\$119.00 *Save \$25.00*





PENNY
ROYAL



Introducing Pennyroyal wines

We are pleased to introduce the first three wines grown and produced by Pennyroyal Farm, our sister vineyard and creamery down the road in Boonville. From Navarro's experience with an adjacent planting, we knew that both Pinot Noir and Sauvignon Blanc could produce fine wine at our site. We planted seven fields employing two Pinot Noir clones that have produced excellent wine in Anderson Valley in addition to three recently imported fine French clones of Sauvignon Blanc. The white wine being offered is our 2014 Sauvignon Blanc. The juice from estate-grown grapes was cold-fermented and aged *sur lie* for eight months in French oak ovals, which were expressly constructed in France for Pennyroyal whites. The 2014 Rosé of Pinot Noir was produced from estate grown grapes grown in Block 1. The fruit was harvested at night and, after destemming, the skins and juice macerated for merely an hour to add a little color and body. After a miser-

ably cool and wet 2011 vintage, we were delighted to harvest Pinot Noir at full ripeness in 2012; the grapes were picked at night when the fruit was cold, destemmed, then fermented in small bins with twice-daily hand-punchdowns to keep the tannins soft and gentle. After fermentation, the must was pressed and the juice racked to a mixture of new and seasoned French oak barrels to age for almost a year. The three wines are available separately, but we are offering them as a trio to introduce you to the unique flavors of Pennyroyal's microclimate.

INTRODUCTORY RELEASES

2014 Sauvignon Blanc

Anderson Valley

The 2014 Sauvignon Blanc's *sur lie* aging produced a toasty top note to Savvy's gooseberry and lime fruit (\$25).

2014 Rosé of Pinot Noir

Anderson Valley

The 2014 Rosé of Pinot Noir is almost a Blanc de Noir with a delicate hue, rose petal aromatics and strawberry-cinnamon flavors (\$25).

2012 Pinot Noir

Anderson Valley

The 2012 Pinot Noir has rested in the bottle for almost two years at Navarro, Pennyroyal's sister cellar; the tannins are soft with pleasing flavors of raspberry, black cherry and clove. (\$39).

Introductory SAMPLERS

[#1]

One bottle of each wine
\$79.00 *Save \$10.00*

[#2]

Two bottles of each wine
\$155.00 *Save \$23.00*

[#3]

Four bottles of each wine
\$299.00 *Save \$57.00*





PENNY
ROYAL

*Erika McKenzie-
Chapter, cheesemaker,
and Sarah know each
of their goats by name.
There is no scientific
proof that named goats
produce better milk
but our hearts tell us
it is true.*



*Sarah placing rounds of Tomme
(Boont Corners) on wooden planks
in an aging room. The aging rooms'
temperature and humidity are precisely
controlled to mimic the microclimate
in a cave. The rounds age from two to
eight months; aging produces a harder
cheese with more nutty flavors.*



Pennyroyal Farmstead cheeses

Pennyroyal Farm is committed to producing handcrafted cheeses exclusively from goats and sheep that are raised at our family farm. The milking parlor and barn are steps away from the creamery, where the milk is transformed into cheese within hours of milking. By spring 2016 we expect to open a new visitor's facility at the creamery but, until then, this sampler is the best way to see what the goats, sheep and cheesemaker have been up to. The current sampler includes both fresh young cheeses produced from this year's milk and hard cheeses that have been patiently aged and turned on wooden planks in our cave for months.

Farmstead Cheese SAMPLER

\$77.00 Delivered!*
or \$199.00 for three of each cheese

GUARANTEED FARM FRESH!

We pack these five cheeses with cold packs in insulated containers and ship using one-day service. The cheeses will arrive at your home or office fresh from the farm. Guaranteed!

*Northern California: FREE Shipping
West of the Rockies: \$14.99
East of the Rockies: \$19.99

Cheese and wine must be shipped separately.

Laychee (6 oz.): Soft, fresh chèvre-like cheese from pasteurized goat milk with a tangy, citrusy zing.

Velvet Sisters (6 oz.): A camembert style surfaced-ripened cheese. Bright and creamy with a hint of mushroom.

Boonter's Blue (7 oz.): Gentle, minerally blue with grassy, floral notes and thick veining that doesn't overpower.

Boont Corners, 2 month (6 oz.) Made from fresh raw goat and sheep milk into three pound wheels which are aged over two months.

Boont Corners, Vintage (6 oz.) Made from fresh raw goat and sheep milk and aged 5 months; sharp and tangy flavors.

Boont Corners, Reserve (6 oz.) Aged over 180 days from fresh raw goat milk, the texture is hard and the flavors multifaceted.