

NAVARRO

Vineyards

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OUR 2020
HOLIDAY RELEASES



Navarro's winery crush crew 2020. After wearing masks and social distancing up to 12 hours a day in August's heat and September's smoke, they qualify as Navarro heroes.

Hidden cheer

The holidays are a good time to laugh and count blessings, even if it is tougher this year than most. Navarro is pleased to introduce 11 new award-winning wines guaranteed to bring out the smiles hiding under your mask. Six dry whites

from the 2019 vintage are featured including four that were aged *sur lie* in French oak ovals: Gewürztraminer, Muscat Blanc, Pinot Gris and Riesling. We are also presenting two whites that were aged in barrels: Blanc

de Noir and Chardonnay Table Wine; the latter is an exceptional bargain at a mere \$14.75 per bottle when purchased by the full case. Three Gold Medal-winning red wines from the 2018 vintage are also available: two estate-grown Pinot Noirs and an *Old Vine Cuvée* Zinfandel. Two recently disgorged sparkling wines from the 2013 and 2016 vintages are making their grand entrance just in time for the festivities. Add at least one of the three yummy varietal grape juices to your order so everyone in your "pod" can celebrate. From now until December 31 enjoy One-Cent ground freight and reduced air freight for all 12-bottle orders, as well as bargain prices on case specials and samplers—but don't dawdle as some wines may sell out quickly.

Happy holidays from our family to yours,

*Ted Bennett and Deborah Cahn
Aaron and Sarah Cahn Bennett*

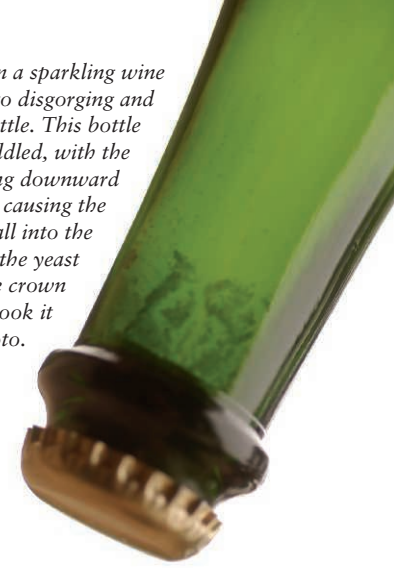


We've missed sharing harvest lunches with our family and crew this year.

2016 Navarro Brut
 2013 Navarro Brut
 Disgorged June 2020
 Gewürztraminer
 Anderson Valley, Mendocino



Yeast in a sparkling wine bottle prior to disgorging and corking the bottle. This bottle had been riddled, with the gradual tilting downward of the bottle causing the sediment to fall into the neck so that all the yeast was next to the crown cap before we shook it a bit for this photo.



Haley, a winery intern in 2020, carrying tubes of fermenting juice from each of Navarro's oval-fermenting vineyard lots. We measure how much sugar was consumed during each 24 hour period so that we can accurately control the rate of fermentation for each cask of wine.

Big berries, little bubbles

In years like 2006 and 2016, we had bumper crops mainly due to unusually large berries—Gewürztraminer clusters in Philo typically weigh about 100 grams but in 2006 they averaged 150 grams. Grape clusters in *Méthode Champenoise* sparkling wines are slowly pressed without destemming to avoid extracting phenolics from the skins; large berries are highly desirable for sparkling wine production as they have a high ratio of juice to skins. Navarro releases about 900 cases of sparklers to our wine friends during the holidays but during a good vintage for sparkling wine we may harvest enough grapes for double our annual needs. Once bottled, sparkling wine improves with each additional year of aging

2013 Cuvée	
Harvested	Sept. 2-4, 2013
Sugars at harvest	20.0° Brix
Bottled	June 27, 2014
Disgorged	June 16, 2020
Cases disgorged	145
Alcohol	11.8%
Titratable acidity	7.8 g/L
pH	3.14
Price (750 ml)	\$35.00

en tirage with the most change occurring during the first four to five years. These are the same base wines as we released last year but since these bottles weren't disgorged until June 2020, they have spent an extra year *en tirage*. The 2016 has now spent 50% more time *en tirage* making it smoother and creamier, emphasizing the enticing yeasty notes. The 2013, after six years on the yeast, is a stunner whose complexity has resolved with inviting delicate beads of mousse. Personally, we prefer Champagne when it has recently been disgorged, before the fresh, yeasty cellar notes begin to fade, so we release Navarro's sparkling wines the same way. This is the final release of both these wines so don't miss out.

2016 Cuvée	
Harvested	Aug. 18-21, 2016
Sugars at harvest	20.0° Brix
Bottled	June 28, 2017
Disgorged	June 16, 2020
Cases disgorged	673
Alcohol	12.0%
Titratable acidity	9.0 g/L
pH	3.05
Price (750 ml)	\$29.00

2019 Blanc de Noir
Anderson Valley, Mendocino

Ulises stirring the lees—dead yeast cells—in a barrel. When yeast cells die, the cell walls break down and release polysaccharides, amino acids and mannoproteins into the wine, influencing the body, aroma and mouthfeel. This wine was stirred every two weeks for six months to keep the lees in suspension.



Ulises and Phil rinsing out seasoned French oak barrels prior to filling them with wine or fermenting juice. When the barrels are empty, we fill them with sulfur dioxide gas to prevent any funk from developing; we pressure wash the inside of the barrels with steaming water to remove the sulfur dioxide before we fill the barrel with wine.



Cold facts

We've produced sparkling wine blends of Pinot Noir and Chardonnay for several decades and it seemed to us that the Pinot portion contributes the most body and richness to the cuvées. We decided in 2019 to produce a dry white wine from Pinot Noir grapes—whole-berry pressed exactly as we do for sparkling wine. What's different is the ripeness of the fruit. Sparkling wine grapes are harvested at 18° to 20° Brix when the acidity is high; still wine grapes are harvested at 23° to 25° Brix for fuller flavor. To avoid picking up any red skin pigments we harvested the grapes cold and clusters were placed in the presses without destemming. The clusters were pressed slowly over a couple of hours but since our presses are small for whole-cluster pressing, we could only press a couple of tons of fruit per cycle. Each day when we were harvesting fruit for our *Méthode à l'Ancienne* Pinot Noir, we would whole-berry press a few bins each morning for

this Blanc de Noir. Consequently, this wine is from fruit grown in four Pinot Noir vineyard sites—with four different clones—with 60% harvested from our higher elevation vineyards. The juice began fermentation in stainless steel tanks; 25% was transferred to seasoned French oak barrels at the beginning of fermentation and the remaining 75% was racked to barrels halfway through fermentation. The wines completed primary fermentation in the barrels without a malolactic fermentation, keeping the acidity bright. Peachy tropical flavors progress to cantaloupe; Pinot Noir roundness with surprisingly bright minerality and an opulent mouthfeel.

Harvested	Sept.26-Oct.8, '19
Sugars at harvest	23.4° Brix
Bottled	June 26, 2020
Cases produced	582
Alcohol	13.8%
Titrateable acidity	6.9 g/L
pH	3.27
Price (750 ml)	\$29.00

2019 Chardonnay Table Wine
Anderson Valley, Mendocino



Harvesting Chardonnay at night, September 26, 2019. The grapes for most of this bottling were grown in two Hammer Olsen vineyard blocks. A portion is from a vineyard we planted in 1983 to the “Robert Young” clone, prized for its mixture of big and little berries in the same cluster, and the remainder is from a block planted in 2007 to ENTAV clone 95, a more modern selection with apple-citrus aromas and flavors.

Harvesting Chardonnay at night, September 11, 2020.



Pretty pleasing

We fermented and aged over a dozen different vineyard lots of Chardonnay from the 2019 vintage. Each lot of wine was produced with grapes harvested from different fields, from different clones within a single field, or from different pruning methods—cane versus cordon pruning—within the same field. Some vineyard lots were fermented in stainless steel tanks then

aged in seasoned oak barrels, however the majority were barrel fermented in an equal mixture of new and one- to four-year-old French barrels. There were two variations of the barrel fermented lots: one in which we racked the fermenting juice to barrels at the beginning of fermentation and the other in which we racked to barrels mid-fermentation. After selecting the lots of wine intended for our *Première Reserve* and *Mendocino*

bottlings, we were delightfully surprised that there was enough leftover wine in these “primo” lots for our Table Wine needs. Combining these lots created a classy *Anderson Valley* Chardonnay Table Wine which simplified our blending decisions; the remaining 3,800 gallons of Chardonnay that didn’t meet Navarro standards were sold off in bulk. 85% of the wine in this bottling was produced from estate-grown grapes

and the remainder was produced from our next-door neighbor, Valley Foothills Vineyards. Philo’s signature of sunshiny, fresh aromas and flavors suggesting lemon and poached pear have mingled with discreet toasty, vanilla flavors from aging in French oak barrels.

Harvested	Oct. 1-5, 2019
Sugars at harvest	23.0° Brix
Bottled	June 25, 2020
Cases produced	1,652
Alcohol	12.9%
Titrateable acidity	5.9 g/L
pH	3.44
Price (750 ml)	\$18.00



HOLIDAY SPECIAL!

Buy it by the case for only \$177.00; a savings of \$39.00! That’s only \$14.75 per bottle.

2019 Gewürztraminer
 Estate Bottled, Dry
 Anderson Valley, Mendocino

Night harvesting West Hill Gewürztraminer with face masks in 2020. Luke, the large dog in the foreground, is a recent addition to Navarro's herd and likes spending his night guarding the pickers.



Casey Hartlip inspecting his Gewürztraminer harvest. Casey manages the vineyards at our neighbors, Valley Foothills Vineyards. In the 1990s they planted a Gewürztraminer vineyard for Navarro on soil similar to Navarro's West Hill. Since it is pruned and managed to Navarro's specs it can be labeled Estate Bottled. In 2019 this field made delicious grape juice, but because of our meager harvest in 2020, we harvested this field fully ripe for our Estate Bottled bottling. "Not coincidentally, Navarro has long made California's finest Gewürztraminer." —Dan Berger, Napa Valley Register

Projecting

Covid-19 and wildfires have obviously made 2020 a difficult year for grape growing and winemaking. The reality is 2020 also affected Navarro's marketing of the 2019 vintage. Covid-19 has closed Navarro's tasting room for months and, like many family businesses, we huddled over our laptop spreadsheets in the spring and decided to decrease our sales projections. The result is that despite 2019 being an excellent year for Gewürztraminer, we made considerably less than usual, selling off what we worried was excess as *Cuvée Traditional*. Over six inches of rain in early May 2019 saturated the soil and the vines responded by producing lush growth. With exposure to the ocean breezes, Navarro's *West Hill* is the coolest of our Gewürz sites and its vines produce the most

aromatic wines with good acidity and a long finish—wine from this field accounts for about two-thirds of the *Estate Bottled* cuvée. The remainder comes from the *East Hill*

Harvested	Sept. 11-17, 2019
Sugars at harvest	23.5° Brix
Bottled	June 17-18, 2020
Cases produced	2,030
Alcohol	13.1%
Titrateable acidity	6.0 g/L
pH	3.30
Price (750 ml)	\$24.00
(375 ml)	\$14.00

which is a slightly warmer location as it isn't in the direct path of the ocean breezes. It has more body than the *West Hill* and adds a citrusy quality to the tropical fruit flavors of the *West Hill*. Navarro running low on Gewürz is unprecedented but golly, so was 2020! **Gold Medal winner.**

2019 Pinot Gris
Anderson Valley, Mendocino



Alfredo removing the dead yeast from an oval; this Pinot Gris was aged sur lie for seven months in oak ovals. The spent yeast enriches the wine despite looking yucky.



Tale of two ridges

In our winery log, the fields that produced grapes for this bottling are named *VF Ridge* and *Middle Ridge* and although they both are located in Philo, they have very different microclimates. *VF Ridge* is located at our next-door neighbor, Valley Foothills Vineyards, on a ridge slightly above Highway 128 on the valley floor at 270 to 290 feet in elevation. The site is protected by a large grove of redwood trees and the vines are out of the wind; the harvest dates are usually in mid-September. Navarro's first Pinot Gris was produced from this warm site in 1993. The crop was small but we were so excited about producing Anderson Valley's first Pinot Gris that we used a smaller 500 ml bottle—unfortunately the bottle choice was an accounting nightmare as the bottle size didn't integrate into our computer software. Navarro's *Middle Ridge* vineyard was planted a decade after *VF Ridge* and is located on a sloping ridge at 840 to 940 feet in elevation. The site faces

View from Navarro's Middle Ridge Pinot Gris vineyard, late in the season.

west toward the ocean and lies in the direct path of its cooling breezes resulting in harvest dates in October. It is planted to two clones which are harvested separately, though the wines are very similar. One has some pear-quince notes and the other is more lemony; combined, the wine has enticing lemon-pear scents, flavors hinting of ginger and pineapple and a long, crisp finish.

Harvested	Sept. 12-Oct. 4, '19
Sugars at harvest	23.2° Brix
Bottled	May 8, 2020
Cases produced	1,008
Alcohol	13.0%
Titrateable acidity	6.3 g/L
pH	3.24
Price (750 ml)	\$22.00

The wine produced from *VF Ridge* is perfumed with classic nut oil flavors; a 30% addition of *VF* to the *Middle Ridge* wines added nut oil flavors to the mid-palate. **Gold Medal winner. Best of Class.**



Pinot Gris is a genetic mutation of Pinot Noir and is genetically unstable so we frequently see Blanc and Gris grapes in the same cluster.

HOLIDAY SAMPLERS AND GIFTS

Medal-winning wines at holiday savings up to 30%

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

No. **1**
12, 6 bottles

Pinot Noir & Chardonnay

Choose either three or six bottles each of Chardonnay and Pinot Noir; the Chardonnay earned a Silver Medal and the Pinot garnered a Gold and has just been rated 92 points.

2019 Chardonnay
Table Wine
Anderson Valley

2018 Pinot Noir
Anderson Valley

#1A—12 bottle Sampler
\$209.00
Savings of \$31.00

#1B—6 bottle Sampler
\$109.00
Savings of \$11.00

No. **2**
12, 6 bottles

Red, white & gold

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

2019 Gewürztraminer
Estate Bottled (Dry)

2019 Pinot Gris
Anderson Valley

2019 Sauvignon Blanc
Cuvée 128

2018 Chardonnay
Mendocino

2018 Pinot Noir
Méthode à l'Ancienne
(Unfiltered)

2018 Zinfandel
Old Vine Cuvée

#2A—12 bottle Sampler
\$257.00
Savings of \$47.00

#2B—6 bottle Sampler
\$137.00
Savings of \$15.00

No. **3**
12 bottles

Holiday cheer

Something special for every occasion: one bottle each of 12 new releases.

2016 Navarro Brut
Recently Disgorged

2013 Navarro Brut
Recently Disgorged

2019 Chardonnay
Table Wine
Anderson Valley

2019 Blanc de Noir
Anderson Valley

2019 Gewürztraminer
Estate Bottled (Dry)

2019 Pinot Gris
Anderson Valley

2019 Muscat Blanc
Estate Bottled (Dry)

2019 Riesling
Anderson Valley

2018 Pinot Noir
Méthode à l'Ancienne

2018 Pinot Noir
Méthode à l'Ancienne
(Unfiltered)

2018 Pinot Noir
Deep End

2018 Zinfandel
Old Vine Cuvée

#3—12 bottle Sampler
\$289.00
Savings of \$64.00



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 on an attractive full-color Navarro gift card and include it with your wine or juice gift at no additional charge.

No. **4**
12, 6, 3 bottles

Winter troika

Choose either one, two or four bottles each of three Gold Medal-winning wines; two dry whites and a scrumptious red.

2018 Gewürztraminer
Estate Bottled (Dry)

2017 Chardonnay
Mendocino

2016 Pinot Noir
Méthode à l'Ancienne

#4A—12 bottle Sampler
\$225.00
Savings of \$99.00

#4B—6 bottle Sampler
\$125.00
Savings of \$37.00

#4C—3 bottle Sampler
\$65.00
Savings of \$16.00

No. **5**
12, 6 bottles

White and dry

Choose either one or two bottles each of six crisp, dry white wines; five from the exceptional 2019 vintage.

2019 Blanc de Noir
Anderson Valley

2018 Chardonnay
Mendocino

2019 Gewürztraminer
Estate Bottled (Dry)

2019 Pinot Gris
Anderson Valley

2019 Muscat Blanc
Estate Bottled (Dry)

2019 Riesling
Anderson Valley

#5A—12 bottle Sampler
\$229.00
Savings of \$53.00

#5B—6 bottle Sampler
\$119.00
Savings of \$22.00

No. **6**
12, 6 bottles

Red and gold

Choose either one or two bottles each of six Gold Medal-winning red wines; five Pinots and one Zinfandel.

2018 Pinot Noir
Deep End

2018 Pinot Noir
Méthode à l'Ancienne

2017 Pinot Noir
Méthode à l'Ancienne

2016 Pinot Noir
Méthode à l'Ancienne

2018 Pinot Noir
Anderson Valley

2018 Zinfandel
Old Vine Cuvée

#6A—12 bottle Sampler
\$333.00
Savings of \$81.00

#6B—6 bottle Sampler
\$175.00
Savings of \$32.00



Chris and the rest of our team will be staffing the phones extra hours from 8 AM to 6 PM weekdays and 8 AM to 5 PM weekends to help you 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 29% until December 31.



2019 Muscat Blanc

Estate Bottled (Dry)

Anderson Valley, Mendocino

Harvesting Muscat Blanc 2020. Normally, in the morning after a night of harvesting, we always provided a sit-down, hot meal for the harvest crew, a tradition we had to forego in 2020.



Alfredo moving a pump into the cellar with medium-sized ovals—about 650 gallons—to rack the wine off its lees.

Lengthy history

The term Muscat is used to describe a family of grapes and the earliest mention of Muscat is in the 2nd century AD. Although over 200 grape varieties have distinct Muscat-like flavors, there are only about 25 actual Muscat varieties including several that are now presumed to be extinct. Muscat Blanc, the most distinguished of the family, is a very old variety and consequently there are hundreds of synonyms for this grape. The most common one today is *Muscat Blanc à Petits Grains*, named for the size of its berries, which are smaller than other Muscats; despite the French name, this variety's origin is probably Greece, where the most common synonym is *Moschato Samou*. Plantings have increased in recent years but Muscat is blended to add complexity to a myriad of white wines rather than bottled as a Muscat Blanc wine. When we planted our first Gewürztraminer vineyards, we were

advised to interplant it with Muscat to make the Gewürz more floral. While both of the wines are aromatic and flavorful, we find the aroma and flavor profiles to be quite different so Navarro's Muscat is 100% Muscat and our Gewürztraminer is 100% Gewürz. This is our 26th vintage of Muscat grapes from our *Hammer Olsen* vineyard; they were night harvested at a modest level of ripeness so the wine would retain a modest level of alcohol. Boasting orange and guava flavors, the wine is fruity yet completely dry, the acidity is bright which keeps it refreshing and the low alcohol makes it perfect to sip by the hearth. **Gold Medal winner. Best of Class.**

Harvested	Oct. 5, 2019
Sugars at harvest	23.0° Brix
Bottled	May 6, 2020
Cases produced	312
Alcohol	12.3%
Titrateable acidity	7.2 g/L
pH	3.38
Price (750 ml)	\$22.00

2019 Riesling
Anderson Valley, Mendocino

The ovals in which we age Riesling sur lie vary in size so that we can accommodate the varying quantities of grapes that we harvest vintage to vintage. This is one of our smaller casks—about 200 gallons—but we still have to squeeze inside to clean them in May when we remove the wine for bottling.



Champion the underdog

For the last few decades, wine writers have routinely predicted increases in demand for Riesling wine in the USA. Wineries apparently haven't experienced increased sales or they would have planted more Riesling vines. In 2019 there were only nine acres of non-bearing—recently planted—Riesling in all of California, compared with 6,000 non-bearing acres for other white varietal grapes; obscure varieties like Picpoul Blanc and Vermentino were planted in greater quantities than Riesling. We love Riesling and think it is one of the great white wine varieties so we are puzzled that it hasn't captured much consumer interest in the States. You can bet that a winery like Navarro, that built its reputation based on Gewürztraminer, would

be a cheerleader for an underdog wine variety. So surprise yourself and see just how nicely a crisp Riesling will go with dinner. Serving it with pork chops, applesauce and spätzle is a family favorite. This bottling is a cuvée created from three vineyard blocks that were fermented and aged seven months in French oak ovals. The aromatics suggest lemon blossom and honeycomb and tastes of orange marmalade, apple with intimations of apricot. **Gold Medal winner. Best of Class.**

Harvested	Oct. 1-10, 2019
Sugars at harvest	23.0° Brix
Bottled	May 7, 2020
Cases produced	958
Alcohol	13.7%
Residual sugars	0.7%
Titrateable acidity	7.1 g/L
pH	3.24
Price (750 ml)	\$22.00

Harvesting Campsite Riesling at night. The combination of inclement spring weather in 2020 followed by a hot summer with several scorches resulted in a Riesling harvest that was less than half of the normal yield.

2018 Pinot Noir
Méthode à l'Ancienne
 Anderson Valley, Mendocino

Harvesting Pinot Noir under lights, pre-Covid. Cold grapes facilitate a long, slow fermentation, so since the 1980s we harvest at night. Nighttime temperatures during harvest in Mendocino are cold, frequently dropping to the 30s and 40s. In 2018, we were harvesting Pinot Noir in one field and near dawn, we had to frost protect another field.



The French word Pinot means pine and attests to Pinot Noir having tight, pinecone-shaped clusters. In this cluster, the larger berries have two seeds and the smaller berries have one seed. The clusters are small, about a quarter pound, and Anderson Valley Pinot Noir's selling price equates to about 50 cents per cluster.



**With a little help
 from our friends**

Pinot Noir and Gewürztraminer were the first vineyards planted at Navarro and these two varieties still account for the majority of our production. Our aim has always been to produce the best wine possible from our vineyards and sell the wine directly to the consumer to keep our prices moderate. The goal was to enjoy raising a family, tending our vines and perfecting our craft. Today, mega-wineries with umpteen brands from many countries virtually control wine distribution and the majority of small family wineries that blossomed in the last 40 years have been gobbled up by conglomerates. We feel fortunate about the road we took and the many wine friends that have supported us along the way. The payoff for our friends is a great price for this Pinot Noir by purchasing it directly. Produced from well-tended vines, fermented using *pigeage*

and aged in French oak barrels—25% new—this 94-point Pinot is priced at only \$31.50 in a

Harvested	Sept.28-Oct.18, '18
Sugars at harvest	24.5° Brix
Bottled	Aug.12-16, 2019
Cases produced	3,096
Alcohol	14.1%
Titrateable acidity	5.5 g/L
pH	3.62
Price (750 ml)	\$35.00
(unfiltered)	\$37.00
(375 ml)	\$19.00
(magnum)	\$69.00

12-bottle case. *Wine Enthusiast* magazine recently reviewed the wine: “Deep in flavor and rich in texture, this medium- to full-bodied wine overflows with black cherry, black tea and cedar flavors that mingle nicely, creating complexity and extending into a long finish. Best through 2026. 94 points.” Yep, it’s that good! **Platinum Medal winner.**



Pigeage à la Navarro

Navarro winery crush interns ready for punchdowns, September 2020. In spite of masks, social distancing, smoke and ash—not to mention the lack of a sit-down hot meal at noon—it was one of the best teams we've seen at Navarro.



I Love Lucy

The photo above is Navarro's modern take on the centuries old tradition of *pigeage*—treading on the grapes. Although *pigeage* has disappeared except as a tourist attraction—or a Lucille Ball TV rerun—in most wine producing areas, it stubbornly remains as the primary method of fermenting Pinot Noir in Burgundy. Open-top fermenters are filled with grapes—destemmed or whole clusters or both—then someone, historically a male, will strip to their underwear and hop in. Fermentations get off to very sluggish starts when grapes are harvested cold. Hot spots develop in the must when the fermentation in one area becomes more active than in the surrounding grapes; the task is to mix the hot with the cold to even out the fermentation, and the human body is a great heat sensor. When we started making wine we were skeptical of *pigeage*, so over two vintages we experimented by fermenting Pinot two ways: by pumping the must or *pigeage*. The results were consistently different—the pumped wines were less

aromatic and the flavors less nuanced. Perhaps Pinot Noir needs a little more oxygen than other red grapes and *pigeage* provides that magic amount of oxygenation. Navarro's routine for fermenting Pinot Noir: bins are filled with cold grapes—destemmed or with up to 15% whole clusters—and after two to three days a few grams of yeast are added and *pigeage* begins twice a day until the must is pressed. Being touchy about sanitation, we don't want someone in their shorts in our Pinot. Rubber waders don't work since you can't sense the heat so we settled on using shoulder-length thin poly gloves. An exceptional vintage is reflected in deep red cherry and plum flavors, a velvet mouthfeel and a clove-enhanced floral finish. **Gold Medal winner.**

Harvested	Sept.26-Oct.18, '18
Sugars at harvest	24.5° Brix
Bottled	Feb.27, 2020
Cases released	264
Alcohol	14.1%
Titrateable acidity	5.8 g/L
pH	3.60
Price (750 ml)	\$55.00
(magnum)	\$110.00

2018 Zinfandel
Old Vine Cuvée
Mendocino

Navarro purchases Zinfandel from two of Al Tollini's vineyard blocks; one block with 90-year-old vines and another with 70-year-old vines. Al bent down and picked up some rocks to show us the composition of his "soil."



Rock solid

About 10% of all the wine-grape acreage in California is planted to Zinfandel so it's hard not to think of this grape as a domestic treasure. However the vines planted in California most likely came from Apulia, Italy's southern heel, where it is known as Primitivo. DNA research has revealed that Zinfandel's origin is Croatia, where it is known as Tribidrag. Because of the international interest in Zinfandel and Primitivo, this research also fueled plantings in Dalmatia from only 23 vines identified through DNA research to over 200,000 vines two decades later. In all three regions, the clusters are long and the ripening uneven: a single ripe cluster may contain both raisins, overripe fruit, and underripe, green berries. We measure the Brix in the red must twice; once when the fruit is crushed and again two or three days later before we begin punchdowns. It's common that Zinfandel harvested at 24° Brix ends up at 27° Brix after cold-soaking with raisins,

We ferment Zinfandel in these five-ton fermenters. We punch down twice a day and when the fermenter is full, the dry cap—composed of skins that have risen to the surface—is about a foot thick and requires some brute force to try and break through.



so Zinfandel and Primitivo wines tend to have higher alcohols than Pinot Noir. But these uneven clusters deliver a range of flavors from underripe apple-skin to ripe flavors of cherry, raspberry and blackberry revealing the various stages of ripeness. This wide range of flavors is amplified on head-trained bush vines; clusters on the same vine are at different heights and higher clusters are riper than the fruit at a lower level. The fruit was destemmed, fermented using *pigeage* then aged in seasoned French oak barrels for 11 months. Rich and jammy with flavors of blackberry, currant and licorice ending with a peppery note. **Double Gold Medal winner.**

Harvested	Sept.30-Oct.4,'18
Sugars at harvest	27.0° Brix
Bottled	Aug.20-21,2019
Cases produced	1,610
Alcohol	14.9%
Titratable acidity	6.2 g/L
pH	3.75
Price (750 ml)	\$25.00

Non-alcoholic wine-grape juices

2020 Gewürztraminer (white)

2020 Pinot Noir (red)

2020 Verjus (green juice from Pinot Noir)



Navarro winemaker's son, Roé Klein, tasting juice in 2005 (far left). Roé (left) now has a degree in chemistry and spent the year doing research. He's currently working crush in a Monterey winery and hopes to work in New Zealand in February.



Prior to bottling juice, Manuel has taken apart the bottle-filler and is cleaning the spouts. Juice is a perfect fermentation media so bottling equipment must be sterile.

Next generation

This is Navarro's 40th year of producing varietal grape juices. We harvest wine-variety grapes—free of rot or mildew—slightly less ripe than we would for wine to keep the grape acidity high and the sugars modest. We then destem the grapes, press and transfer the juice to a refrigerated tank and quickly bring the temperature to about 30°F to prevent any fermentation. Next we filter the juice multiple times over several days—always keeping it cold—until the juice is crystal clear and free of yeasts. Finally, as the juice is being bottled, it is filtered the final time to assure sterility. The biggest headache is that juice has to be bottled before our wine fermentations begin so this should all be accomplished in a week or less. Our 2020 Verjus is from estate Pinot Noir grapes harvested a few days after the berries softened for maximum acidity. The Gewürztraminer juice's aromas are tropical and floral with yummy peach-tropical fruit flavors backed up with lively acidity. The Pinot Noir juice is lighter in color than the wine

as the grapes have to be pressed within 24 hours after harvest to avoid any fermentation. The fresh, juicy flavors are similar to the wine suggesting plum, strawberry and rhubarb. The Gewürz and Pinot juices can be drunk straight, with ice or with sparkling water. You can also add a little Verjus to make the juice tarter and less sweet. Refrigerate after opening; juices typically are delicious for several weeks. Verjus can also be frozen in an ice-cube tray. All three juices are available in 750 ml bottles. \$14.00.

JUICE SAMPLERS

6 Bottle Sampler

2 each Gewürztraminer

3 each Pinot Noir

1 each Verjus

\$75.00 *Save \$9.00*

12 Bottle Sampler

5 each Gewürztraminer

6 each Pinot Noir

1 each Verjus

\$142.00 *Save \$26.00*

