

# NAVARRO

## *Vineyards*

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2006 Muscat Blanc, *Estate Bottled: A wrinkle in time*

2007 Chenin Blanc, *Mendocino (Dry): Crisp pear*

2006 Navarrouge, *Mendocino: Rebel red*

2005 Syrah, *Mendocino: Fine tuning*

2005 Zinfandel, *Old Vine Cuvée: Defy convention*

2005 Pinot Noir, *Deep End Blend: Beyond expectations*

2004 Petite Sirah, *Mendocino: Rosewoods' '04 jam session*

2005 Mourvèdre, *Mendocino: Rosewoods' '05 jam session*

2006 White Riesling, *Cluster Select Late Harvest: Honey bunny*



OUR 2008 SPRING RELEASES

## Hidden treasure

Over the past thirty-three years a wood-pecker family has decorated the redwood siding on the winery with a lacework of holes. We are reluctant to remove the planks. We enjoy the persistence of our feathered neighbors storing acorns in the same barn where we squirrel away casks of wine. Like them, spring is the time to pull out our treasures: nine wines that have been hidden in Navarro's cellars since the harvests of 2004 through 2007. We have five new Gold Medal winning red wines; four are available in very limited quantities. Navarro's popular house wines, Chenin Blanc and Navarrouge are offered with case specials for less than \$11 per bottle which is sure to make you tap out a tune. The 2006 dry Muscat displays seductive floral aromas and a crisp finish; a stunning 2006 *Cluster Select* White Riesling completes Navarro's spring treasures. **The bargain priced samplers and case specials are offered until April 30th on a first come basis.**

Cheers,

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



*Navarro's Pre-Release friends purchased the majority of our best Pinot as futures at Navarro's Deep End barrel tasting in August 2006. The 2005 Deep End Blend was aged in 70% new French barrels and the remainder in one year old barrels. It was bottled unfiltered and reveals hints of violets, dark cherry and strawberry preserves on toast.*



## Beyond expectations

The 2005 vintage was a great one in Europe and also exceeded expectations in Philo. We produced 44 separate vineyard lots of Pinot Noir and after aging them for almost a year we chose the best barrels from the five best lots; we selected for finesse, complexity and depth. There was less wine produced than previous vintages due to a light harvest and most was purchased right out of the barrel well before there was any publicity. As wine competition results rolled in we had reason to beam. This bottling garnered four Gold Medals and was declared *Best New World Pinot Noir* at the New World International Wine Competition and then *Best Pinot Noir* at the Los Angeles County Fair. Needless to say we wish we had 667 cases rather than the paltry 67 we have remaining. **Gold Medal winner. (3 bottle limit)**

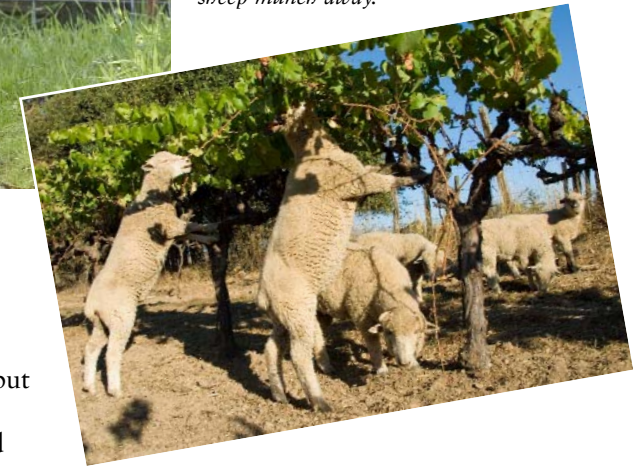
Harvested	Sept. 20-27, 2005
Sugars at harvest	26.0° Brix
Bottled	August 29, 2006
Cases released	67
Alcohol	13.8%
Titratable acidity	6.1 g/L
pH	3.73
Price (750 ml)	\$49.00

**2006 Muscat Blanc**  
*Estate Bottled (Dry)*  
*Anderson Valley, Mendocino*

Two mature sheep; the miniature babydoll on the left is a full grown ram—not a lamb. Philo is often waterlogged from December through March so winter vineyard grazing of sheep is unwise because it causes soil compaction. Sarah has been breeding and expanding a flock of babydoll sheep which are less than 24 inches high at the shoulder; their size allows them to weed under the vines during the dry season saving Navarro lots of tractor fuel. As we replant or modify our vineyards we are designing the trellis systems tall enough to be miniature sheep compatible.



*This is why you can't put full size sheep in a vineyard when the vines are growing. This vineyard was scheduled to be removed so we let sheep munch away.*



## A wrinkle in time

**B**y late September 2006 the nighttime temperatures were steadily dipping to about 40°F. Cold nights are tolerable for a while but at some point a vine seems to decide that the season is over and shuts down. In our climate Muscat can display *berry shrivel*: clusters stop accumulating sugar after they begin to color and the fruit tastes sour with little flavor. Usually it's easy to spot because the clusters turn flaccid and the berries appear withered so we simply don't pick them. In 2006 there were two levels of *berry shrivel*: sour fruit that obviously had no sugar and

*Pre-Release members touring Navarro's Muscat vineyard. The vines are trained high and can be weeded in the summer by babydoll sheep rather than by tractors or herbicides.*



another level where the grapes weren't wrinkled but they weren't as sweet as desired. Since the affected clusters in the latter category didn't display visual signs of a problem, Navarro's picking crew had to test each vine cluster by cluster. It was a long, acerbic day which gives us a tummy ache just thinking about it. Sour clusters were removed and thrown on the ground; the vineyard floor was littered with almost

Harvested	Oct. 14, 2006
Sugars at harvest	23.4° Brix
Bottled	May 7, 2007
Cases produced	596
Alcohol	13.5%
Residual sugars	0.29%
Titrateable acidity	7.3 g/L
pH	3.24
Price (750 ml)	\$19.00

half our anticipated crop. The remaining sweet, fragrant fruit was harvested the next morning and cold-pressed. The free-run juice was fermented and aged in seasoned oak casks; we finished it dry but made sure that the exhilarating florals linger. Try it with curry and your tummy will hum. **Gold Medal winner. Best of Class.**

2007 Chenin Blanc  
Mendocino (Dry)

Spring Case  
SPECIAL!

Buy it by the case for only \$117.00; a savings of \$27.00. That's only \$9.75 per bottle.



*John & Michelle Young pruning their Chenin Blanc vines. Chenin Blanc is the most famous grape in the Loire, especially in the nippy vineyards around Vouvray and Anjou.*

*We prefer our Chenin as they do in Anjou, Touraine and Saumur where up to 20% Sauvignon Blanc or Chardonnay can be added to "complete" the wine. In our morning tastings we found that a 10% Chardonnay addition in this bottling augmented the pear flavors and 10% Sauvignon Blanc added a note of fresh spring herbs.*

## Crisp pear

In an enological jungle of malolactic fermentations and esoteric oak it is nice to know that there is a clearing for a clean, fresh wine at a modest price that will remind you of the simple pleasure of biting into a ripe, juicy pear. Chenin Blanc is the third most widely planted grape in California but sadly most of it has been planted where it is way too hot. Navarro's Chenin Blanc is coaxed into perfection on a chilly bench above the Russian River where morning fog ensures that the grapes' natural tartness won't be blunted. Despite the wine's straightforward flavors the grape is not all that easy to grow in a cool climate. The variety is notoriously thin-skinned making it

Harvested	Sept. 4, 2007
Sugars at harvest	24.6° Brix
Bottled	Feb. 18, 2008
Cases produced	1041
Alcohol	13.5%
Residual sugars	0.27%
Titrateable acidity	7.7 g/L
pH	3.35
Price (750 ml)	\$12.00

susceptible to bunch rot in the morning fog and sunburn in the afternoon heat. For decades John Young has consistently delivered flavorful Chenin Blanc grapes to Navarro. His vines are about fifty years old. The canopy on his trellis shades the grapes from the midday sun but allows sufficient air circulation to avoid rot. Add Chenin Blanc to your list of simple pleasures. Pop it open with whatever is fresh from your garden or a local farmer's market. By the bottle it is a good deal and by the case you can't afford not to try it since it works out to only \$9.75 per bottle.





Last summer we replaced an older diesel frost protection pump with a modern fuel efficient engine. It is a farmer's equivalent of trading in an old gas guzzler for a hybrid car.



Punching down by hand rather than using electric pumps produces wines with a more gentle tannin structure. All of the red wines in this blend were literally hand made.

## Rebel red

Normally Zinfandel is the second most important ingredient in Navarrouge but in this vintage that position has been usurped by Cabernet Sauvignon. In fact Cabernet Sauvignon makes up 26% of this blend. We know of Meritage wines that have less Cab. But don't get us wrong; this is no claret. There is no Merlot or Cabernet Franc lurking in the blend. Mendocino is not Napa and the grapes that flourish in our cool valleys were planted by rebel Italian immigrants who were distinctly uninterested in having their wine imitate the grand chateaux of Bordeaux. 28% of the wine is a round and fruity Valdiguié and in decreasing amounts this year's Navarrouge is Cabernet Sauvignon, Pinot Noir, Syrah, Zinfandel, Mourvèdre, Petite Sirah, Grenache and Cinsaut. The Pinot Noir and Zinfandel combine with

### Spring Case SPECIAL!

Buy it by the case for only \$129.00; a savings of \$27.00. That's only \$10.75 per bottle.



Ryan Young could use eyes in the back of his head to navigate a tractor in the ancient Valdiguié vines that make up 28% of this blend.

Valdiguié to provide the core of ripe fruit while the Cabernet asserts herbal and tobacco notes. The remaining splashes of heritage Mendocino reds will remind you of the rugged and rebellious nature of the folks who first planted vineyards in Mendocino and who continue to farm here. As well as being delicious and food friendly, Navarrouge is priced for cottages not for castles. When you buy it by the case it is less than \$11 a bottle, which is pretty amazing for a red wine that has aged in the best French barrels.

Harvested	Sept. 25-Nov. 1, '06
Sugars at harvest	24.0° Brix
Bottled	Sept. 3-5, '07
Cases produced	2581
Alcohol	13.6%
Titratable acidity	6.4 g/L
pH	3.70
Price (750 ml)	\$13.00

# NAVARRO SAMPLERS

## Medal winning wines at special savings

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



We pack your wine in reusable cellar-packs and guarantee safe delivery. Bring back your cellar-packs on your next visit and we will give you a cash refund or a credit towards your next purchase.

### No. 1 12 bottles

#### Everyday fare

Six bottles each of Navarro's two everyday wines, a white and a red. A lot of pleasure for \$10.50 a bottle!

- 2007 Chenin Blanc Mendocino (Dry)
- 2006 Navarrouge Mendocino Red Table Wine

**\$126.00**  
Savings of \$24.00

### No. 2 12 bottles

#### New 6 times 2

Two bottles each of six new dry releases; two crisp whites and four delicious reds.

- 2006 Muscat Blanc Estate Bottled (Dry)
- 2007 Chenin Blanc Mendocino (Dry)
- 2006 Navarrouge Mendocino Red Table Wine
- 2005 Syrah Mendocino
- 2005 Zinfandel Old Vine Cuvée
- 2004 Petite Sirah Mendocino

**\$199.00**  
Savings of \$51.00

### No. 3 12 bottles

#### New and the best

One bottle each of 9 new releases, topped off with our 3 best Gold Medal winning dry wines.

- 2006 Muscat Blanc Estate Bottled (Dry)
- 2007 Chenin Blanc Mendocino (Dry)
- 2006 Navarrouge Mendocino Red Table Wine
- 2005 Syrah Mendocino
- 2005 Zinfandel Old Vine Cuvée
- 2004 Petite Sirah Mendocino
- 2005 Pinot Noir Deep End Blend
- 2005 Mourvèdre Mendocino
- 2006 White Riesling Cluster Select Late Harvest (375 ml)
- 2005 Chardonnay Première Reserve
- 2006 Gewürztraminer Estate Bottled (Dry)
- 2006 Pinot Gris Anderson Valley

**\$229.00**  
Savings of \$58.00

### No. 4 6 bottles

#### Pop stars

Four white wines and two reds make a friendly introduction to Navarro.

- 2006 Muscat Blanc Estate Bottled (Dry)
- 2007 Chenin Blanc Mendocino (Dry)
- 2006 Navarrouge Mendocino Red Table Wine
- 2005 Syrah Mendocino
- 2005 Chardonnay Mendocino
- 2006 Sauvignon Blanc Cuvée 128

**\$89.00**  
Savings of \$13.00

### No. 7 3 bottles

#### White showoffs

Navarro's three new white wines together have earned ten Gold Medals.

- 2006 Muscat Blanc Estate Bottled (Dry)
- 2007 Chenin Blanc Mendocino (Dry)
- 2006 White Riesling Cluster Select Late Harvest (375 ml)

**\$54.00**  
Savings of \$6.00

### No. 5 6 bottles

#### New dry six

One bottle each of six new dry releases. Two crisp whites, and four delicious reds.

- 2006 Muscat Blanc Estate Bottled (Dry)
- 2007 Chenin Blanc Mendocino (Dry)
- 2006 Navarrouge Mendocino Red Table Wine
- 2005 Syrah Mendocino
- 2005 Zinfandel Old Vine Cuvée
- 2004 Petite Sirah Mendocino

**\$111.00**  
Savings of \$14.00

### No. 8 3 bottles

#### Red and gold

One bottle each of Navarro's new Gold Medal winning red varietals.

- 2005 Syrah Mendocino
- 2005 Zinfandel Old Vine Cuvée
- 2004 Petite Sirah Mendocino

**\$73.00**  
Savings of \$8.00

### No. 6 6 bottles

#### Red hots

One bottle each of five new red releases completed with our Best of Show Pinot *Méthode à l'Ancienne*.

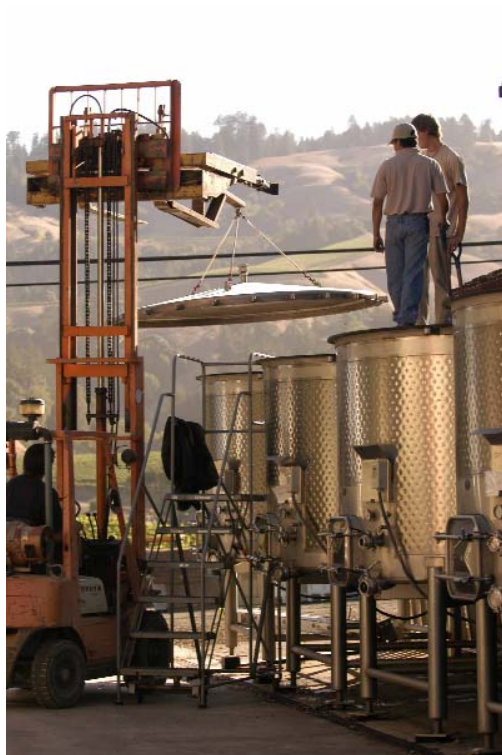
- 2006 Navarrouge Mendocino Red Table Wine
- 2005 Syrah Mendocino
- 2005 Zinfandel Old Vine Cuvée
- 2004 Petite Sirah Mendocino
- 2005 Mourvèdre Mendocino
- 2005 Pinot Noir *Méthode à l'Ancienne*

**\$129.00**  
Savings of \$18.00



Until April 30 our phones will be open extra hours; 8 AM till 6 PM weekdays and 10 AM till 5 PM weekends to help you take advantage of Navarro's special sampler pricing. Our website is available 24-7 at [www.NavarroWine.com](http://www.NavarroWine.com).

Navarro's largest red fermentors have detachable lids so that we can seal up the tanks at night or after the fermentation ends when we want to retain the carbon dioxide that is emitted during fermentation as a blanket of protection against the oxygen in the air.



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*During harvest the crush pad is busy from 7 AM until midnight.*

*Winemaking is like cooking; the last one in the kitchen has to wash the pots and pans. Late at night the winery is spic and span, ready for the next day's harvest.*

## Fine tuning

We only started making Syrah in 1995 so we're still fine tuning our winemaking routine. Twelve years ago there was little Syrah planted in Mendocino. We produced two Gold Medal winners as rookies but then the grower decided to take advantage of a seller's market and promised his grapes to a winery with deeper pockets. We were disappointed about losing future harvests from this proven field but since several other Syrah vineyards were being planted we kept a sharp lookout for other growers. It takes several vintages to assess a vineyard; we've found some good ones and we've dropped some disappointing ones. While all of our Syrah once came from the Russian River area, 42% of this vintage was grown in the

cooler Navarro River watershed. The cooler weather means this wine is tauter, higher in acid with less alcohol. The aromas suggest white pepper which is a signature of cool climate Syrah. Syrah grapes grown by Kurt & Heather Schoeneman in Boonville are the most recent addition to our blend. We added 23% Grenache for mid-palate fruit and a touch of Mourvèdre for a hint of forest. Like Syrahs from the

Harvested	Oct. 11-Nov. 1, '05
Sugars at harvest	24.3° Brix
Bottled	Aug. 21, 2006
Cases produced	938
Alcohol	13.7%
Titratable acidity	5.7 g/L
pH	3.86
Price (750 ml)	\$25.00

Rhone this wine ages gracefully and the hints of leather, cherry and eucalyptus weave a particularly intricate design over time. **Gold Medal Winner.**



*Winemaker Jim Klein with Kurt & Heather Schoeneman who own and operate Ferrington Vineyards in Boonville. Their Pinot Noir is a regular part of our Méthode à l'Ancienne bottlings so we had good reason to expect excellence from their Syrah.*



## 2005 Zinfandel

Old Vine Cuvée  
Mendocino

Al Tollini pruning his goblet trained vines. "Though the winery is located in Anderson Valley, Navarro goes inland to warmer sites in Mendocino where Zinfandel thrives to purchase grapes from five different growers. The vines are typically between 50 and 80 years old. Navarro's founding owners, Ted Bennett and Deborah Cahn, continue making great wines at terrific prices, selling primarily to mailing-list customers and restaurants."  
—*The Wine Spectator's Top 100 Wines of 2007*



Ed Pallini introduced us to all his relatives and their Zin grapes are some of our favorites. His family's old vines also supply the fruit for Navarro's Mourvèdre, Petite Sirah, Chenin Blanc, Rosé and Navarrouge.

Farmers are practical folks; a Republican grower and a Democratic vintner can agree on making good wine. It's a pleasant surprise to realize how many things unite rather than divide us.

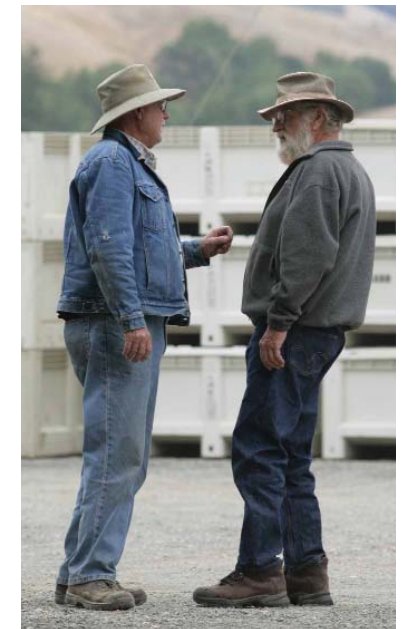
## Defy convention

Hang time has become a trendy term among winemakers. Conventional wisdom holds that the longer the time span between when the berries color and when they are harvested the more flavorful the grapes. We have no controlled experiments regarding hang time but we've noticed that sometimes the best grapes are the first ones harvested...not the last. This wine is a case in point. The first Zinfandel grapes were harvested on October 1 from a very old planting at Tre Sorrelle Vineyards, romantically located on Lovers Lane near Ukiah.

The vineyard was planted by the late Bruno Pallini and is now farmed by three of his granddaughters: Tia, Michelle and Debbie. Picked early it still had the highest sugar content of all the 2005 Zinfandel lots. The second batch was harvested

Harvested	Oct. 1-17, 2005
Sugars at harvest	26.8°Brix
Bottled	August 17, 2006
Cases produced	416
Alcohol	15.1%
Titrateable acidity	6.5 g/L
pH	3.89
Price (750 ml)	\$29.00

five days later from Al Tollini's oldest block which was planted in 1943. This section of the field had a lighter crop than normal which may account for the speed at which the fruit ripened. Navarro's *Old Vine Cuvée* is a blend of the best barrels from the best lots and paradoxically this blend was completed by the addition of four barrels from the last 2005 Zinfandel to arrive at Navarro's crusher. These vines are farmed by the Berry family and were planted in the sixties. All were fermented in open top fermentors, punched down by hand to keep the tannins supple and aged eleven months in French oak barrels. **Gold Medal winner.**





**2005 Mourvèdre**  
Mendocino

**2004 Petite Sirah**  
Mendocino

Rosewood Vineyards. Mourvèdre's aromas are sometimes described as being gamey but they remind us more of tree-bark or forest floor. On the palate it reminds us of blackberries and dried red cherries; soft tannins support a wine that is solid but not heavy. The Petite Sirah is amazingly full, especially given the modest alcohol. The aromas and flavors suggest anise, pepper, briar, toasty oak with hints of boysenberry; firm tannins foretell a long life.



## Rosewoods' jam session

We were introduced to Rosewood Vineyards in 1994. What attracted us were the gnarled gobelet trained vines planted in 1933. We hang around grapevines a lot and it's not hard to anthropomorphize their qualities. Old vines have a distinct personality that expresses itself in increasingly certain terms year after year. Old vines aren't as vigorous as teenagers; they don't produce as much fruit and they take longer to ripen it.

The Petite Sirah and Mourvèdre vines at Rosewood are now in their mid-seventies so one can easily imagine how they struggle to ripen their crop. In difficult years the combination of old vines growing in a cool microclimate results in under

### Mourvèdre

Harvested	Oct. 31, 2005
Sugars at harvest	24.0° Brix
Bottled	August 21, 2006
Cases released	171
Alcohol	13.6%
Titratable acidity	5.8 g/L
pH	3.90
Price (750 ml)	\$25.00

ripe fruit; the wines are sometimes blended or declassified. But in the vintages where the fruit gets fully ripe the wines are truly unique and are bottled as is. The 2005 Mourvèdre was bin fermented to keep the tannins soft and then aged 10 months in French oak barrels. In the last four years this is the only vintage that was ripe enough to bottle as a separate varietal wine and at that only 171 cases were produced.

### Petite Sirah

Harvested	Oct. 6, 2004
Sugars at harvest	23.2° Brix
Bottled	August 18, 2006
Cases released	319
Alcohol	13.4%
Titratable acidity	6.0 g/L
pH	3.81
Price (750 ml)	\$27.00

The Petite Sirah vines performed like old champions in the warm and small-berried 2004 harvest. It too was bin fermented then aged 22 months in French oak barrels. Both wines are **Gold Medal winners.**

*The Petite and Mourvèdre vines were interplanted as a field blend in 1933. Since the two varieties ripen at different times, Troy and Tia accommodate Navarro's winemaker by harvesting the vines as two separate varieties.*

**2006 White Riesling**  
*Cluster Select Late Harvest*  
 Anderson Valley, Mendocino

*Botrytis infected Riesling.* “The grapes turn pink or purple, and then when they are in a severely dehydrated state, they turn brown, shrivel to sort of a moist raisin, and may seem to be covered with a fine grey powder that looks like ash (to which the word cinerea refers).”  
 —Jancis Robinson. *Botrytis cinerea’s* grey filaments are called conidia and penetrate directly into the skin of the grape enabling the fungus to dehydrate the infected berries.



*We are saving at least a case of this wine for Emilia’s 21st birthday.* “Many years ago we purchased from the winery bottles of your 1983 cluster select White Riesling. We opened a bottle last night with visiting friends from England who happen to be lovers of dessert wines. The Riesling was dark amber in color and absolutely incredible—great depth of flavor and perfect balance between sweetness and acidity. (Our friend David described it as “the nectar of the Gods.”) What a wonderful treat. My guess it has another 10 to 20 years ahead of it at least.”—P & J D. August, 2007 via email.

## Honey bunny

For the third time in a decade Navarro’s *Cluster Select Late Harvest* scored 98 points to win California’s best wine at the State Fair. The luscious tropical fruit flavors are balanced by an unusually snappy, vibrant finish. What makes Anderson Valley Riesling so special is its bracing acidity. Since acid, sugar and alcohol all act to keep a wine fresh, it’s no surprise that of all the wines we produce, this is the one that will age the best. According to Jancis Robinson in *The Oxford Companion to Wine* Cabernet Sauvignon ages the best of any red wine but not nearly as long as a white wine made from botrytized grapes. That has been our experience too.

Harvested	Oct. 31-Nov. 9, '06
Sugars at harvest	36.4°Brix
Bottled	March 28, 2007
Cases produced	497
Alcohol	10.5%
Residual sugars	20.2%
Titrateable acidity	12.0 g/L
pH	3.11
Price (750 ml)	\$59.00
(375 ml)	\$29.00

When we first arrived in Philo the then current textbooks denied the existence of botrytis in California; wine grapes until the early 70’s were grown in warmer and drier climates of the state. It never occurred to us that we would end up making sweet wine from rotted grapes. Thirty years later whenever a cool summer presents us with a later than normal harvest, we leave our best Riesling fields for last and pray for wet, cool miserable weather. This wine is nectar in a glass: pineapple, guava, citrus marmalade, apricot, and honey. **Gold Medal winner. Best of Show.**

