

NAVARRO

Vineyards

- 2018 Pinot Blanc, *Mendocino: Homemade*
- 2017 Chardonnay, *Première Reserve: Underestimated*
- 2017 Chardonnay, *Mendocino: Quaffable*
- 2018 Sauvignon Blanc, *Cuvée 128: Worldly*
- 2017 Muscat Blanc, *Estate Bottled (Dry): Eerie*
- 2017 Gewürztraminer, *Deep End Blend: Struts its stuff*
- 2017 Riesling, *Deep End Blend: Chill out*
- 2018 Rosé of Pinot Noir, *Anderson Valley: Blushing tourists*
- 2017 Pinot Noir, *Anderson Valley: Popular choice*
- 2015 Cabernet Sauvignon, *Mendocino: Snake in the grass*



OUR 2019 SPRING RELEASES

Scents of Spring

We are releasing ten new wines this spring: seven dry whites, two mouth-filling reds and a captivating rosé. Two stylistically different 2017 Chardonnays are being offered: a fruit-driven *Mendocino* and a well-structured, elegant *Première Reserve*. Five other vineyard-driven white wines are also being released: an aromatic 2017 *Deep End Gewürztraminer*, a generous 2017 *Deep End Riesling*, an enticing, dry 2017 *Muscat Blanc*, a bold 2018 *Sauvignon Blanc* and Navarro's value-packed 2018 *Pinot Blanc*, which is available as a full-case special for only \$13.75 per bottle, a modest price for this springtime-fresh wine. Completing our spring releases is a beguiling 2018 *Rosé of Pinot Noir* and two medal-winning reds: a 2017 *Anderson Valley Pinot Noir* and a 2015 *Cabernet Sauvignon*. Special pricing on samplers and full-case specials on the *Mendocino* Chardonnay, *Pinot Blanc*, *Rosé of Pinot Noir* and *Anderson Valley Pinot Noir* will be available until May 31, along with *One-Cent ground shipping* and reduced air freight for all 12-bottle orders.

Thanks for supporting our family farm,

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



May 2016: Jesus attaching a drip irrigation hose to vineyard endposts. Notice the thin, four-foot sections of rebar which are spaced three feet apart; in late May, dormant one-year-old grafted Pinot Blanc vines were planted next to each rebar. The vines proved vigorous and produced a small crop in 2018; the wine produced represents 22% of this bottling.

Homemade

This is the first vintage featuring estate-grown *Anderson Valley Pinot Blanc* incorporated into Navarro's bottling under the more expansive *Mendocino* appellation. The vigor of youthful vines, combined with Navarro's insistence on a low crop level—we thinned our vines to one cluster per shoot—sped up ripening. Estate-grown grapes were harvested on September 18 and the fruit grown in an inland climate was harvested three days later. The inland fruit, which theoretically should ripen earlier due to the warmer climate, measured 21.9° Brix with 8.4 g/L of acidity, while the riper *Anderson Valley* fruit measured 23.8° Brix with 6.8 g/L

Harvested	Sept. 18-Oct. 9, '18
Sugars at harvest	22.6° Brix
Bottled	Feb. 19, 2019
Cases produced	707
Alcohol	13.2%
Titrateable acidity	5.6 g/L
pH	3.27
Price (750 ml)	\$17.00

of acidity. The two lots were destemmed and the juices were fermented and aged as separate lots for four months in French oak ovals. The staff's first blind tasting determined the optimum ratio of the two lots; a subsequent tasting revealed that a seven-percent splash of Chardonnay filled out the mid-palate, completing the wine. Hints of mango and passionfruit lead to a mineral, crisp finish.

**SPRING
SPECIAL!**

Buy it by the case for only \$165.00; a savings of \$39.00. That's only \$13.75 per bottle.



2017 Chardonnay
Première Reserve
 Anderson Valley, Mendocino



Sarah counting the number of berries in a grape cluster. With 60 different vineyard blocks, that's a lot of sampling and counting (left).

Thinned Chardonnay grapes on the ground. When we suspect too heavy a crop, we thin the fruit on each vine while the berries are still green and hard.



Underestimated

In early summer, we make estimates of how much potential crop exists in each of Navarro's fields. Our estimate is a product of three calculations: the number of vines, the average number of clusters per vine and the average cluster weight. The number of vines is easy to calculate since we store that information in a spreadsheet. The average number of clusters per vine is determined by counting the clusters on twenty-five randomly selected vines in each block. In some years, the amount of clusters varies widely from vine to vine, so it's possible that the specific vines selected can skew the results in one direction or the other. Cluster weight, the average number of berries per cluster times the average berry weight at harvest, is probably the most difficult to estimate since the calculations are made when the berries are green and haven't sized up. It is especially tricky in a year with *millerandage*, a condition in which the clusters contain full-sized two-seeded berries with smaller one-seeded berries. To make a long

Harvested	Sept. 18-Oct. 6, '17
Sugars at harvest	23.4° Brix
Bottled	June 25-26, 2018
Cases produced	1,708
Alcohol	13.4%
Titrateable acidity	5.6 g/L
pH	3.46
Price (750 ml)	\$29.00
(375 ml)	\$16.00
(magnum)	\$59.00

story short, we underestimated the amount of crop in one of our favorite Chardonnay blocks, and consequently didn't thin the fruit to the normal four tons per acre for our *Reserve* wine. You would think that a farmer would enjoy a bigger crop, but given our experience blending Chardonnay, we knew that the wine would be less intense than usual. As a result, this lot was declassified and we bottled about twenty-five percent less 2017 *Première Reserve* Chardonnay than we normally do, preserving the level of intensity normally found in our top-of-the-line Chardonnay. As one reviewer wrote about the 2015 *Reserve*, "At the price this one's a steal." **Gold Medal winner.**

2017 Chardonnay
Mendocino

Chris racking raw wine into barrels. We age most of our Mendocino Chardonnay in seasoned French oak barrels rather than new ones. This way the oak flavors remain in the background and don't conceal the enticing Chardonnay flavors.



Jim and Casey inspecting a recent planting. Casey Hartlip is the vineyard manager for our next-door neighbor, Valley Foothills Vineyard, where part of the Chardonnay in this bottling was grown.



Tasting Chardonnay in front of Navarro's heavy-medal display. Wine judge Rich Cook wrote: "A favorite producer of mine, and a severely underrated Chardonnay maker at that. This is their mid-line offering, but there's nothing middling about it. Balanced citrus, peach and apple aromas and flavors show off the region, and ride a wave of freshening acidity through a long finish where a subtle kiss of oak spice pops nicely. Eminently quaffable!" A Platinum Award winner at the 2018 Sommelier Challenge International Wine & Spirits.

Quaffable

This 2017 Mendocino Chardonnay was produced from grapes grown in three different appellations and climates within Mendocino County. We are used to dealing with the microclimates within Anderson Valley and are familiar with its general weather patterns, but Potter Valley and Redwood Valley are more inland and less ocean-influenced than Anderson Valley. The effect on

grape flavor due to the warmer, shorter growing season is the reason we purchase grapes from Potter and Redwood Valleys. For example, the Chardonnay fruit profile of the wine produced from Potter Valley grapes—melon and red apple—is different from Anderson Valley's pear, citrus and green apple profile. This medley of fruit-driven flavors is what helps make the Mendocino bottling both succulent and interesting. However, purchasing

grapes from other climates can also produce challenges. One problem that presents itself is knowing when to schedule bins to arrive. Since growers pick into Navarro's half-ton bins, we have to arrange for the bins to arrive the day before harvest—easier said than done given how Chardonnay ripening dates can vary. In 2016 the Potter Valley fruit was harvested two weeks before Navarro's Tasting Room

Chardonnay block, while in 2017 only three days separated the two harvests, which made processing more frenzied. The juice from each vineyard was cool-fermented then aged in seasoned French oak barrels for nine months prior to blending and bottling. As the man said: "Eminently quaffable!" **Platinum Medal winner.**

Harvested	Sept.11-Oct.6,'17
Sugars at harvest	23.0° Brix
Bottled	June 19-22, 2018
Cases produced	4,004
Alcohol	13.3%
Titratable acidity	5.7 g/L
pH	3.29
Price (750 ml)	\$22.00
(375 ml)	\$12.50



SPRING SPECIAL!

Buy it by the case for only \$216.00; a savings of \$48.00. That's only \$18.00 per bottle.

2018 Sauvignon Blanc
Cuvée 128
Anderson Valley, Mendocino

Babydoll sheep being herded past a rainwater-collection pond that we use for irrigating our Sauvignon Blanc vineyards. When fully grown, the sheep are only two feet high at the shoulder; the high trellis installed in our vineyards allows the sheep to graze underneath the vines while preventing them from reaching the fruiting area. They love sweet vine shoots and when let into a vineyard, they immediately start eating the unwanted trunk suckers. One-year-olds love to climb (right), so they are kept out of the vineyards—the vineyard in the background has a temporary fence, keeping these youngsters out. By the time the sheep are two years old, they are so plump that they have difficulty lifting their front legs off the ground.



Springtime clouds over our Sauvignon Blanc vineyards in Boonville.



Worldly

Over the last two decades New Zealand vintners in Marlborough have garnered marketing success by creating a new style of Sauvignon Blanc. Although vintners elsewhere have emulated New Zealand winemaking regimes, the assertive, pungent aromas of green grass, grapefruit, lime and passionfruit are unique to Marlborough's soils and climate. The two French styles historically practiced in Bordeaux and the Loire likely developed as vintners strove to create pleasing wines for their particular climate. In maritime-influenced Bordeaux, the juice is typically barrel fermented, put through malolactic fermentation and blended with Semillon to produce a round, rich, dry wine. In the Loire, with a more rugged inland climate, the wine is characterized by freshness, lively acidity and a bouquet suggesting cut grasses and gooseberry with some tropical notes. The best examples are generally

fermented and aged in large oak foudres without the use of malolactic fermentation. In Anderson Valley's climate, Sauvignon Blanc grapes have lively acidity and some tropical notes as well as flavors suggesting cut grass and spring herbs. This wine is a blend of three Sauvignon Blanc clones with the largest portion fermented in stainless steel, then aged in seasoned French oak barrels for five months; a smaller lot was fermented and aged in a large French oak oval for five months. This *Savvy* is a product of Anderson Valley's climate, produced using a mélange of worldwide winemaking practices from Bordeaux, the Loire and New Zealand.

Harvested	Sept. 19-26, 2018
Sugars at harvest	23.4° Brix
Bottled	Feb. 21-22, 2019
Cases produced	2,381
Alcohol	13.4%
Titrateable acidity	6.4 g/L
pH	3.20
Price (750 ml)	\$19.50

2017 Muscat Blanc
Estate Bottled (Dry)
Anderson Valley, Mendocino

The eerie Muscat Blanc block in Navarro's Hammer Olsen vineyard. An ominous sky threatens a storm, and inclement weather during bloom spooks the vintner.



Nervously unloading an expensive new oak oval on its arrival from France. We ferment and age Muscat Blanc in these casks; before use, Navarro's staff will install a stainless steel cooling panel inside the cask to control the temperature of the wine. During seven months of sur lie aging in a refrigerated French oak oval, the yeast slowly autolyzes, releasing mannoproteins and polysaccharides which add a rounded mouthfeel to this dry, full-flavored wine.

Eerie

Jancis Robinson, an eminent wine writer, wrote about Muscat Blanc wines from the south of France: "There has been a fashion for making it into dry white table wines, full-bodied whites with an eerily grapey aroma but hardly any perceptible sugar on the palate." Eerily? Feeling inarticulate, we decided to look up Merriam Webster's definition of eerily to shed more light on her comment: "So mysterious, strange, or unexpected as to send a chill up the spine." While this wine definitely has a Muscat grape aroma as Jancis suggests, we prefer to think of it as unexpected rather than eerie. Our 2017 Muscat Blanc's mysterious aromas promise that the wine will taste exactly like biting into a sweet, juicy Muscat grape. But unexpectedly, the wine is mouthwateringly dry, without

any sweetness, with bewitching flavors suggesting orange, lime and lychee. What food to pair with such an eerie wine? Joe Appel at the *Portland Press Herald* suggests "voluptuous poultry and white meat dishes; fish and shellfish

Harvested	Oct. 6-7, 2017
Sugars at harvest	23.5° Brix
Bottled	May 1, 2018
Cases produced	828
Alcohol	13.5%
Titrateable acidity	8.1 g/L
pH	3.22
Price (750 ml)	\$22.00

with butter sauces; Asian stir-fries without too much heat; rich vegetarian meals that include root vegetables and nuts; and beautifully soft and semi-soft cheeses." Any of these pairings bring an unexpected chill up your spine? **Gold Medal winner. Best of Class.**

NAVARRO SAMPLERS AND GIFTS

Medal-winning wines with savings up to 25%

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

No. 1 12 bottles

The whole works

Ten new releases plus two Navarro favorites: seven crisp whites, a blushing beautiful rosé and four medal-winning reds.

2018 Pinot Blanc Mendocino

2017 Chardonnay Première Reserve

2017 Chardonnay Mendocino

2018 Sauvignon Blanc Cuvée 128

2017 Muscat Blanc Estate Bottled (Dry)

2017 Gewürztraminer Deep End Blend

2017 Riesling Deep End Blend

2018 Rosé of Pinot Noir Anderson Valley (Dry)

2017 Pinot Noir Anderson Valley

2015 Cabernet Sauvignon Mendocino

2015 Pinot Noir Méthode à l'Ancienne

2015 Zinfandel Mendocino

#1—12 bottle Sampler

\$249.00

Savings of \$51.50



Until May 31, Tyler and the rest of the team will be staffing the phones extra hours from 8 AM to 6 PM daily to help you take advantage of full-case specials, bargain sampler prices and One-Cent ground shipping. Our website is available 24-7 at www.NavarroWine.com.

No. 2 12, 6 bottles

Three-two-one

Choose either one or two bottles each of six dry Navarro wines: three crisp whites, two Gold Medal-winning reds and a blushing beautiful dry rosé.

2018 Pinot Blanc Mendocino

2017 Chardonnay Première Reserve

2018 Sauvignon Blanc Cuvée 128

2018 Rosé of Pinot Noir Anderson Valley (Dry)

2017 Pinot Noir Anderson Valley

2014 Cabernet Sauvignon Mendocino

#2A—12 bottle Sampler

\$233.00

Savings of \$50.00

#2B—6 bottle Sampler

\$121.00

Savings of \$20.50



No. 3 12, 6, 3 bottles

Red, white and blush

Take your choice of one, two or four bottles each of Navarro's fresh spring-time quaffers: a crisp Sauvignon Blanc, a pretty Rosé of Pinot Noir and a full-bodied Pinot Noir.

2018 Sauvignon Blanc Cuvée 128

2018 Rosé of Pinot Noir Anderson Valley (Dry)

2017 Pinot Noir Anderson Valley

#3A—12 bottle Sampler

\$214.00

Savings of \$40.00

#3B—6 bottle Sampler

\$109.00

Savings of \$18.00

#3C—3 bottle Sampler

\$56.00

Savings of \$7.50



No. 4 12, 6 bottles

Springtime whites

Choose either one or two bottles each of six dry white varietal wines that established Navarro's reputation for growing and producing outstanding white wines.

2018 Pinot Blanc Mendocino

2017 Chardonnay Première Reserve

2017 Chardonnay Mendocino

2018 Sauvignon Blanc Cuvée 128

2017 Muscat Blanc Estate Bottled (Dry)

2017 Gewürztraminer Deep End Blend

#4A—12 bottle Sampler

\$227.00

Savings of \$50.00

#4B—6 bottle Sampler

\$119.00

Savings of \$19.50



No. 5 12, 6 bottles

Pinot Noir and Chardonnay

Choose either one or two bottles each of six Gold Medal-winning wines: four Anderson Valley Pinots and two crisp Chardonnays—all aged exclusively in French oak barrels.

2017 Pinot Noir Anderson Valley

2016 Pinot Noir Méthode à l'Ancienne

2016 Pinot Noir Deep End Blend

2015 Pinot Noir Méthode à l'Ancienne (Unfiltered)

2017 Chardonnay Mendocino

2017 Chardonnay Première Reserve

#5A—12 bottle Sampler

\$299.00

Savings of \$97.00

#5B—6 bottle Sampler

\$155.00

Savings \$43.00



No. 6 12, 6 bottles

Best of class

Choose one or two bottles each of Navarro's top-of-the-line wines; each wine honored as Best in Class.

2017 Gewürztraminer Deep End Blend

2017 Riesling Deep End Blend

2016 Chardonnay Première Reserve

2016 Chardonnay Mendocino

2016 Pinot Noir Deep End Blend

2016 Zinfandel Mendocino

#6A—12 bottle Sampler

\$289.00

Savings of \$83.00

#6B—6 bottle Sampler

\$149.00

Savings of \$37.00



Josh packing wine for Navarro's customers. We usually ship in recyclable cardboard but you may request polystyrene which offers better temperature protection for shipments requiring extended transit time in hot weather. Navarro's farm-direct wines always represent an excellent value. Specially priced samplers and case specials feature discounts up to 25% until May 31. All subject to prior sale so don't delay!



2017 Gewürztraminer
Deep End Blend
Anderson Valley

In 2003, we began replanting our terraced and contoured North Hill Gewürztraminer. By 2017, each separate Gewürztraminer section of the hill had been replanted and was back into production, this time with superior clones, better rootstocks and closer spacing between the vines. The Deep End Gewürztraminer is produced from vines growing in the upper rows of the west-facing quadrant.



Navarro's crew reroofing the tasting room in 2003. One of the challenges of maintaining full-time employment for our vineyard and ranch crew is keeping them productive during the off season; as a result most of Navarro's construction projects are completed by the ranch staff.

Struts its stuff

The town of Tramin in northern Italy has long been considered the birthplace of Gewürztraminer, but recent DNA research shows that its origins are actually in southern Germany and it is the progeny of the Savagnin vine. In German, “gewürz” means “spice” and because of the name, Gewürztraminer is frequently recommended to pair with spicy (hot) food. Because of the wine’s typically higher alcohol levels and modest acidity, we think it pairs better with fatty foods. Alsatian cuisine is an obvious match: pâtés, sausages, tarte flambé, roast fowl and Münster cheese. Our *Deep End* Gewürztraminer is produced from vines on our upper *West Hill* planted on thinner soil with less than a meter between each vine. The fruit was harvested cold by hand at night and destemmed without the use of sulfur dioxide into a refrigerated tank to cold soak for three hours; during this time the juice extracted perfume and flavor from the skins. After gently

pressing, the juice cold-settled for three days to clarify, then was racked to a temperature-controlled oak oval and allowed to warm over several days, giving the native yeasts that were on the grape skins an opportunity to multiply. Once the juice reached 60 degrees a cultivated yeast was added to ensure a complete fermentation. When

Harvested	Sept. 11, 2017
Sugars at harvest	24.2° Brix
Bottled	May 8, 2018
Cases produced	311
Alcohol	13.9%
Residual sugars	0.65%
Titrateable acidity	7.3 g/L
pH	3.35
Price (750 ml)	\$29.00

the fermentation finished, the wine was chilled and the cask was topped up. Sulfur dioxide was added then the wine quietly aged *sur lie* for eight months. This Gewürztraminer is well balanced with sufficient acidity to strut its stuff: a sexy perfume, notes of ripe tropical fruit and a juicy palate. **Gold Medal winner. Best of Show.**

2017 Riesling
 Deep End Blend
 Anderson Valley, Mendocino



Frost protecting the vines in early spring. Since water is a limited resource, we prefer to use fans for frost protection, but if there is no temperature inversion with warmer air aloft, we have to protect the wines by sprinkling stored-up rainwater. In a severe frost, the water freezes around the growing green buds (far left). As long as water is being sprinkled, the ice around the bud protects the delicate green tissue. However, the water must remain on until all the ice has melted which can be several hours after the sun rises. Turn off the water too soon, and even if the air temperature is above freezing, all the buds encased in ice will be destroyed.

Chill out

We harvested our Riesling grapes over a two-day period in October 2017 and this bottling—primarily a clonal selection from our *Campsite* Riesling vineyard—is a cuvée from the second day’s harvest. The field is a gentle hillside; thanks to easy access at the bottom of the field from a road adjacent to a creek, harvest usually begins in the lower blocks of the field. The lower sections are planted to two clones from budwood imported two or three decades ago from Alsace and Germany. The upper part of the field, harvested on the second day, is planted to FPS 10, an older, well-regarded clonal selection from California’s library of Riesling vines. The vines in this block look healthy and have normal vigor but always bear a light crop per lineal foot of trellis, in part because of the typically small clusters. Riesling berries have thin, delicate skins; they sunburn easily and are subject to rot once the berries sugar up. There is a hint of apricot in this 2017 wine, imparted by

some of the clusters being affected with the noble rot (*botrytis*). The fruit from this section of the field was pressed and the juice was fermented and then aged six months in a seasoned, refrigerated French oak oval. In a morning tasting in mid-March, Navarro’s tasting panel chose a cuvée that included the addition of a second lot—also harvested on the

Harvested	Oct. 7, 2017
Sugars at harvest	23.2° Brix
Bottled	May 3, 2018
Cases produced	162
Alcohol	13.2%
Residual Sugars	0.66%
Titrateable acidity	9.0 g/L
pH	3.15
Price (750 ml)	\$29.00

second day—from vines planted with a more recent German clone known for its floral aromatics. Navarro’s tasting room staff waxed eloquent describing the wine: “Bee hives waking up in spring. Mouth has apple, stone fruit and citrus. Very clean, very pretty,” according to Pat. **Gold Medal winner. Best of Class.**

2018 Rosé of Pinot Noir
Anderson Valley, Mendocino

Nighttime harvest of Pinot Noir for rosé production. Members of Navarro's picking crew wear shoulder harnesses with a clip for attaching a bucket, allowing the worker to have both hands free for speedy picking. In 2017 the crew set a new Navarro record: twenty pickers hand-harvested over twenty-four tons in a single evening, about 1,000 clusters per hour per person.



The Pinot Noir grapes grown in Navarro's Chalone block of our Hammer Olsen vineyard yields the base wine for Navarro's rosé. After we prune, Edgar paints the fresh pruning wounds to protect them from Eutypa dieback, a wood-infecting fungi that kills part—and eventually can kill all—of an infected vine.



During harvest, hungry bears frequent our hillside vineyards. Not only do bears prefer Pinot, but it seems that turkeys do too. Perhaps it's the darkly colored berries or the sweetness with only modest acidity as compared to the higher acidity in Chardonnay, Sauvignon Blanc and Riesling.

Blushing tourists

Many years ago, at a time when domestic rosé wines were sweet and didn't pair well with foods, we traveled to southern France and discovered dry Provençal rosé. We were in a supermarché and were surprised that the rosé section of the wine department was much bigger than either the red or white wine sections. Out of curiosity we purchased a bottle not knowing what to

expect. We opened the wine for lunch; it was dry, delicious and resembled a white wine, only rounder with more body and flavor. Provence produces twice as much wine as California and two-thirds of their production consists of dry rosé wines. How could we have missed these jewels? There are three major ways to produce rosé wine: by blending in a red wine (permitted in Champagne), by saignée (or bleeding off some juice, a method used in

Burgundy primarily to produce more robust reds) and by skin contact (or allowing destemmed red grapes to macerate in the juice, a method used in Provence and in the production of most top-tier rosés). At Navarro, after destemming Pinot Noir into a tank, we take juice samples from the macerating grape-must every half hour and retain the samples, side-by-side, to compare them. We taste for increased body and flavor, which we want, versus undesirable astringency which we

avoid by immediately draining and pressing once the desired body and flavors are attained. This vintage the desired result was achieved with an average cold-soak time of two and a half hours before lightly pressing. The wine displays flavors of ripe strawberry and guava with a snappy, crisp finish.

Harvested	Sept. 21-Oct. 16, '18
Sugars at harvest	23.2° Brix
Bottled	Feb. 19-20, 2019
Cases released	1,734
Alcohol	13.3%
Titrateable acidity	7.4 g/L
pH	3.23
Price (750 ml)	\$22.00



SPRING SPECIAL!

Buy it by the case for only \$216.00; a savings of \$48.00. That's only \$18.00 per bottle.

2017 Pinot Noir
Anderson Valley, Mendocino

Weed-whacking under three-year-old vines. To reduce competition with the vines, we must control the weeds under the vine-row. For the first two years, we hand-hoe the weeds out; in the third year and perhaps the fourth, we control the weeds by weed-whacking. Once the vine trunks are strong enough, weed removal is performed using a tractor-driven implement (far right). Herbicides would have been cheaper and faster, but studies have shown that herbicides reduce soil fertility—just one of the reasons why our vineyards are herbicide-free.



Popular choice

Navarro's Pinot Noir vineyards are divided into more than thirty blocks, each featuring a unique combination of clone, rootstock or trellis. Although we expect certain blocks to produce the best wines, we've learned that the relative quality between blocks can vary year to year; consequently, the vines in each of these blocks receive the same care, and the fruit

produced is fermented in the same "ancient" method and aged in a combination of new and seasoned French oak barrels. For example, the wine produced from the perimeter rows of the Garden Spot—clone 115 on 3309c rootstock—frequently goes into our more expensive *Deep End* bottling; accordingly the 2017 wine was aged in 40% new French oak barrels. However, during our blending trials in the summer of 2018, this lot was

relegated to this less expensive but always popular bottling; it was certainly a good wine with no defects, but it just wasn't quite as good as other lots in the *Deep End* or the *Méthode à l'Ancienne* bottlings. This complex 2017 cuvée was produced from grapes grown in eleven different vineyard blocks from five different clones of Pinot Noir vines grafted onto three distinct rootstocks. The last two vintages of this Pinot Noir bottling sold out quickly and we

expect that this vintage will do the same. The reason? 100% Anderson Valley Pinot Noir, 100% fermented in the "ancient" method, 100% aged in French oak barrels and 100% great value. This vintage offers flavors of red cherry, pomegranate and rhubarb wrapped in toasty oak. **Gold Medal winner.**



SPRING SPECIAL!

Buy it by the case for only \$216.00; a savings of \$48.00. That's only \$18.00 per bottle.

Harvested	Sept. 15-28, 2017
Sugars at harvest	23.5° Brix
Bottled	Aug. 16-20, 2018
Cases produced	2,970
Alcohol	13.2%
Titrateable acidity	5.6 g/L
pH	3.62
Price (750 ml)	\$22.00

2015 Cabernet Sauvignon Mendocino

A morning weekday tasting with Navarro's staff. In this tasting, the group was presented with four wines, each featuring different ratios of two components, in order to determine the most pleasing combination. After a series of three tastings, our final 2015 Cabernet Sauvignon blend was selected in July 2017.



Ed Berry Jr. in his 4WD with Rattlesnake Canyon in the background. "Canyon" is a slightly misleading name as the site is actually a steep, rocky hillside with a top-notch, southwest exposure. Rattlesnakes do thrive in this dry, rocky terrain; we enjoy the wine produced even if it means climbing the hillside—cautiously—several times each vintage. We've made Cabernet from Berry Vineyards' grapes since 2004. We were so impressed with their Cab from that first vintage that we offered them a long-term arrangement; in return we were offered fruit from their best field, Rattlesnake Canyon.



Snake in the grass

Cabernet Sauvignon is a spontaneous cross between Cabernet Franc and Sauvignon Blanc, and similar to the latter, the growth is vigorous and the shoots grow vertically, quite unlike Pinot Noir with its shoots that droop. *Rattlesnake Canyon* on the Berry ranch is an unusual site for Cabernet Sauvignon and produces some interesting wines. The fifty-year-old goblet-trained vines are planted on a rocky hillside; the steepest upper rows are terraced, while vines on the lower slopes are planted on a six-foot-by-six-foot grid. The well-drained, rocky soil controls the vigor and the upright growth on vines without a trellis allows Ed to disc under his vines and eliminate the weeds and grasses that compete for precious water and nutrients. Cabernet Sauvignon vines struggle on the thin soils of *Rattlesnake Canyon*, so the clusters are loose and the berries are small and round with thick, blue-black skins. The climate is influenced by the cold

ocean temperatures off the Mendocino coast and weeks before Berry's Cab is ripe, the nights turn very cold which helps retain the grapes' natural acidity and emphasizes an herbaceous element. Cabernet Sauvignon ripens late, exposing the grapes to storms, but Cab's thick skins hold up to inclement weather

Harvested	Sept. 18-28, 2015
Sugars at harvest	24.7° Brix
Bottled	Aug. 16, 2017
Cases produced	713
Alcohol	14.2%
Titrateable acidity	6.5 g/L
pH	3.76
Price (750 ml)	\$32.00
(magnum)	\$65.00

and we've seen vintages where the grapes have been through several storms without any signs of rot. After fermentation, the Cabernet was aged twenty-two months in seasoned French oak barrels, clarified with egg whites then bottled unfiltered. Varietal flavors suggest black cherry, roasted jalapeño, olive and tobacco. **Silver Medal winner.**