

NAVARRO

Vineyards

2018 Pinot Grigio, *Anderson Valley: Metamorphosis*

2018 Edelzwicker, *Anderson Valley: Where's Capo?*

2018 Rosé, *Mendocino (Dry): Keep on truckin'*

2015 Petite Sirah, *Mendocino: History in the making*

2016 Syrah, *Mendocino: South by southeast*

2016 Grenache, *Mendocino: Gentle twin*

2016 Barbera, *Mendocino: Immigrant song*

2016 Mourvèdre, *Mendocino: Mo' mo (Member exclusive)*

2016 Navarrouge, *Mendocino County Red Wine: Long-term goals*



Summer thirst

Lingering rains have kept Navarro's hills green and wildflowers blooming late into the year, keeping our babydoll sheep happy as they munch the cover crop and sucker the vines for us. This summer brings the release of four Gold Medal-winning, Best-of-Class red wines. The grapes for two of these wines, Barbera and Petite Sirah, were grown on Al Tollini's ancient vines; the other two, Syrah and Grenache were produced exclusively from biodynamically grown grapes. This release also includes two white wines perfect for summertime enjoyment: Navarro's value-packed Pinot Grigio and our

Alsatian-inspired Edelzwicker with enticing citrus-peach flavors. Also available is a blushing pretty 2018 Rosé, produced from Grenache and Carignane grapes grown on vines planted decades ago. Pinot Grigio, Edelzwicker, Rosé and Navarrouge are offered with case specials for as little as \$14.25 per bottle,

a great way to celebrate balmy weather.

Special pricing on samplers and value-wine case specials, as well as *One-Cent ground freight* and reduced air freight for all 12-bottle orders, will be available until August 31.

Thanks for supporting our family farm,

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



In the past three years, Navarro Vineyards has entered 86 wines in national and international wine tastings, with 82 of these winning Gold Medals or better.

Wine critics' comments on current releases



2016 Chardonnay, *Première Reserve* \$29.00

"A beautiful, elegant wine that shows great balance between ripeness and fresh acidity. Lemon and crisp apple aromas lead to vanilla and butter flavors that mingle well with the fruit elements." —*Wine Enthusiast magazine* **Gold Medal winner and Best of Class**

2017 Chardonnay, *Mendocino* \$22.00

"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!" —*Rich Cook, wine judge* **Platinum Medal winner**

2017 Gewürztraminer, *Estate Bottled (Dry)* \$22.00

"A lychee bouquet with a hint of lilac. The flavor profile is a tasty lychee with notes of apricot and minerality. The finish is dry and its flavors linger nicely." —*KensWineGuide.com* **Gold Medal winner and Best of Show**

2018 Sauvignon Blanc, *Cuvée 128* \$19.50

"Full of lemon and crisp apple flavors, this medium-bodied wine builds good richness on the palate to beautifully balance all the tanginess. It tastes lively, fresh and appetizing. *Editor's Choice.*" —*Wine Enthusiast magazine* **Gold Medal winner**

2017 Muscat Blanc, *Estate Bottled (Dry)* \$22.00

"Navarro skillfully ferments it dry. Slightly floral, it exhibits aromas of white flowers with a palate of fresh lemon and lime. A fabulous food wine as well as a perfect summer quaffer." —*WineReviewOnline.com* **Gold Medal winner and Best of Class**

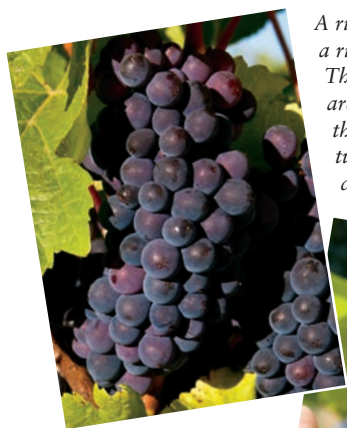
2016 Pinot Noir, *Méthode à l'Ancienne* \$35.00

"Elegant, easy to drink and well balanced. It shows plenty of jazzy cherry flavors, light spice and rhubarb accents and a smooth mouthfeel backed by light tannins and acidity." —*Wine Enthusiast magazine* **Gold Medal winner**

2016 Pinot Noir, *Deep End Blend* \$55.00

"A combination of vivid, concentrated fruit flavors and good structure. Bold black-cherry and blackberry aromas lead to layered fruit and light spice flavors backed by moderate tannins and good fruit acidity." —*Wine Enthusiast magazine* **Gold Medal winner and Best of Class**

2018 Pinot Grigio
Anderson Valley, Mendocino



A ripe Pinot Gris cluster on the left and a ripe Pinot Noir cluster on the right. The leaves and the growth of both vines are so similar that fruit coloration is the main characteristic that sets the two apart; even at harvest it can be difficult to differentiate between these two varieties.



We are careful not to over-irrigate, so Gerardo uses a pressure chamber to measure plant water tension by applying pressure to a leaf and stem in an airtight chamber. The pressure required to force water out of the leaf's stem is equal to the vine's water potential. As soil moisture is depleted, more tension develops in the vine, requiring more pressure to force water out of the leaf.



Manuel, Navarro's cellar master, preparing to rack wine from a temperature-controlled oak oval. After the first five or six years these large casks impart no oak flavors but, the beauty of aging in wood casks—as opposed to stainless steel—is the ability to age wines on the yeast for extended periods of time, building roundness and mouthfeel. The ovals on the left are Navarro's oldest; note the oak doors as compared to the stainless-steel doors on the right. Hugel Winery in Alsace still ages wine in an oak cask that was built in 1715.

Metamorphosis

The Pinot family of wine grapes includes more clonal variations than any other grape variety; it is genetically unstable and there are currently six cultivated sub-varieties. The Gris variant was a mutation of Pinot Noir which occurred in a vineyard during the Middle Ages, most likely in Burgundy. True-to-variety vines are always propagated from budwood of an existing vine, so centuries ago a vigneron must have recognized that the fruit from this vine was different and found it appealing; the slightly larger clusters produce more wine and the higher acidity adds zip to the less acidic Pinot Noir. Planting of this grey Pinot expanded and eventually became a major variety in Alsace, Germany and northeast Italy. Skin color at harvest varies. The Gris grapes in the photo above received very little direct

sunlight and the berries' skins are dark purple; berries grown in direct sunlight are lighter in color—reddish—and the skins definitely more astringent. We harvest grapes for our *Grigio* version less ripe than we do for the *Gris* bottling to mimic the Italian style of higher acidity with refreshing herbal flavors. In order to provide plenty of blending options for this bottling we harvested five vineyard lots with sugars ranging from 21.5° Brix to 24.4° Brix.

The wine from each vineyard lot was cool-fermented then aged *sur lie* in seasoned French oak ovals for five months. The flavors suggest quince, lime and spring rain framed by racy acidity. In the 2019 California State Fair it was judged a **Double Gold Medal winner, Best of California** and rated 99.”

Harvested	Sept.21-Oct.6, '18
Sugars at harvest	22.9° Brix
Bottled	April 30, 2019
Cases produced	525
Alcohol	13.8%
Titrateable acidity	6.8 g/L
pH	3.20
Price (750 ml)	\$18.00



SUMMER SPECIAL!

Buy it by the case for only \$171.00; a savings of \$45.00. That's only \$14.25 per bottle.

2018 Edelzwicker

34% Pinot Gris, 30% Gewürztraminer,
29% Riesling, 7% Muscat
Anderson Valley, Mendocino

The guardian dogs that live with the sheep are feral and wary of human beings, making them hard to catch when they have a health problem. Sarah's solution is to throw a frozen steak on the ground and sneak up on the dog while it is captivated by the treat.



In the spring, Navarro's sheep are herded up and moved from the hills using two diminutive Border Collies. Capo is a hundred-pound livestock guardian dog who lived with the sheep for years and protected them from predators. (He is now retired and sleeps by the house.) Navarro's guardian dogs are herded with the sheep and are sheared at the same time. See if you can spot Capo among the sheep.

Where's Capo?

One of Navarro's primary goals in fashioning Edelzwicker from Riesling, Gewürztraminer, Pinot Gris and Muscat Blanc wines is that the final blend should taste like Edelzwicker and not like any of its components. This is similar to blending for sparkling wine in that our goal is not to perceive Chardonnay or Pinot Noir flavors but simply *Blanc*. To meet our blending goal, we

start by combining the two components with the most delicate flavors: Pinot Gris and Riesling. Since the Gris has the subtlest flavor profile of the two, the initial winning blend typically ends up more Pinot Gris than Riesling as it did in this vintage. Next, we add varying amounts of Gewürztraminer to the selected Pinot Gris-Riesling blend. When we are assessing the various Gewürz vineyard lots for a wine we label as

Gewürztraminer, we are searching for vineyard lots that are both varietal correct and intensely flavored; however, when we are selecting Gewürz lots for Edelzwicker, the wines must still be true to variety but more delicate and harmonious with the Pinot Gris-Riesling cuvée. Finally, we try adding Muscat Blanc, the grape varietal with the strongest aromatic and flavor profile; its profile is so intense that even a 10%

addition can dominate the blend. After a series of five staff tastings in the spring of 2019, the final cuvée was selected; the desired amounts of each vineyard lot were combined, blended and then bottled in May. Perfect for summer picnics of pulled pork with a sweet, spicy sauce or an avocado stuffed with shrimp salad. **Gold Medal winner.**

Harvested	Sept. 19-Oct. 18, '18
Sugars at harvest	22.8° Brix
Bottled	May 3, 2019
Cases produced	702
Residual sugars	1.7%
Alcohol	13.2%
Titrateable acidity	8.2 g/L
pH	3.27
Price (750 ml)	\$18.00



SUMMER SPECIAL!

Buy it by the case for only \$171.00; a savings of \$45.00. That's only \$14.25 per bottle.

2018 Rosé

93% Grenache, 7% Carignane
Mendocino (Dry)

*Jim talking to Ed
Pallini with his
daughter Debbie's
Grenache vineyard
in the background.*



Rosé being bottled. The empty bottles on the far right have just been cleaned—you can see empty bottles on the vertically rotating sparger—and before wine is added, the bottles are filled with an inert gas which protects the wine from oxygen. The rotating filler has 18 spouts and by the time the bottle has returned to the initial position, full of wine, it is removed, corked and replaced on the filler with an empty bottle.



Keep on truckin’

This is our 16th harvest from Debbie Pallini’s Grenache vineyard. The first rosé we produced from her vineyard was in 2002; in our Summer 2003 newsletter we described her property as an “ancient, head-trained Grenache vineyard.” With the addition of 16 more years, the vines are ultra-ancient and to quote Robert Crumb,

these amazing vines “keep on truckin’.” Navarro’s early rosés included Debbie’s Grenache, Al Tollini’s Grenache and Carignane as well as grapes from two other Grenache vineyards. As a result of the wine’s consistent high quality, Debbie’s Grenache quickly became the base wine for Navarro’s rosé program. By 2014, we began limiting the Grenache-based rosé program to old vines farmed by two growers: Debbie’s ancient

Grenache vines and Al’s Grenache and Carignane vines, which were actually planted four years earlier than Debbie’s. In this 2018 bottling, Debbie’s grapes account for 64% of the final cuvée and the balance is from Al’s vines. After harvesting Al’s Carignane and Grenache grapes, we co-fermented the two varieties as a single lot, adding a new twist to tradition in 2018. We aged this co-fermented wine, alongside Debbie’s

Grenache, in seasoned French oak barrels for four months. In co-fermentation studies, co-winemaking wines presented a more complex chemical profile than mono-varietal wines. You decide. The wine displays flavors of strawberry and melon wrapped in piquant acidity. **Gold Medal winner.**

Harvested	Oct.2-16,2018
Sugars at harvest	23.0° Brix
Bottled	Feb.25,2019
Cases produced	575
Alcohol	12.8%
Titrateable acidity	6.0 g/L
pH	3.24
Price (750 ml)	\$21.00



SUMMER SPECIAL!

Buy it by the case for only \$198.00; a savings of \$54.00. That’s only \$16.50 per bottle.

NAVARRO SAMPLERS AND GIFTS

Medal-winning wines with savings up to 39%

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

No. 1 12 bottles

A Navarro cellar

A bottle each of Navarro's seven new releases topped off with five Navarro favorites: six robust reds, five crisp whites and a delightful summertime rosé.

2018 Pinot Grigio
Anderson Valley

2018 Edelszwicker
Anderson Valley

2018 Rosé
Mendocino (Dry)

2015 Petite Sirah
Mendocino

2016 Syrah
Mendocino

2016 Grenache
Mendocino

2016 Barbera
Mendocino

2016 Zinfandel
Mendocino

2016 Chardonnay
Première Reserve

2018 Sauvignon Blanc
Cuvée 128

2017 Muscat Blanc
Estate Bottled (Dry)

2016 Pinot Noir
Méthode à l'Ancienne

#1A—12 bottle Sampler
\$249.00
Savings of \$52.50



No. 2 12, 6, 3 bottles

Red, white and rosé

Take your choice of one, two or four bottles each of Navarro's summertime quaffers; exceptional flavor at family prices.

2018 Pinot Grigio
Anderson Valley

2018 Rosé
Mendocino (Dry)

2017 Pinot Noir
Anderson Valley

#2A—12 bottle Sampler
\$199.00
Savings of \$45.00



#2B—6 bottle Sampler
\$105.00
Savings of \$17.00

#2C—3 bottle Sampler
\$54.00
Savings of \$7.00



No. 3 12, 6 bottles

Mid-season six

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

2018 Pinot Grigio
Anderson Valley

2017 Muscat Blanc
Estate Bottled (Dry)

2018 Rosé
Mendocino (Dry)

2016 Barbera
Mendocino

2016 Grenache
Mendocino

2016 Syrah
Mendocino

#3A—12 bottle Sampler
\$239.00
Savings of \$53.00



#3B—6 bottle Sampler
\$125.00
Savings of \$21.00

Until August 31 Pat and the rest of the sales 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.



Ivan and our warehouse staff usually pack wine 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 39% until August 31. All subject to prior sale so don't delay!

No. 4 12, 6 bottles

Anderson Valley whites

Choose either one or two bottles each of six Anderson Valley white wines that established Navarro's reputation.

2018 Pinot Grigio
Anderson Valley

2018 Edelszwicker
Anderson Valley

2018 Sauvignon Blanc
Anderson Valley

2017 Gewürztraminer
Estate Bottled (Dry)

2017 Muscat Blanc
Estate Bottled (Dry)

2016 Chardonnay
Première Reserve

#4A—12 bottle Sampler
\$209.00
Savings of \$48.00



#4B—6 bottle Sampler
\$109.00
Savings of \$19.50

No. 5 12, 6 bottles

Going, going, gone

Closeout prices on six Gold Medal-winning wines that have seen newer vintages released. Choose one or two bottles each—three reds and three whites. (Limited quantities available. Vintage substitutions may occur.)

2015 Chardonnay
Première Reserve

2016 Pinot Gris
Anderson Valley

2016 Muscat Blanc
Estate Bottled (Dry)

2015 Pinot Noir
Méthode à l'Ancienne
(Unfiltered)

2015 Zinfandel
Mendocino

2013 Petite Sirah
Mendocino

#5A—12 bottle Sampler
\$199.00
Savings of \$125.00



#5B—6 bottle Sampler
\$109.00
Savings \$53.00

No. 6 12, 6 bottles

Best of Class reds

Six Gold Medal-winning Mendocino red wines that were also rated as the Best wine in their Class. Choose either one or two bottles each.

2015 Petite Sirah
Mendocino

2016 Syrah
Mendocino

2016 Grenache
Mendocino

2016 Barbera
Mendocino

2016 Zinfandel
Mendocino

2016 Pinot Noir
Deep End Blend

#6A—12 bottle Sampler
\$319.00
Savings of \$69.00



#6B—6 bottle Sampler
\$165.00
Savings of \$29.00

2016 Navarrouge
Mendocino County Red Wine



Jim and Sarah evaluating different proposed blends for Navarrouge. Although this is Navarro's least expensive red wine, we spend a lot of time coming up with a winning blend. "An absolute quaffer with a red cherry and light strawberry bouquet, medium bodied, balanced and very easy to drink. The flavor profile is red plum and gentle strawberry blend. This wine goes down so easy that you will need to have several bottles around."
—KensWineGuide.com

Each Navarro taster records his observations in a book for future examination; Ted and Deborah have tasting notes for every morning tasting since 1981 and Jim since 1992. Sarah started a bit later; she was at the table wrapped in a Snugli baby-carrier in 1981.



Long-term goals

For the last decade Zinfandel has served as the base wine for our house red and in this bottling it represents 41% of the final blend. Grapes for Navarro's Mendocino and *Old Vine Cuvée* Zinfandel bottlings are grown on ancient goblet-trained vines that are tended by either Al Tollini or Ed Berry, the same growers that produce

grapes for our Navarrouge. Fruit of such superior quality is rarely found in a house wine but using it enables Navarro to produce a scrumptious bargain red, vintage after vintage. The next biggest portion, 15% of the blend, is Pinot Noir; because of the variety's gentle tannins and cherry-berry flavors, it marries well with the weightier Zin. The balance is from six small lots, excess to our varietal bottlings: 12% Carignane, 10% Cabernet

Sauvignon, 8% Syrah, 6% Barbera, 5% Grenache and 3% Petite Sirah. Just like the Zinfandel, these grapes are from ancient vines, also under the care of Tollini or Berry. The Cabernet Sauvignon and Petite Sirah portions of the wine are from the 2015 vintage as we barrel age these varieties for two years, rather than one, before we make our

final blending decisions. This 13% addition from the 2015 vintage, in a wine we label as *Mendocino County* appellation rather than the *Mendocino* appellation that we normally use. Round and complex with briary cherry-berry flavors and a touch of plum and rosemary. **Gold Medal winner.**

Harvested	Sept. 11, 2015 to Oct. 1, 2016
Sugars at harvest	24.0° Brix
Bottled	Aug. 16-18, 2017
Cases available	746
Alcohol	13.7%
Titrateable acidity	6.0 g/L
pH	3.66
Price (750 ml)	\$18.00



SUMMER SPECIAL!

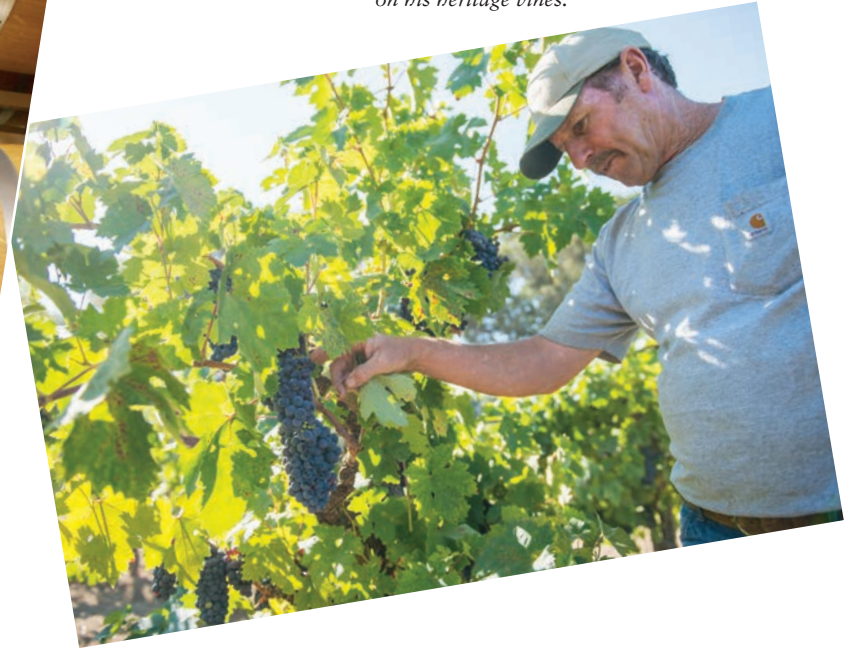
Buy it by the case for only \$171.00; a savings of \$45.00. That's only \$14.25 per bottle.

2015 Petite Sirah Mendocino

Ulises topping barrels. Wine evaporates when stored in barrels so we top each barrel with additional wine once a month to avoid excess exposure to oxygen. If cellar conditions are damp, much of the evaporation can be alcohol; if the cellar is dry, the evaporation favors water rather than alcohol. Navarro's Petite Sirah is aged in seasoned French oak barrels for almost two years so topping losses can be significant.



Al Tollini inspecting black fruit on his heritage vines.



History in the making

Petite Sirah—AKA Durif or Pets locally—was a spontaneous cross between Syrah and Peloursin, discovered in 1880 by Dr. François Durif, a grape botanist at the University of Montpellier in southern France. It was brought to California in 1884 and by 1890, articles in the *Livermore Herald* stated that Concanon Winery tended 540 acres of vines in Alameda County and even shipped Petite Sirah vines to vineyards in Mexico. In the last decade of the 19th century, phylloxera destroyed most of the true Syrah vines in California and by 1900, Petite Sirah had become a popular variety in California although it was virtually unknown in France. Its popularity in California soared during prohibition as the grapes were highly colored with tough skins and could be successfully shipped by railway to home winemakers on the east coast; by 1930, plantings of the variety in California had increased to over 4,500 acres. There are many of these old Petite Sirah vineyards still being farmed in Mendocino,

Sonoma and Napa counties; DNA evidence shows that about 90% of these vines are true Petite Sirah and the remainder are usually Peloursin—the mother of Durif. The grapes for Navarro's Petite Sirah were grown on vines carefully tended by Al Tollini, whose grandfather planted the vineyard over 80 years ago; undoubtedly, some Peloursin vines are interplanted with the Pets. The 2015 grapes were destemmed into

Harvested	Sept. 11, 2015
Sugars at harvest	26.8° Brix
Bottled	Aug. 24, 2017
Cases produced	309
Alcohol	14.5%
Titrateable acidity	5.9 g/L
pH	3.64
Price (750 ml)	\$32.00

an open-top fermentor and we punched down the must by hand twice a day to keep the tannins supple. After aging two years in seasoned French oak barrels and another two years in bottle, the wine is full bodied with flavors of dried plum, cherry and hints of black currant tea. **Gold Medal winner. Best of Class.**

Heath Dolan inspecting his Syrah crop prior to harvest. We first purchased biodynamically grown Syrah grapes from Dark Horse Vineyards 12 years ago. When their grapes produced consistently excellent wine for four successful vintages, we decided that this vineyard should supply all of the Syrah, Grenache and Mourvèdre grapes for Navarro's red wine program.



Punching down Syrah in an open-top fermentor. Notice the ice forming in the foreground tank; warm grapes ferment quickly, so if grapes we receive from a distance are warm, or if the fermenting must is too hot, we turn on the cooling on our open-top tanks so that we don't have a runaway fermentation. Wine judge Rich Cook on the Grenache: "Bright cherry fruit, joined by fall spice, white pepper and a touch of citrus are lively and fresh. 96 points."

South by southeast

Syrah and Grenache are the mainstay red wine grapes of the Rhône in southern France. The wines produced are frequently blends of several grape varieties with Syrah dominating in the northern Rhône and Grenache further south at Châteauneuf-du-Pape. The grapes for both this Syrah and the Grenache were grown at Dark Horse Vineyards on red volcanic soil, located in the hills south and east of Ukiah. Proprietors Paul and Heath Dolan are professional winemakers so it comes as no surprise that the vineyard is farmed to produce superior wine. We also appreciate this vineyard because it is farmed biodynamically; our enthusiasm is not because of Steiner's intricate potions but rather due to the extra care that organic and biodynamic farming requires to avoid problems that otherwise would involve heavy-

Syrah harvested	Sept. 21, '16
Sugars at harvest	26.0° Brix
Bottled	Aug. 21, 2017
Cases produced	218
Alcohol	13.7%
Titratable acidity	5.1 g/L
pH	3.87
Price (750 ml)	\$29.00

Gentle Twin

handed remedies. The Grenache grapes were harvested on September 9th and the Syrah almost two weeks later on the 21st. After destemming, the must for each variety was transferred to an open-top fermentor for twice-daily punch-downs; after about 10 days, the musts were pressed and the juices racked to seasoned French oak barrels to finish both primary and malolactic fermentations, then aged 11 months. During our blending trials, we found that the Syrah was improved with a 24% addition of the softer Grenache, and the Grenache tasted best with a 15% addition of Syrah's backbone. Both wines are 100% Dark Horse and 100% from biodynamically grown grapes. Both rated as Gold Medal winners and Best of Class, and both were bottled unfiltered to preserve their beauty.

Grenache harvested	Sept. 9, '16
Sugars at harvest	26.5° Brix
Bottled	Aug. 21, 2017
Cases produced	218
Alcohol	14.2%
Titratable acidity	5.9 g/L
pH	3.76
Price (750 ml)	\$29.00

2016 Barbera
Mendocino

Al Tollini on his tractor plowing with Nomor guiding the way. Notice the girth of the trunks on these vines; from the healthy canopy, the vines are enjoying where they are sited.



Immigrant song

The first time we purchased grapes from Al Tollini was 1999; we were delighted with his Zinfandel grapes that were grown on vines planted in the 1930s. Over the years our relationship developed and we've made wine from Al's oldest vineyards, planted by his Italian-American forefathers: Zinfandel, Petite Sirah, Carignane and Grenache. In 2013, we decided to try making Barbera, but rather than purchasing the grapes from other growers with heritage vines, we decided that given our golden track record with Al's grapes, we would purchase fruit from his modern 14-year-old vineyard. The Barbera vineyard is adjacent to Al's grandfather's Grenache on red volcanic soil; Al had planted top-quality clones on good rootstock and these were good reasons, in addition to Al's Italian heritage, to expect that the grapes would produce quality wine.

Harvested	Sept. 23, 2016
Sugars at harvest	26.6° Brix
Bottled	Aug. 21, 2017
Cases produced	230
Alcohol	14.4%
Titrateable acidity	6.3 g/L
pH	3.57
Price (750 ml)	\$27.00

Barbera can be acidic and low in tannins, especially if crop levels are high, so Al has the good sense to keep his crop level modest. This is Navarro's fourth Barbera from Al Tollini's vineyard; all four vintages, including this 2016, have been rated as **Gold Medal winners and Best of Class.**

2016 Zinfandel
Mendocino



Removing the top from a temperature-controlled fermentor for the first punchdown of the day at 5 AM. All of Navarro's Zinfandel is fermented in these "open-top" tanks with a five-ton capacity. Zinfandel ferments sluggishly and we occasionally have to nudge it along by heating the must, whereas Pinot Noir in these five-ton tanks ferments so quickly that we must restrain the fermentation by turning on the refrigeration.

Moonstruck

We began purchasing Zinfandel grapes in 1991 from several vineyards and we've gained experience over these two decades; we now limit our Zin grape purchases to two top-tier vineyards: Berry Vineyards and Tollini Vineyards. Ed Berry's vines were planted about 70 years ago; Navarro's section is comprised of the hillside vines on the steepest slopes that produce the most concentrated flavors. Al Tollini has two primary Zinfandel vineyards—one field is almost 90 years old and the other vineyard might be considered a youngster in this group at over 50 years of age. This Zinfandel bottling—55% Berry and 45% Tollini—was produced from grapes grown on vines with an average age of about 70 years; this wine that we simply label as *Mendocino* Zinfandel could certainly qualify for *Old Vine* status! Navarro's Zin regime calls for pressing the must

Harvested	Sept. 17-20, 2016
Sugars at harvest	26.5° Brix
Bottled	Aug. 15, 2017
Cases available	42
Alcohol	14.7%
Titrateable acidity	6.2 g/L
pH	3.75
Price (750 ml)	\$22.00

when the alcohol reaches 12% to avoid extracting bitter seed tannins. Perhaps we could have extracted more tannins and flavor by pressing later, or harder, but we were unwilling to sacrifice this wine's dreamy mouthfeel. **Gold Medal winner** and rated **Best of Class** in the 2018 California State Fair.