

NAVARRO

Vineyards



- 2009 Navarro Brut, *Anderson Valley: Spice it up*
- 2010 Gewürztraminer, *Estate Bottled (Dry): Pick and choose*
- 2010 Chardonnay Table Wine: *A tale of two valleys*
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- 2006 to 2010 Cluster Select Late Harvest Wines: *A treat for now or later*



OUR 2011 HOLIDAY RELEASES

Early birds

Navarro is hectic at 4:30 A.M. during harvest. Pickers start their day in the dark to insure that the grapes arrive cold at the winery. The first load of grapes is pressed before dawn. Navarro's webmaster tweaks the website before the sun rises. We start early to make certain that only the best fruit is picked, the juice is vinified with care and the wine arrives at your doorstep promptly. As winter sets in, we finally have time to savor Navarro's seven new releases: four dry whites, two vigorous reds and a sparkling Brut as a special holiday treat. We are also releasing three yummy varietal grape juices. The case special on the 2010 Chardonnay *Table Wine* works out to only \$10.50 per bottle, which explains why it will grace the holiday tables of so many of Navarro's long-term friends. Since we're all counting pennies, One-Cent ground freight and reduced air freight for all case orders, as well as bargain prices on case specials and samplers will be available until December 31 but some wines will sell out sooner to the early birds. Happy holidays from our family to yours,

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



Bill has been greeting visitors at Navarro's tasting room for over twenty five years. If you're a regular, good chance he knows you by name.

Visitors welcome

“Wineries should not be judged on their tasting rooms but stepping into Navarro's, it is easy to see why the winery has attracted such a fervent following, selling a substantial proportion of its very reasonably priced production directly to customers. The room is a bit cramped and boisterous. Many of the tasters are clearly regulars; there is no tasting fee (unusual at a winery of this caliber): water bowls are set out for visiting dogs; and the pourers are efficient, well informed and friendly. Coming from Europe, where reception at wineries can still be rather frosty, the enthusiasm generated within the Navarro tasting room is evidently infectious, judging by the number of customers wheeling cases of wine to their cars. Navarro is that rare thing: a winery perfectly in tune with its clientele.”

—The Finest Wines of California,
A Regional Guide to the
Best Producers and Their Wines
by Stephen Brook

2009 Navarro Brut
100% Gewürztraminer
Anderson Valley, Mendocino

In most years, Anderson Valley Gewürztraminer clusters contain a mixture of large two-seeded berries and small one seeded berries. The juice to skin ratio in a small berry makes it less desirable for a delicate sparkler. This is only the fourth we've produced; the clusters in 2009 were all full sized berries, an ideal year for a sparkling Gewürztraminer.



Canadian geese frequently visit Navarro's pond adjacent to our Gewürztraminer fields. We don't use synthetic insecticides or herbicides, so the fields and ponds are safe places to grow a new family.

Spice it up

In the Champagne region of France there is a tradition of blending Pinot Noir, Chardonnay and Pinot Meunier to produce a sparkling wine with no one particular varietal character, rather a neutral or *blanc* flavor profile. *Ooh la la!* Navarro undoubtedly has raised the eyebrows of traditionalists with this Gewürztraminer sparkler which displays delicate varietal aromatics of lychee and spice even though the grapes were picked at a moderate level of ripeness as befits a sparkler. We made our first sparkling Gewürztraminer in 1989; we thought a Gewürz bubbly would be fun with the kinds of foods available in a diverse culture like the United States. The grapes, a selection from Navarro's Pond, East Hill and North Hill, were harvested on three separate days before the sun peeked

over the mountains. The temperature at dawn was less than 40°F so the grapes arrived at the winery intact and very cold. We whole cluster pressed the fruit, separating juice from skins quickly to minimize astringent flavanols. The first squeeze juice was cool-fermented in stainless

Harvested	Sept. 8-10, 2009
Sugars at harvest	19.8° Brix
Disgorged	May 20, 2011
Cases disgorged	863
Alcohol	12.8%
Residual sugars	0.9%
Titrateable acidity	11.2 g/L
pH	3.02
Price (750 ml)	\$25.00

steel tanks, then aged *sur lie* (on its own yeast) until the following spring. The still wine was then *tiraged* (bottled with some sugar and yeast); the second fermentation in the bottle produced the bubbles. The bottles were aged on the yeast for another 12 months adding a little toastiness to the delicately floral Gewürztraminer fruit. Lychee and yeasty flavors would pair well with tarte flambée, burrata with prosciutto or rillettes on crostini.

2010 Gewürztraminer
Estate Bottled (Dry)
Anderson Valley, Mendocino

Aaron checking a sample from our smallest and oldest ovals. We ferment and age all our Gewürztraminer in oak ovals. Each is fitted with a stainless steel cooling panel. In October this wine won the prestigious 2011 Western Wine Award from Sunset Magazine for the best white wine under \$20. It's nice to know that we weren't completely crazy when Navarro decided to specialize in this persnickety grape thirty eight years ago.



Navarro's 2011 Crush crew. We augment our normal five person winery staff at harvest with two tasting room employees, six winery interns, and two proprietors.



Pick and choose

Navarro's Gewürztraminer Brut and this dry table wine were both produced from our favorite estate grown grapes but our methods of production were poles apart. Sparkling wine requires juice with very high acidity and low sugar, so the grapes are harvested at the beginning of the season. All Navarro's Gewürztraminer grapes are harvested in the chill of the night but the grapes for this *Estate Bottled* dry cuvée were gathered several weeks later in the next calendar year than the 2009 Brut, with riper varietal aromas and flavors, higher sugars and less tang. Most grape flavors and aromas are in the grape skins so a winemaker's trick of the trade is to allow the juice to macerate on the skins to extract these compounds. In order to produce a delicate sparkling wine we *whole cluster pressed* the grapes immediately to create a more neutral canvas. The *Estate Bottled* cuvée, however, demanded more spiciness, so we allowed the juice and the skins several

hours of contact. After pressing, the cold juice was allowed to warm up in oak ovals and once the fermentation started, refrigerated stainless steel cooling panels inside the ovals kept the wine in the low 50's, helping to retain its pretty perfume. Fermentation lasted about a month; once it was complete, each oval was chilled to stop yeast activity, the casks were topped off to avoid oxygen contact and then the wine was allowed to quietly rest on the yeast for seven months. Wine aging in oak casks clarifies without the use of bulk filtration and the yeast contact produces a rounded mouth-feel. As is Navarro's tradition, the finish is dry and will spice up ham, pot stickers or roasted potatoes with raclette. **Silver Medal winner.**

Harvested	Sept. 28-Oct. 9, '10
Sugars at harvest	24.1° Brix
Bottled	June 29-30, 2011
Cases produced	2274
Alcohol	13.6%
Residual sugars	0.18%
Titrateable acidity	7.2 g/L
pH	3.38
Price (750 ml)	\$19.00
(375 ml)	\$11.00

Gewürztraminer berries were Lilliputian in 2010 and the vines produced only 60% of normal. This wine was produced from a crazy number of small lots of wine which Navarro kept separate throughout the winemaking process: Apple 456 (11.1%), Apple 457 (14.5%), East Hill T trellis (14.7%), East Hill V trellis (11.1%), Peach Day 1 (26.7%), Peach Day 2 (7.6%), Pond Lower (3.1%), West Hill Upper (11.2%).

2010 Sauvignon Blanc

Cuvée 128

Mendocino

Navarro's newest planting of Sauvignon Blanc in Boonville was planted in May 2009. We have been making Sauvignon Blanc from Boonville grapes for years and these estate grown vines will eventually yield a small crop in 2013. We selected Boonville because the summer daytime temperatures are a bit warmer than Philo.



Small, medium and large

Navarro's Sauvignon Blanc is one of the more popular wines in our tasting room.



The oak we use to age wine comes in various sizes: a barrel is sixty gallons, a puncheon is about twice as large and an oval is often over a thousand gallons. The smaller and newer the container, the more oak flavors dominate but even large oak containers affect the wine in other ways. Most years we ferment Sauvignon Blanc in temperature controlled stainless steel tanks near 50°F to retain the grape's distinctive aromatics and flavors of passion fruit, lime and melon. After fermentation our usual routine is to rack the wine off the yeast into seasoned puncheons; aging in oak allows the wine to clarify naturally after several months, avoiding heavy filtration which would diminish the wine. Because there were fewer grapes in 2010 to harvest than in a typical year, large French oak ovals, affectionately named 19, 21 and 22, were available to ferment and age our largest lot of Sauvignon

Blanc. That meant we could skip the stainless tanks altogether since Navarro's ovals are each fitted with a stainless steel cooling panel which enables the wine to be fermented precisely as cold as the winemaker decides. The advantage of fermenting in an oak oval is that we can leave the wine untouched, on the yeast, for six months adding baked bread and toasty notes to the Sauvignon fruit, while accentuating an appealing plump mouth-feel. We selected a blend of 66% oval fermented and aged wine and 34% of the puncheon aged lot. The wine displays ripe honeydew and tropical flavors with a touch of lemon thyme plus a squeeze of lime. We like it with a creamy risotto with taragon chicken and chanterelles or New England clam chowder. **Gold Medal winner. Best of Class.**

Harvested	Oct. 1-21, '10
Sugars at harvest	23.5° Brix
Bottled	May 9-10, 2011
Cases produced	1984
Alcohol	13.7%
Titrateable acidity	7.9 g/L
pH	3.24
Price (750 ml)	\$18.00



Dave checks out his clipboard with the winemaker's work orders. The decision to ferment in a barrel, a puncheon or an oval is critical.

2010 Chardonnay Table Wine
Mendocino

We age Chardonnay Table Wine in seasoned French oak barrels. They are best cleaned with steaming hot water to remove any residual wine or tartrate deposits. Alex and Chris spend most of their time in the tasting room so they can explain exactly how this wine was made.



A tale of two valleys

Navarro's 2010 Chardonnay Table Wine will be one of our first wines to sell out for good reason. It is priced moderately and this vintage comes from the same clone as our best field of Chardonnay. When we planted the west block of our Hammer Olsen vineyard to Chardonnay in 1983, we made a field selection from Robert Young's vineyard in Sonoma but, regrettably, the mother vines harbored leafroll virus which delays ripening.

Hammer Olsen still remains the base wine for Navarro's best Chardonnay, in spite of the virus, mostly because we maintain low crop levels.

Due to the wide demand for the clone, FPMS (Foundation of Plant Material Science) at UC Davis, heat treated budwood from Robert Young's vines to produce a virus-free clone called

FPMS17, which is now one of California's most respected Chardonnay selections. This

wine is composed of two vineyards' renditions of FPMS 17, one from the Anderson Valley and the other from Potter Valley, north-east of Philo. The crisp, citrusy *Anderson Valley* portion of the wine was grown at neighboring Valley Foothills Vineyard in the Day Ranch block; it was planted in 2004 and trained to a T-top trellis. Vines at the M&M Ranch in warmer *Potter Valley* are trained on a closely spaced VSP (vertically shoot positioned) trellis, producing fruit with an apple-melon flavor core. Both parts of the blend were aged eight months in seasoned French oak barrels adding a coconut and butterscotch note. We think you will be flabbergasted that this Chardonnay costs less than eleven bucks a bottle by the case.



Harvesting Chardonnay. In 2010, our vineyard crew elected to form competitive teams to harvest the grapes rather than being paid individually. One member of the team preceded the pickers, pulling leaves to expose the fruit.



Holiday Case SPECIAL!

Buy it by the case for only **\$126.00**; a savings of **\$30.00**. That's only **\$10.50** per bottle delivered.

Harvested	Oct. 17-22, 2010
Sugars at harvest	23.5° Brix
Bottled	June 29-30, 2011
Cases produced	2080
Alcohol	13.6%
Titratable acidity	7.3 g/L
pH	3.36
Price (750 ml)	\$13.00

HOLIDAY SAMPLERS & GIFTS

Medal winning wines at holiday savings

Samplers are pre-packaged and each contains wines in limited supply. All subject to prior sale. Please email, phone or visit NavarroWine.com to order.



Navarro's full time, wine-savvy staff is available to answer any questions. Until December 31 our phones will be open extra hours; 8 A.M. till 6 P.M. daily to help you take advantage of special sampler pricing, case specials and our One-Cent shipping offer. Our website is available 24-7 at www.NavarroWine.com.

No. 1 12 or 6 bottles

Family value

Choose either one or two bottles each of six delicious value wines; exceptional flavor at family prices.

- 2010 Sauvignon Blanc Cuvée 128
- 2010 Chardonnay Mendocino Table Wine
- 2010 Gewürztraminer Cuvée Traditional
- 2010 Edeltzwickler Mendocino
- 2009 Pinot Noir Mendocino
- 2009 Navarrouge Mendocino Red Table Wine

#1A—12 bottles

\$149.00

Savings of \$35.00



#1B—6 bottles

\$79.00

Savings of \$13.00

No. 2 12 or 6 bottles

New dry six

Choose either one or two bottles each of six new dry releases; four crisp whites and two multifaceted reds.

- 2010 Gewürztraminer Estate Bottled (Dry)
- 2010 Pinot Gris Anderson Valley
- 2010 Sauvignon Blanc Cuvée 128
- 2010 Chardonnay Mendocino Table Wine
- 2009 Pinot Noir Méthode à l'Ancienne
- 2009 Zinfandel Mendocino

#2A—12 bottles

\$189.00

Savings of \$45.00



#2B—6 bottles

\$99.00

Savings of \$18.00

No. 3 12 bottles

Holiday cheer

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

- 2009 Navarro Brut Anderson Valley, Mendocino
- 2010 Chardonnay Mendocino Table Wine
- 2010 Sauvignon Blanc Cuvée 128
- 2010 Gewürztraminer Estate Bottled (Dry)
- 2010 Pinot Gris Anderson Valley
- 2009 Pinot Noir Méthode à l'Ancienne
- 2009 Zinfandel Mendocino
- 2009 Chardonnay Première Reserve
- 2010 Riesling Anderson Valley (Dry)
- 2009 Pinot Noir Mendocino
- 2009 Navarrouge Mendocino Red Table Wine
- 2009 Gewürztraminer Late Harvest (375 ml)

#3—12 bottles

\$189.00

Savings of \$48.00



No. 4 12 or 6 bottles

Pinot & Chardonnay

Choose either one or two bottles each of three Gold Medal Pinots and three delicious Chardonnays.

- 2009 Pinot Noir Méthode à l'Ancienne
- 2009 Pinot Noir Mendocino
- 2007 Pinot Noir Deep End Blend
- 2009 Chardonnay Première Reserve
- 2009 Chardonnay Mendocino
- 2010 Chardonnay Mendocino Table Wine

#4A—12 bottles

\$225.00

Savings of \$79.00



#4B—6 bottles

\$125.00

Savings of \$27.00

No. 5 3 bottles

Value trio

These three hand-crafted wines deliver luscious fruit at a price that's hard to beat.

- 2010 Chardonnay Mendocino Table Wine
- 2010 Gewürztraminer Cuvée Traditional
- 2009 Navarrouge Mendocino Red Table Wine

#5—3 bottles

\$37.00

Savings of \$5.00

No. 6 3 bottles

Dry white trio

Three Gold Medal winning dry white wines will transform dinner into a party.

- 2009 Gewürztraminer Estate Bottled (Dry)
- 2010 Sauvignon Blanc Cuvée 128
- 2010 Pinot Gris Anderson Valley

#6—3 bottles

\$49.00

Savings of \$7.00

No. 7 3 bottles

Dry red trio

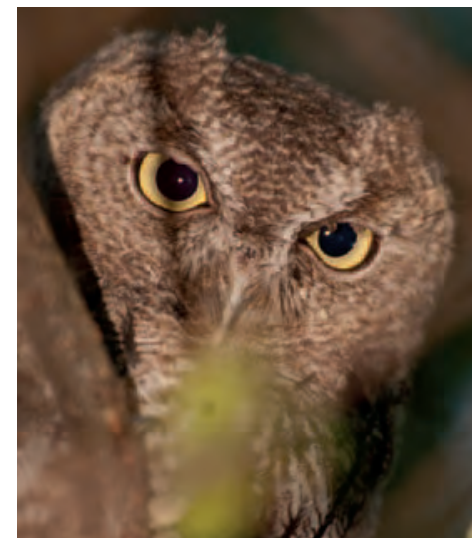
These three Gold Medal winning rich red wines will warm a winter evening.

- 2009 Pinot Noir Méthode à l'Ancienne
- 2009 Zinfandel Mendocino
- 2009 Pinot Noir Mendocino

#7—3 bottles

\$59.00

Savings of \$8.00



Keep your eye on Navarro's

samplers. They are an ideal way either to sample Navarro wines at substantial savings of up to 25%, or a unique holiday gift for friends and family. We will be glad to include your note or print your personal message on a full color winery gift card and include it with your gift.

2010 Pinot Gris

Anderson Valley, Mendocino

Middle Ridge Pinot Gris after harvest (foreground). Adjacent to Middle Ridge are forests where redwoods, fir, oak and madrone harbor a diversity of wildlife: eagles, hawks, deer, mountain lion, bear, coyotes and bobcat to name a few.



We make our own compost (lower left, rows covered in plastic) each year from grape skins and stems mixed with manure and straw from sheep bedding. Sheep graze on the balance of the South Ridge for feed and fire abatement; the greener areas are new grasses where the sheep have successfully removed the older dry grasses. We need to be careful that the young compost is a fair distance from the almost ripe grapes to avoid fruit flies and vinegar rot.



Navarro has a detailed plan for minimizing erosion on our roads, vineyards and streams and this year we were recertified as a Fish Friendly Farm by national, state and county agencies.

Diversify

We originally planted Pinot Gris in an effort to diversify the grape varieties we grow. Since each variety buds out and matures at a different time, having a mixture of varieties helps weather the adverse conditions that Mother Nature tends to dish out. It also spreads out the work during harvest as different varieties are ready to pick at different times. Pinot Gris was a logical choice since it is a favorite variety in Alsace, the same region that inspired Navarro's Gewürztraminer. At Navarro we try to diversify more than grape varieties. We think a diversified farm helps us make better wine and promotes a healthier planet. At the top of Middle Ridge, where we have Pinot Gris

Harvested	Oct. 2-20, '10
Sugars at harvest	24.8° Brix
Bottled	May 4, 2011
Cases produced	1504
Alcohol	13.7%
Residual sugars	0.22%
Titrateable acidity	7.8 g/L
pH	3.31
Price (750 ml)	\$19.00

planted, four livestock guardian dogs currently protect flocks of Babydoll sheep which we use to graze between the vines as well as reduce fire hazard in the hills. A chicken tractor is regularly moved around the vineyard. The manure from the sheep is mixed with grape skins and seeds in compost piles which are carefully turned and returned to the vineyard each year. 100% of the fruit used in Navarro's 2010 Pinot Gris is Philo grown. The juice was fermented and aged in oak ovals for seven months, adding to the rich, yet dry, nutty flavors and the opulent texture. Diversifying our farm contributes to healthier vines, healthier soil and healthier streams. It hopefully promises that there still will be some delicious Mendocino salmon and crab for our children and grandchildren to enjoy with future Pinot Gris. **Gold Medal winner.**

2009 Pinot Noir
Méthode à l'Ancienne
 Anderson Valley, Mendocino

Night harvesting Pinot Noir, 2009. Immediately before picking, we strip leaves to enable careful removal of any inferior clusters to insure that everything we harvest is in good shape.



One of Navarro's three weather stations that sends data to our computers in real time.



Navarro's Pinot Vineyards are at the western edge of the valley. As you can see from the weather chart, the climate is rugged with large variations in highs and lows. On September 29 a cold front arrived; nighttime temperatures dropped to the 30's and we found ourselves frost protecting one field, while harvesting another.

Global positioning

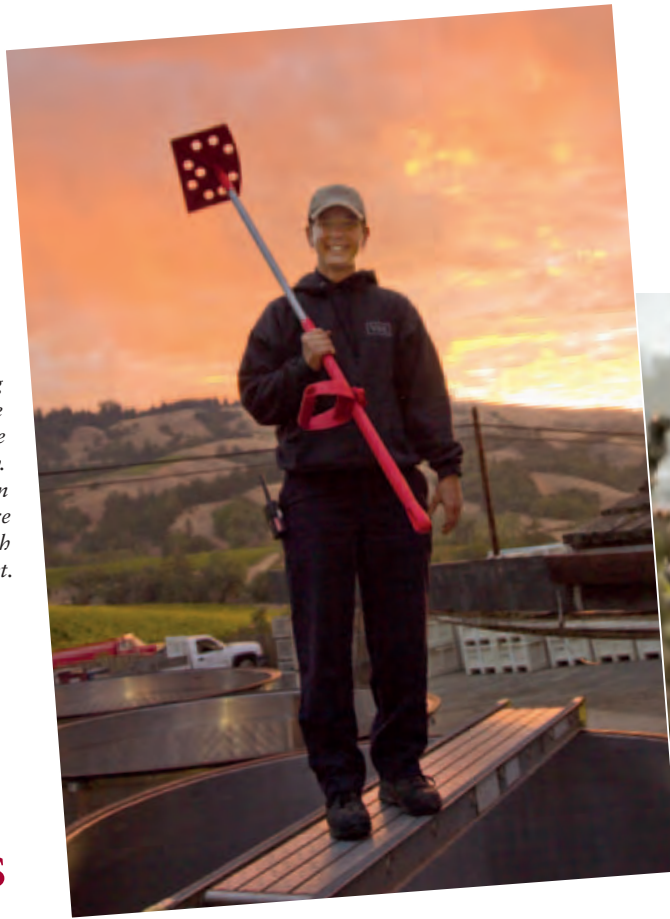
We like Navarro's wines to reflect a particular time and place and no two vintages should taste just the same. The temperatures for the week preceding our 2009 Pinot Noir harvest were hot during the day, reaching into the mid 90's which gave a last minute boost to the sugar. Fortunately, the nights were chilly with a 50°F diurnal temperature swing; evening temperatures dropped into the low 40's and in the final days we even experienced 30°F frosts. These frigid nights prevented the grapes from losing acidity. The combination of high sugar and high acidity resulted in a powerful wine that has plenty of muscle and not a smidge of flab. The grapes were harvested at night and destemmed into small bins. Like artisan raw cheese that age in a particular cave or village, the microbes and yeasts growing in a vineyard

give the wine an unmistakable sense of place. With carefully chosen fruit there is no reason to add sulfur dioxide to eliminate wild yeasts. In fact, at Navarro we encourage them. For three decades we've fertilized our vines with compost generated by our winery waste, so our vineyards are densely populated with many strains of yeast that add complexity to the final cuvée. Although we may add strains of predictable yeasts later in the process to assure the fermentation finishes, it always begins with Navarro's unique mixture of wild yeast. *"Black plum and rhubarb, and an intense bright mineral core...warm cinnamon tones and bright citrus-peel accents provide added depth."* —S.F. Chronicle. **Gold Medal winner. Best of Class.**

Harvested	Sept. 21-Oct. 5, '09
Sugars at harvest	25.8° Brix
Bottled	Sept. 7-10, 2010
Cases produced	4910
Alcohol	14.2%
Titratable acidity	6.7 g/L
pH	3.68
Price (750 ml)	\$29.00
(375 ml)	\$16.00
(magnum)	\$59.00

2009 Zinfandel Mendocino

We ferment Zinfandel in open-top tanks; the grape skins rise to the surface during fermentation and we push them into the juice several times a day. Frequently we begin punch-downs before sunrise and finish after sunset.



Legacy vines

According to an industrious farmer who has faithfully recorded weather conditions over the last 50 years, temperatures have actually cooled down in the Ukiah Valley rather than warmed. This makes late-season red grapes like Zinfandel difficult to ripen. Cool years make for late harvests, nervous farmers and, unfortunately, occasional lost crops. Over the last two decades we've searched hard for old vines grown on well drained, rocky soil. We've developed long term relations with five family growers who tend small plots of septuagenarian vines. Old vines don't produce much fruit, but their concentration of flavors makes the grapes worth the additional cost. Usually growers have to wait patiently through cold weather and rain, but in 2009, the last weeks of September were hot and dry. Earlier the grapes had been ripening slowly but when the weather turned hot, growers had to race to avoid losing their crop to shrivel. Ed Berry Jr. was first, harvesting on September 25 and 26 and the intense blackberry-briar flavors of his fruit constitute almost half of the blend. The next largest lot came from the grapes grown by Al Tollini. His grapes were the last we harvested, perhaps because his oldest vines are as ancient as



Gnarled old Zinfandel vines are generally head-pruned with no trellis and grow to an amazing size.

The town of Navarro, July 4, 1906, just four weeks after the San Francisco earthquake. There were four hotels in town with the one in the center of the photograph called Hotel D'Italia that looks a little tipsy. We'll wager a bet that the wine they were drinking was Zinfandel.

they come. The remainder of the heritage grapes came from Young Vineyards, Lovers' Lane and Eagle Point. Tasting this Zinfandel is really like swallowing a bit of Mendocino history since the vines that produced it are older than many of our customers. Bold and confident with olallieberry and plum intensity, it is great with manicotti or grilled hanger steak. **Gold Medal winner.**

Harvested	Sept. 25-Oct. 4, '09
Sugars at harvest	28.5° Brix
Bottled	Aug. 27-30, 2010
Cases bottled	1686
Alcohol	14.9%
Titrateable acidity	7.1 g/L
pH	3.80
Price (750 ml)	\$19.00



Non-Alcoholic Wine-Grape Juices

2011 Gewürztraminer (white)

2011 Pinot Noir (red)

2011 Verjus (green juice from Pinot Noir and Chardonnay)

Navarro's fresh grape juice will keep your favorite kids fueled up for high octane fun. After pressing, the juices are chilled and quickly sterile filtered so that it won't ferment in the bottle.



We think our new crop of grape juice is as appealing as our new crop of Babydoll lambs.

Fresh energy

With surprising frequency an adult will come into Navarro's tasting room, sample and order some wine and then tell us, "Oh, I first came here when I was a kid with my parents and I loved your grape juice." Not sure why it tickles us so. Perhaps it is because we first made grape juice for our own kids over thirty years ago and have had the pleasure of watching our grandchildren slurp it up more recently. Because we first made varietal grape juice with kids in mind, it is fresh grape juice: no sorbates, no artificial color and no added sugars. The sweetness just comes from freshly picked Gewürztraminer, Pinot Noir and Chardonnay grapes. That

doesn't mean adults can't enjoy it too. Some of our guests are avoiding alcohol or have been designated as the driver. We have even had some juice fans send us some creative non-alcoholic (and alcoholic) cocktail recipes they have devised with Navarro juice. The Verjus is picked green and tart with a lot of pucker power; use it to replace vinegar or lemon juice in a recipe. The Pinot Noir and Gewürztraminer are picked sweeter and riper; you may want to mix them with sparkling water or pour over crushed ice. Use your imagination. Gewürz sorbet? Pears poached in Pinot Noir juice?

JUICE SAMPLERS

6 Bottle Sampler

2 each Gewürztraminer

3 each Pinot Noir

1 each Verjus + Verjus cookbook

\$59.00 *Save \$7.00*

12 Bottle Sampler

5 each Gewürztraminer

6 each Pinot Noir

1 each Verjus + Verjus cookbook

\$111.00 *Save \$21.00*



2006 Riesling

Cluster Select Late Harvest
Anderson Valley, Mendocino
Gold Medal winner. Best of Show.

2006 Gewürztraminer

Cluster Select Late Harvest
Anderson Valley, Mendocino
Gold Medal winner. Best of Show.

2010 Muscat Blanc

Cluster Select Late Harvest
Anderson Valley, Mendocino
Gold Medal winner. Best of Show.

A treat for now or later

The best aging wines in the world are whites rather than reds; the concentration of acidity and residual grape sugars in *Cluster or Berry Select Late Harvest* wines can result in nectars that are delicious a century or more after the grapes were harvested. These three Navarro *Cluster Select Late Harvest* selections have won a combined total of 30 Gold Medals and 16 times the wines were judged Best of Class or Best of Show. Here's what customers have said about older vintages:



1982 Cluster Select Riesling "I just wanted to let you know that we recently served the '82 at a dinner party to rave reviews.....it was spectacular with a white chocolate cheesecake with passion fruit. We will savor the 5 remaining bottles but they won't last as long as the previous ones!!!" —N. H. 9/6/2011

1985 Cluster Select Gewürztraminer "Just a quick note about a half bottle of your wine we found in the back of a closet. It had been forgotten all this time. We opened it last night and it was fantastic. Basically liquid gold. It took some of the sting out of watching the Lakers lose." —H. W. M. 6/14/2010

1983 Cluster Select 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. 8/1/2007

"Even in blind tastings in the United States, one sip is enough for tasters to murmur, "Navarro." No other West Coast winery...produces such impeccably balanced sweet wines, with their blazing, refreshing acidity in perfect harmony with the lush, honeyed fruit."
—The Finest Wines of California



This Tokaji was 152 years old when it was opened and served in 1997; it was still deliciously sweet, brimming with lingering complex flavors and history. The bottle is hand-blown clear glass which is visible above the neck label. Over the years orange-brown wine deposits have coated the rest of the bottle.



Holiday Nectar

With One-Cent Shipping

One, two or four bottles each of these *Cluster Select Late Harvest* winners (375 ml)

2006 Gewürztraminer

2006 Riesling

2010 Muscat Blanc

1 bottle each \$75.00 *save* \$12.00

2 bottles each \$139.00 *save* \$35.00

4 bottles each \$250.00* *save* \$98.00

*plus One-Cent ground shipping!

Offer expires 12/31/2011.

Price List

November 2011

NEW RELEASES *November 2011* Price

2009 Navarro Brut *Anderson Valley, Mendocino* **\$25.00***
A traditional Méthode Champenoise sparkler produced from untraditional Gewürztraminer grapes. Holiday cheer that will spice up your life.

2010 Chardonnay Table Wine *Mendocino* **\$13.00***
A combination of Anderson and Potter Valley grapes aged in French oak barrels; whiffs of apple, melon and coconut. **Full Case Special \$126.00 (\$10.50/bottle)***

2010 Gewürztraminer *Estate Bottled (Dry)* (750 ml) **\$19.00**
"Exceptional. An exotic tropical fruit, linalool, and rose aroma. (375 ml) **\$11.00**
Dry; best served with food." —*VintageExperiences.com* **Silver Medal winner.**

2010 Pinot Gris *Anderson Valley, Mendocino* **\$19.00**
Fermented and aged in oak ovals; rich, yet dry, nutty flavors with an opulent texture; hints of baked apples with walnuts. **Gold Medal winner.**

2010 Sauvignon Blanc *Cuvée 128* **\$18.00**
Aged in French oak ovals and puncheons, with toasty, yeasty notes tempering the classic lemon-lime and passion fruit zing. **Gold Medal winner. Best of Class.**

2009 Pinot Noir *Méthode à l'Ancienne* (750 ml) **\$29.00**
"Black plum and rhubarb, and an intense bright mineral core...warm (375 ml) **\$16.00**
cinnamon tones and bright citrus-peel accents provide added depth." (magnum) **\$59.00**
—*S.F. Chronicle* **Gold Medal winner. Best of Class.**

2009 Zinfandel *Mendocino* **\$19.00**
Produced from legacy vines during a warm harvest season; blackberry fruit with plum intensity. It begs for an Italian dinner. **Gold Medal winner.**

2011 Gewürztraminer (white) Grape Juice **\$11.00**
2011 Pinot Noir (red) Grape Juice **\$11.00**
Better than non-alcoholic wine: "But more enjoyable facsimiles are the unfermented true tasting grape juice...bottled by Navarro Vineyards which can be sipped on the rocks or with sparkling water." —*Tom Sietsema, Washington Post*

2011 Verjus (green juice from Chardonnay) **\$11.00**
A piquant replacement for vinegar or lemon juice that doesn't conflict with wine.

1996 Gewürztraminer Vinegar (375 ml) **\$12.00**
Made from estate grown grapes harvested fifteen years ago and patiently aged in French oak barrels; dry and spicy with a distinctive tang.

PRIOR RELEASES *November 2011* Price

2009 Chardonnay *Anderson Valley, Première Reserve* (750 ml) **\$25.00**
French oak aged; warm flavors of butter, vanilla, cinnamon and baked (375 ml) **\$14.00**
quince; finish resonates with lemon. **Gold Medal winner. Best of Class.**

2009 Chardonnay *Mendocino* (750 ml) **\$17.00**
"An array of green apple, pear, mango and citrus fruits with a crisp (375 ml) **\$10.00**
backbone of acidity." —*Chardonnays worth their price, SF Chronicle* **Gold Medal winner.**

2010 Riesling *Anderson Valley, Mendocino* **\$18.00**
"Exceptional. Classic fresh-cut apple and pear aroma...and a dry finish with superb succulence." —*Dan Berger* **Gold Medal winner. Best of Class.**

2010 Edelszwicker *Anderson Valley, Mendocino (Semidry)* **\$13.00**
"Bargain of the Week. So floral you'll be ready for a sweet wine, but it keeps the flavors ahead of the texture, making for a wine ideal for Thai food." —*Dan Berger*
Gold Medal winner. Best of Class.

2009 Navarrouge *Mendocino Red Table Wine* **\$14.00**
A rich Rhône-like structure with flavors of black cherry, blackberry jam, dark chocolate and spice. **Gold Medal winner. Best of Class.**

2009 Pinot Noir *Mendocino* **\$19.00**
"Exceptional. Balanced varietal aroma with medium weight and a near-perfect balance. Great value." —*VintageExperiences.com* **Gold Medal winner.**

2007 Pinot Noir *Deep End Blend* **\$49.00***
"Charming perfume of a fresh cherry pie with a hint of oak spice. Smooth and refined with an appealing elegance." —*PrinceofPinot.com* **Gold Medal winner. Best of Class.**

2006 Cabernet Sauvignon *Mendocino* (750 ml) **\$29.00**
22 months in oak and three years in bottle; complex flavors of black (magnum) **\$57.00***
currants, dried plums, leather and cloves. **Silver Medal winner.**

2009 Gewürztraminer *Late Harvest (Sweet)* (750 ml) **\$35.00***
Handpicked late in the season after the clusters were blessed with (375 ml) **\$19.00**
"noble rot"; luscious mango-papaya flavors with a drizzle of honey.
Gold Medal winner. Best of Class.

2006 Gewürztraminer *Cluster Select Late Harvest (Very Sweet)* (750 ml) **\$59.00**
A dazzling nectar that glitters with peach, cinnamon and jasmine. "Luscious and (375 ml) **\$29.00**
mouth-filling with a long finish." —*San Jose Mercury News* **Gold Medal winner. Best of Show.**

2006 Riesling *Cluster Select Late Harvest (Very Sweet)* (375 ml) **\$29.00**
"Rich and luscious, showing floral honey and spicy golden raisin aromas, with succulent, sweet pineapple and cinnamon flavors." —*Wine Spectator* **Gold Medal winner. Best of Show.**

2010 Muscat *Cluster Select Late Harvest (Very Sweet)* (750 ml) **\$59.00***
"...a rare and exotic botrytised wine with notes of honeysuckle and (375 ml) **\$29.00**
peach nectar." —*Sommelier Journal* **Gold Medal winner. Best of Show.**

* LIMITED QUANTITIES ARE AVAILABLE. WILL SELL OUT IN THE NEXT FEW WEEKS.

**UNTIL 12/31/11 OR SOLD OUT.

Discounts Deduct 5% for ½ case (6 bottle) orders, 10% for a full case, 15% for 3 to 9 cases and 20% for 10 or more cases. Varieties of wine and juice may be mixed in any order.