

NAVARRO

Vineyards



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OUR 2009 SPRING RELEASES

Spirits soar

This winter two Great Blue Herons have been living in the vineyard. It is thrilling to watch them soar over the vines but it is equally gratifying when these beautiful birds descend to feed on the pesky mice that munch our grapevines. This Spring Navarro is making it easier than ever for our wines to fly to your table by offering One-Cent ground shipping on all 12 bottle orders. We are releasing two white and four red wines; three are available in very limited quantities. Navarro's popular value wines, Chenin Blanc and Navarrouge, are offered with case specials for less than \$11.50 per bottle which is sure to make your spirits soar. The 2007 dry Muscat displays a seductive scent of spring and one sip of the 2006 Pinot Noir *Deep End* will remind you of why Navarro is so popular with customers and herons alike. **The bargain priced samplers, case specials and One-Cent ground freight will be offered until April 30th on a first come basis.**

Cheers,

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

This Great Blue Heron is the smaller of two that have been hanging out in Navarro's Gewürztraminer vineyard all winter.



True blue

While Navarro thrives in producing a rainbow of varieties, our heart will always remain true to the grape we first planted in the Anderson Valley. Lots of experts agree that Navarro's dry 2006 *Estate-Bottled Gewürztraminer* is an exceptional wine. It remains value-priced at \$19.00.

"Navarro has been a leading producer of CA Gewürztraminer for quite some time in my book and this offering adds to that heritage. The very pale yellow colored wine opens with an attractive floral and peach like bouquet. On the palate, this wine is light bodied, well balanced, and has noticeable, but nicely integrated acidity. The flavor profile is light lime with hints of lychee and spice. The finish is dry and nicely refreshing."
—www.KensWineGuide.com, Jan. 4, 2009

"That and the aromatic and bracing Navarro Vineyards & Winery 2006 Anderson Valley Gewürztraminer was all we really needed for supper. Check, please."—Mike Dunne, SacramentoBee.com, Aug. 10, 2008

"TOP 100 WINES/The Best of the West ... a quintessential example of the dry Alsatian style that Navarro pioneered in Mendocino's Anderson Valley. A minerality adds nuance to the unmistakable rose and lychee scents, and the lean, high-acid texture leads to a lingering finish. This is a Gewürz that begs for food, which is more rare than you might imagine."
—Jon Bonné, S. F. Chronicle, Dec. 2, 2007.

2008 Chenin Blanc
Mendocino

John and Michele pruning their Chenin vines. The simple joy of tasting wine from vines your father or great grandfather planted pleases farm folk.



Inspecting the Chenin Blanc vineyards means facing the Youngs' small but determined guard dog. We're not pulling your leg; this wine is a delicious way to stretch your wine budget.

Folk tales

John and Michelle Young are fourth generation grape growers in Mendocino County. When Michelle's great grandpa Mateo Pallini first planted grapes around the Russian River there was nothing fancy about being a grape grower. Mateo put in long days and knew how to stretch a dollar. Fittingly, Navarro's Chenin Blanc will help you stretch your wine budget. No need to invite company; this wine is priced just right for Sunday supper with the family. Chenin Blanc originally came from the Loire region in France, towns like Anjou and Vouvray, but over the centuries it has become a workhorse variety throughout the wine world. It is one of Navarro's earliest releases from the 2008

harvest and since it is fermented in stainless steel it is best consumed when young, fresh and sassy. At Navarro we like to blend in some Chardonnay and Sauvignon Blanc to add complexity and depth. The wine has crisp, fresh mown hay scents which contrast with the round cantaloupe flavors. The 2008 harvest was sparse in Mendocino so John and Michelle couldn't supply us with quite as many Chenin Blanc grapes as we needed. That means you shouldn't dawdle when ordering this springtime favorite. When ordered by the case, a bottle will cost you less than a movie ticket in San Francisco and this wine is sure to bring laughter and pleasure to all the folks gathered around your table.

Harvested	Sept. 15, 2008
Sugars at harvest	23.4° Brix
Bottled	Feb. 19, 2009
Cases produced	1051
Alcohol	13.4%
Residual sugars	0.29%
Titratable acidity	7.9 g/L
pH	3.22
Price (750 ml)	\$13.00



Spring Case SPECIAL!

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

2007 Muscat Blanc

Estate Bottled (Dry)

Anderson Valley, Mendocino

Eduardo removes suckers on the inside of a Lyre trellis and then forces the selected shoots upright by repositioning a moveable wire. Note the extra wires next to his back. These are used to position the shoots vertically as they grow to form two separate panels of canopy. “Melon and prosciutto and dry Muscat. The perfumy, grapey character of the Muscat complements the melon, while the saltiness of the prosciutto makes a nice counterpoint to the wine’s ebullient fruitiness.”

—FoodandWine.com



Estrella, a bottle-fed orphan lamb (cover) replaces a tractor driver. We’ve been raising a flock of miniature sheep to weed under the Muscat, Pinot Noir and Chardonnay vines in summertime reducing tractor and diesel use. “Served on its own with a little butter, asparagus calls for a full-flavoured white. In Alsace, people like to drink dry Muscat, which does go particularly well with white asparagus.” —thewinesociety.com

Aromatherapy

Muscat Blanc à petite grains is typically grown in relatively warm viticultural regions. Philo is on the fringe of having adequate summer heat to get this aromatic grape ripe. Navarro’s first Muscat vines were planted in 1975 on a simple t-top trellis; the grapes seldom ripened to our satisfaction. Our trellis designs had gotten more sophisticated by 1990 when we planted the field that produced this wine. In order to maximize solar collection we used a multi-wire Lyre system, the same system we prefer for Pinot Noir in our Hammer Olsen field. A large leaf surface area relative to crop weight is an advantage in Navarro’s maritime climate. The 2007 grow-

Harvested	Oct. 13, 2007
Sugars at harvest	23.4° Brix
Bottled	May 7, 2008
Cases produced	898
Alcohol	13.5%
Residual sugars	0.20%
Titrateable acidity	7.6 g/L
pH	3.15
Price (750 ml)	\$19.00

ing season put our trellis design to the test. After *véraison* the nights started cooling off and by October 6th the early morning temperatures were in the mid 30’s. By mid-October it was obvious that the grapes were as ripe as they were going to get. We hand picked with moderate sugars and high acidity, then de-stemmed and pressed. The juice temperature after pressing was 41°F which pleased the winemaker; cool juice picks up fewer harsh skin phenolics. Fermented in oak ovals and aged *sur lie* for 5 months, the wine has hints of yeast and vanilla. Floral and tropical fruit aromas yield to a surprisingly dry finish with dazzling acidity. Try it with Szechuan takeout for supper aromatherapy. **Silver Medal winner.**

2007 Navarrouge
Mendocino Red Table Wine

Red wines get their color from fermenting the juice with whole grapes. To avoid breaking seeds and introducing harsh tannins we ferment in open top fermentors and manually punch-down the skins several times a day. Scrubbing fermentors is a big part of the job. Dorit is a winemaker in Israel and in 2008 did a hands-on internship at Navarro.



We build screen berets for our open top tanks. They allow the CO2 and alcohol to blow off which can lower the wines potential alcohol by almost 1%.

Simpler times

When we launched into the wine business in the early seventies, Professor Amerine at the Enology Department at the University of California Davis was extolling the virtues of varietal wines. Promoting Pinot Noir and Cabernet Sauvignon was deemed classier than touting the virtues of Hearty Red. The Federal government, which regulates wine labeling, soon got into the act and they required that a wine contain at least 75% of

a particular approved variety before it could be labeled with the more exclusive name. The expansion of varietal labeling has done a lot to educate American

wine consumers but it tends to blur the reality that many of the best wines in Europe are actually blends of varieties and bear the name of a geographical location rather than a variety. The red wines of Châteauneuf-du-Pape, in the Rhone, can include any of 13 varieties. Navarrouge is our geographical melting pot of nine delicious red varieties from the Mendocino appellation: Valdiguié, Syrah, Zinfandel, Carignan, Pinot Noir, Cabernet, Petite Sirah, Grenache, and Cinsaut. It's a bit of Mendocino history in a glass. We think the whole is better than the sum of the parts with rich, fruity esters and complex nuances of blackberry, cherry and vanilla. Best of all the price tag will remind you of earlier, simpler times. **Silver Medal winner.**

Grapes ferment at night too, so before we go home to rest we punch-down one last time.



Spring Case SPECIAL!

Buy it by the case for only \$138.00; a savings of \$30.00. That's only \$11.50 per bottle.

Harvested	Sept.28-Oct.26,'07
Sugars at harvest	23.8° Brix
Bottled	Sept. 1-3, 2008
Cases produced	3186
Alcohol	13.9%
Titratable acidity	6.6 g/L
pH	3.60
Price (750 ml)	\$14.00

NAVARRO SAMPLERS

Medal winning wines at special savings

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

Our full time and trained staff is available to answer any questions. Until April 30 our phones will be open extra hours; 8 AM till 6 PM weekdays and 10 AM till 5 PM weekends to help you take advantage of Navarro's special sampler pricing and our One-Cent Shipping offer. Our website is available 24-7 at www.NavarroWine.com.



No. 1 6 or 12 bottles

Everyday fare

Choose either three or six bottles each of Navarro's two everyday wines, a white and a red. A lot of pleasure for \$11.25 a bottle!

- 2008 Chenin Blanc Mendocino (Dry)
- 2007 Navarrouge Mendocino Red Table Wine

#1A—12 bottles

\$135.00
Savings of \$27.00



#1B—6 bottles

\$72.00
Savings of \$9.00

No. 2 6 or 12 bottles

New dry six

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

- 2008 Chenin Blanc Mendocino (Dry)
- 2007 Navarrouge Mendocino Red Table Wine
- 2007 Muscat Blanc Estate Bottled (Dry)
- 2006 Pinot Noir Deep End Blend
- 2006 Zinfandel Old Vine Cuvée
- 2005 Petite Sirah Mendocino

#2A—12 bottles

\$239.00
Savings of \$67.00



#2B—6 bottles

\$135.00
Savings of \$18.00

No. 3 12 bottles

New and the best

One bottle each of 6 new releases, topped off with our 6 favorite Gold Medal winning wines.

- 2008 Chenin Blanc Mendocino (Dry)
- 2007 Navarrouge Mendocino Red Table Wine
- 2007 Muscat Blanc Estate Bottled (Dry)
- 2006 Pinot Noir Deep End Blend
- 2006 Zinfandel Old Vine Cuvée
- 2005 Petite Sirah Mendocino
- 2005 Chardonnay Première Reserve
- 2007 Sauvignon Blanc Cuvée 128
- 2007 Gewürztraminer Estate Bottled (Dry)

■ 2007 Riesling Anderson Valley

■ 2007 Pinot Gris Anderson Valley

■ 2005 Syrah Mendocino

\$219.00
Savings of \$58.00



No. 4 6 bottles

Red hot

One bottle each of four new red releases completed with our Gold Medal winning 2006 Pinot Noir *Méthode à l'Ancienne* and 2005 Syrah Mendocino.

- 2007 Navarrouge Mendocino Red Table Wine
- 2006 Pinot Noir Deep End Blend
- 2006 Zinfandel Old Vine Cuvée
- 2005 Petite Sirah Mendocino
- 2006 Pinot Noir *Méthode à l'Ancienne*
- 2005 Syrah Mendocino

\$155.00
Savings of \$20.00

No. 7 3 bottles

Top of the line

One bottle each of Navarro's best Gold Medal winning wines.

- 2005 Chardonnay Première Reserve
- 2007 Gewürztraminer Estate Bottled (Dry)
- 2006 Pinot Noir Deep End Blend

\$79.00
Savings of \$14.00

No. 5 3 bottles

Dry whites

One bottle each of three crisp whites for spring-time pleasure.

- 2008 Chenin Blanc Mendocino (Dry)
- 2007 Muscat Blanc Estate Bottled (Dry)
- 2006 Chardonnay Mendocino

\$45.00
Savings of \$4.00

No. 6 3 bottles

New reds

One bottle each of Navarro's new red wines.

- 2007 Navarrouge Mendocino Red Table Wine
- 2006 Zinfandel Old Vine Cuvée
- 2005 Petite Sirah Mendocino

\$65.00
Savings of \$7.00

Cardboard vs. styrofoam?

We normally pack your wine in recyclable cardboard, however we can also ship in insulated styrofoam cellar-packs. The cardboard shippers offer less protection from the weather and are a little heavier to ship; they are however recyclable. The styrofoam cellar-packs (non-recyclable) offer the best temperature protection both during shipping and in-home storage and are recommended for deliveries requiring extended transit time or during harsh weather. Please specify if you prefer styrofoam.



2006 Pinot Noir
Deep End Blend
Anderson Valley, Mendocino

Ted and Deborah enjoy Navarro's icy Deep End vineyard. At 1200 feet, they have an eye-level view of the golden eagles that soar over the Anderson Valley.



Embrace diversity

Navarro's two livestock guardian puppies are being raised in the vineyard and have already bonded with the sheep that graze the cover crop. When fully grown, Jefe and Capo will protect the sheep from predators.



This is our thirty-fifth year of growing grapes; we're getting older and we actually think it is fun to sit on our porch and watch birds. We were thrilled when one of our customers, a wildlife biologist and field ornithologist, shared his list of 48 species of birds he had observed while visiting Navarro: Red-tailed hawk, Ring-necked Duck, Western Scrub-Jay, Yellow-Rumped Warbler and Allen's Hummingbird to name a few, and we knew he had missed, among others, the Western Barn Owl that visits many evenings. Healthy vineyards, free of herbicides and insecticides host diverse birds, a sundry of insects and the vegetation to feed them. Navarro's best Pinot Noir tastes so good because it comes from

healthy vineyards. Diverse clones planted on different rootstocks in a variety of hillside sites results in complexity and it is this complexity which makes Pinot so engaging. The wine was fermented in small open top bins, punched down by hand the old fashioned way and then aged for a year in a selection of our best oak barrels from, no surprise, a diverse group of French coopers. The aromas are bright with cherry and plum

Harvested	Oct. 3-17, 2006
Sugars at harvest	25.1° Brix
Bottled	Aug. 16-17, 2007
Cases released	574
Alcohol	13.9%
Titrateable acidity	5.3 g/L
pH	3.28
Price (750 ml)	\$49.00

but there is an earthy, mushroom quality and a hint of cocoa and leather that bring you back for another sip. **Gold Medal winner. Best of Class.**



Pinot clusters are dark and when exposed to direct sun, the berries can be up to 30°F warmer than the air temperature. Leaves protect the fruit from direct sunlight during the growing season. The day before harvest we remove leaves to make the grapes visible to the pickers.

2006 Zinfandel

Old Vine Cuvée

Mendocino

In addition to farming, Ed Berry has donated countless hours to the community as the first President of the Mendocino Wine Commission. There is currently a lively debate among the county's winemakers over a conjunctive-labeling proposal which would require all eight of the county's AVA's to also list Mendocino on their labels.



The best way to appreciate a vineyard is to walk it during every season over several years. Navarro's winemaker, Jim Klein, has been observing Al Tollini's vineyard for 10 years and he and Al have a shared vision for the vines and wine.

Community spirit

Mendocino currently has eight sub-AVA's, which is short for American Viticultural Areas: Anderson Valley, Ukiah Valley, Potter Valley, Redwood Valley, McDowell Valley, Sanel Valley, Yorkville Highlands, Mendocino Ridges and Cole Ranch. Naturally Navarro is pretty proud of our Anderson Valley appellation; we were among the original petitioners to the federal government which established our area as a unique winegrowing region in the early eighties.

But our sense of community spills beyond the borders of Anderson Valley and we feel downright lucky to have neighbors from inland Mendocino who sell us beautiful, old-vine zinfandel grapes. The Tollini family planted

Harvested	Oct. 3-25, 2006
Sugars at harvest	26.8° Brix
Bottled	August 14, 2007
Cases produced	476
Alcohol	15.2%
Titrateable acidity	6.8 g/L
pH	3.89
Price (750 ml)	\$29.00

their grapes in the early 1930's, fifty years before anyone even thought up AVA's, and their vines make up 20% of this wine. The grapes that the Berry family farms were planted in the 1940's; their luscious, dark fruit makes up the rest of the blend. The Tollini fruit, from a site slightly more northeast, was ripe a full week before the Berry fruit, making it clear that even within a sub-AVA, micro-climates vary. Navarro fermented the two Zins in open top tanks and aged the wine for ten months in seasoned French oak. This heritage red has friendly flavors of blackberries, huckleberries and cinnamon bark. Open a bottle for your friends with your next pasta dinner and it will remind you that it's a beautiful day in the neighborhood. **Silver Medal winner.**



Sarah is currently serving as Vice President of the Mendocino Wine Commission and is filling her weekends this spring by training as an Anderson Valley volunteer firefighter.

Troy and Tia in the “old block”. The vineyard was planted in two varieties, a common practice in early goblet trained vineyards. They’ve marked the vines and harvest the Petite Sirah separately for Navarro.



Troy Satterwhite teaches his son how to prune the block with vines that are close to 80 years old.



Character building

Rosewood Vineyards is an old-timer’s vineyard: a field blend of two varieties, Petite Sirah and Mourvèdre, which were planted decades ago. The Petite Sirah is further divided into two lots; one from vines planted almost eighty years ago and a second lot from vines half that old. In late October 2005, Troy and Tia, the owners of Rosewood, graciously picked the Petite Sirah as two separate lots for Navarro so that we could compare the old and older vines. Harvesting was further complicated by

Harvested	Oct. 25, 2005
Sugars at harvest	24.0° Brix
Bottled	Aug. 15, 2007
Cases produced	165
Alcohol	13.6%
Titrateable acidity	6.7 g/L
pH	3.79
Price (750 ml)	\$29.00

leaving the Mourvèdre on the vine for an additional week so that we could pick it at a proper ripeness for a separate wine. The two Petite pickings were de-stemmed, then fermented in open top bins as separate lots which the cellar crew

punched-down by hand to keep the tannins supple. The two Petite lots finished fermentation and were aged in French barrels. In July 2006 Navarro’s tasting panel evaluated them and decided that the wine from the eighty year old vines was more deeply flavored than the wine from the middle-aged vines. The wine from the younger vines was blended into our Navarrouge but this richer *old-vine* lot was racked into clean French oak barrels and then allowed to rest another year in our cellars before bottling in August 2007. Declassifying one lot means Navarro has only half the Petite to sell but its lingering flavors are bottled proof of an old vine’s power to produce wine of character. **Silver Medal winner. 6 bottle limit.**



Manuel unloads bins of Syrah ready for processing into wine. We made Navarro's first Syrah in 1995 but it wasn't until the 2002 vintage that we started adding Grenache and Mourvèdre because we like Aussie SGM blends.

SGM

New World wine-makers puzzle over what to call their "Rhone" blends. In the USA if one variety is more than 75% of the total, our labeling laws permit the winemaker to identify the wine with the name of the dominant variety, as we did here. If no one grape

contributes at least 75% of the blend, then the wine is given a "fanciful name" like *Navarrouge* or *Edelzwicker*. We like the way laconic Aussie winemakers bluntly name their blends of Shiraz, Grenache and Mourvèdre. Down Under this blend would simply be known as SGM (or GSM if Grenache is dominant). This bottling is 82% Syrah (Shiraz) from two ridge-top vineyards which provide a firm black cherry core with hints of white pepper.

Sixteen percent is Grenache which softens the blend with fruity berry flavors and a final addition of two percent Mourvèdre adds a hint of damp earth. **Gold Medal winner.**

Harvested	Sept.30-Oct.16,'04
Sugars at harvest	24.2° Brix
Bottled	Aug. 25, 2005
Cases produced	1142
Alcohol	13.6%
Titrateable acidity	6.3 g/L
pH	3.74
Price (750 ml)	\$27.00

Fine tuning

Twelve years ago there was little Syrah planted in Mendocino.

We produced two Gold Medal winners as rookies but then the grower decided to take advantage of a seller's market and promised his grapes to a winery with deeper pockets. We were disappointed about losing future harvests from this proven field but since several other Syrah vineyards were being planted we kept a sharp lookout for other growers. While all of our Syrah once came from the inland Mendocino, 33% of this vintage was grown in a cooler maritime climate at Ferrington Vineyards.

The cooler weather means this wine is tauter, higher in acid with brighter flavors. The aromas suggest white pepper which is a signature of cool climate Syrah. We added 23% Grenache for mid-palate fruit and a touch of Mourvèdre

Harvested	Oct.11-Nov.1,'05
Sugars at harvest	24.3° Brix
Bottled	Aug. 21, 2006
Cases produced	938
Alcohol	13.7%
Titrateable acidity	5.7 g/L
pH	3.85
Price (750 ml)	\$25.00

for a hint of forest. Like Syrahs from the Rhone this wine ages gracefully and the hints of leather, cherry and eucalyptus weave a particularly intricate design over time. **Gold Medal winner.**



Heather Schoeneman with her husband Kurt and companion Sam, own and operate Ferrington Vineyards in Boonville. Their Pinot Noir is a regular part of our Méthode à l'Ancienne bottlings so we had good reason to expect excellence from their Syrah.