

NAVARRO

Vineyards

2006 Gewürztraminer, *Estate Bottled: Keep cool*

2006 Gewürztraminer, *Late Harvest: Trouble*

2006 Gewürztraminer, *Late Harvest Cluster Select: Double the trouble*

2006 Pinot Gris, *Anderson Valley: Solar power*

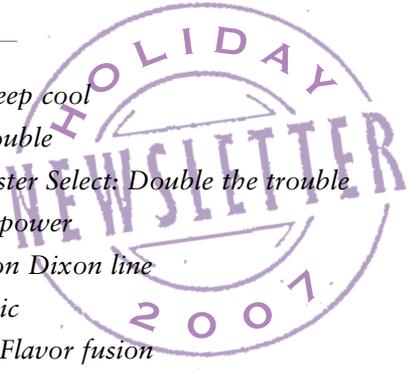
2006 Sauvignon Blanc, *Cuvée 128: Mason Dixon line*

2006 Chardonnay Table Wine: *Folk music*

2005 Pinot Noir, *Méthode à l'Ancienne: Flavor fusion*

2005 Zinfandel, *Mendocino: Year after year*

2007 Grape Juices, *Gewürz, Pinot Noir and Verjus: White, red & green*



Harvesting Chardonnay at sunrise.



OUR 2007 HOLIDAY RELEASES

Delight your senses

Even with your eyes closed it is easy to know when harvest has arrived. The birds chatter and the bees hum, seemingly sharing our excitement. The Anderson Valley is redolent with the scents of ripening Pinot Noir, Gewürztraminer and Gravensteins. If you pay attention you can detect the yeasty aromas of fermentation just by driving by the winery and since we recommend driving with your eyes open, the vines offer a visual treat glowing in translucent shades of green and gold. This holiday season we are releasing eight wines and seven are Gold Medal winners. Delight your senses with four dry whites, two multifaceted reds and two succulent *Late Harvest* Gewürztraminers. The case special on 2006 Chardonnay Table Wine works out to only \$9.75 per bottle and will sell out quickly. Wine and juice case specials and holiday gift sampler prices are available until December 31.

Celebrate the sights, sounds, aromas and flavors of the season,

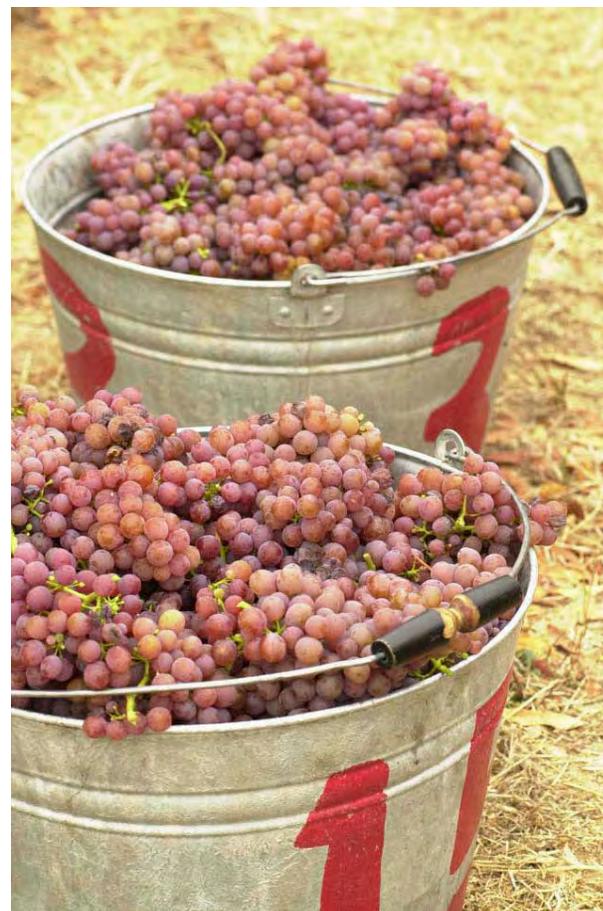
*Ted Bennett and Deborah Cahn
Aaron and Sarah Cahn Bennett*

THE 2006 GEWÜRZTRAMINER HARVEST

Feast follows famine

Visitors to Navarro's tasting room this summer were startled to find out that we were sold out of Gewürztraminer; many friends make the winding pilgrimage to the Anderson Valley just to pack their trunk with Navarro's spicy specialty. As though compensating

for the meager '05 Gewürz harvest, a perfect combination of circumstances provided a copious '06 yield. The grape clusters were full with little *shatter* or *millerandage*. We had a record yield since two recently planted fields had come into full production. After months with none, now our menu features three Gewürztraminers: the dry and spicy *Estate Bottled*, an aromatic *Late Harvest* and an absolutely luscious, honey-soaked *Cluster Select Late Harvest*. The grapes ripened slowly in 2006 cool weather so the natural acidity remained high, perfect for a crisp dry white as well as sweet wines since the tangy finish keeps the sugar from being cloying. It's a joy to share the bounty.



2006 Gewürztraminer
Estate Bottled, Dry
Anderson Valley, Mendocino

Oak casks require a slim and willing worker like Megan to get inside to clean them. Navarro's large ovals imitate the cooperage of some of our favorite producers in Alsace but we have added internal stainless steel cooling panels to insure that the fermentations keep cool and proceed slowly.



Tardy harvesting flusters winemakers and pickers but vines thrive in chilly weather. Navarro's crew rushes to gather Gewürztraminer.



Deleafing ahead of a storm. 2006 was a cool, late season with scattered showers. In the fall we always have our eyes to the sky looking for storm clouds.

Keep cool

Once Navarro's Gewürztraminer had reached veraison, the magical week when the green grapes turn amber, the weather cooled; daytime temperatures rarely exceeded the 70's and nighttime temperatures dropped steadily. That meant a delayed harvest for our dry Gewürztraminer; three weeks later than in 2005 and a month later than in 2004. The fruit ripened at a snail's pace so the flavors developed fully without excessive sugars. The grapes retained more aromatics since hot weather burns off Gewürztraminer's floral terpenes. The cool nights prevented the fruit from losing acidity. The result is extraordinary balance: rose petal and tropical fruit aromas, full flavors that linger, moderate

Harvested	Sept.20-Oct.19,'06
Sugars at harvest	24.0° Brix
Bottled	May 7-10, 2007
Cases produced	5245
Alcohol	13.5%
Residual sugars	0.29%
Titrateable acidity	7.5 g/L
pH	3.35
Price (750 ml)	\$19.00
(375 ml)	\$11.00

alcohol, crisp acidity and a dry finish. This is not a simple stainless-steel fermented California fruit bomb. Navarro ferments and ages Gewürztraminer in temperature controlled French and German oak ovals; unlike stainless-steel the wood casks slowly expose wine to tiny amounts of oxygen. When fermentation ends, casks are topped to the brim and the wine is allowed to rest on the yeast for 8 months to clarify naturally. Although the dominant flavors are tangerine-licee, there are hints of charcuterie from the yeast contact and a round mouthfeel from the micro-oxygenation. **Gold Medal winner. Best of Class.**



2006 Gewürztraminer

Late Harvest (Sweet)

Cluster Select Late Harvest (Very Sweet)

Anderson Valley, Mendocino

Picking and sorting with two buckets is difficult; a second pair of hands would help.



Gewürztraminer has short stems and the grapes tend to clump up making it a particularly difficult grape to pick. It's hard to find a spot to insert grape shears that won't squish the grapes.



It takes high humidity and cool temperatures for botrytis, the honey-flavored noble rot, to develop. If it is either too warm or too dry you will be disappointed by funky mold, vinegar or no rot at all.



Double the trouble

Navarro's Damface and Peach blocks are located above ponds and since botrytis thrives in high humidity, we left these fields in 2006 for late harvest. We began harvesting clusters affected with the noble rot on November 1 and didn't finish picking until the day after gobbling down Thanksgiving dinner. Stems on Philo Gewürztraminer clusters are very short and the fruit clumps around the cane, making it hard to remove one cluster without disturbing another. Because of short stems we need to pick late harvest Gewürztraminer differently than late harvest Riesling. Rather than have multiple pickings from the same vine we wait until most clusters in

Late Harvest

Harvested	Nov. 1-24, 2006
Sugars at harvest	29.8° Brix
Bottled	Mar. 30, 2007
Cases produced	688
Alcohol	12.9%
Residual sugars	11.1%
Titrateable acidity	11.5 g/L
pH	3.15
Price (375 ml)	\$19.00
(750 ml)	\$29.00

a field are heavily infected with botrytis. Navarro's full time employees know the Gewürz two-bucket-pick-trick. Carry two buckets. Pick and inspect each cluster. Clusters severely shriveled by botrytis are placed into one bucket for *Cluster Select Late Harvest* and clusters less rotted are placed into a second bucket for *Late Harvest*.

Cluster Select Late Harvest

Harvested	Nov. 1-24, 2006
Sugars at harvest	36.6° Brix
Bottled	Mar. 28, 2007
Cases produced	921
Alcohol	10.3%
Residual sugars	21.0%
Titrateable acidity	12.5 g/L
pH	3.11
Price (375 ml)	\$29.00
(750 ml)	\$59.00

The unctuous *Cluster Select* bottling tastes of lichee, pineapple, apricot, tangerine and honey and is dessert all by itself. The *Late Harvest* bottling has similar tropical flavors but since it is not as sweet it tastes delicious with pumpkin pie or a plate of warm ginger cookies. Both are **Gold Medal winners and Best of Class.**

2006 Pinot Gris
Anderson Valley, Mendocino

Middle Ridge vineyard at sunset. “Navarro, one of California’s most perfect wineries, has a track record of nicely aging wines, including a number of the whites, and the 1995 Pinot Gris, which few people chose to age, has recently shown itself to be a fine example of why this is a grape that has a lot more potential than simply as an early sipping wine.”
—Dan Berger, *Appellation America*, March 23, 2007.



We use the same training system for growing Pinot Gris as we do for Gewürztraminer; it’s the traditional training system used in Alsace. By arcing, we encourage growth in the middle of the cane otherwise this variety tends to be more vigorous near the trunk and at the tip of the cane with weak growth in the middle.



Solar power

We aren’t surprised when the generosity or paucity of our Gewürztraminer harvest is mirrored in Pinot Gris. Both grapes are cool climate varieties and they grow alongside each other throughout the world. After four dispiriting years of decreasing yields we finally had a bumper Pinot Gris harvest in 2006. Lots of grapes translated into lots of wine so only the best of our best lots were considered for Navarro’s Pinot Gris blend. The most exciting field is the *Middle Ridge* vineyard where the Pinot Gris is grown between 1100 feet and 1250 feet above sea level on a slope facing southwest. The slope, row direction and terraces were designed to maximize the efficiency of the grape canopy for solar collection. The ocean is visible at this elevation and maritime

Harvested	Sept. 27-Oct. 7, '06
Sugars at harvest	23.5° Brix
Bottled	May. 2-3, 2007
Cases produced	2390
Alcohol	13.5%
Titrateable acidity	7.5 g/L
pH	3.16
Price (750 ml)	\$18.00

breezes cool the vines every summer day. Even with effective use of the sun this is often our last field to ripen. The berries from this mountain vineyard usually are smaller, have less sugar and a little more acidity than valley floor fruit resulting in wines that have a taut skin that stretches over the flavors that resonate below. The two clones in this field were harvested, cool-fermented then aged as separate lots in French oak ovals and represent 83% of this bottling. Two valley floor vineyards constitute the remainder of the blend and add a rich texture to the whole. The flavors are autumnal with the opulence of ripe pears and walnuts. **Gold Medal winner. Best of Class.**

Our gates are solar powered which saves a lot of jumping out of the pickup. Congressman Mike Thompson presented Navarro with an award from Fish Friendly Farming this summer. As part of Navarro’s conservation plan we fence each vineyard site separately leaving wildlife corridors on most of the ranch.



2006 Sauvignon Blanc

Cuvée 128

Mendocino

Many members of Navarro's crush crew grew up or live in Philo or Boonville but they have kept on truckin' to learn the wine business. They have a wide range of enological experience gathered at Davis, Fresno and as far away as Portugal, Australia, New Zealand, Israel, and Argentina.



When inquiring why our German wine press was acting strangely a mechanic from Europe advised us that we were pressing the buttons faster than electricity. Is that possible? We suspect something was lost in translation.



Mason Dixon line

The rivalry between Boonville and Philo has existed for generations and maps from the early 1900's described a line dividing the two communities as the Mason Dixon line. Viticultural conditions, as well as politics, divide the valley. Boonville is further from the ocean than Philo and the summer weather is always warmer. 2006 saw a significant difference between the two locations. Philo was often shrouded in fog during summer mornings while Boonville was clear. Gewürztraminer is supposedly the earliest ripening of all the varieties grown in Anderson Valley but before we had harvested our first Gewürztraminer grapes in Philo we had already harvested all the Sauvignon Blanc from Boonville and we were preparing to harvest the even later ripening Semillon since we like to add a splash of it to our *Cuvée 128*. The previous

Harvested	Sept. 11-23, '06
Sugars at harvest	23.5° Brix
Bottled	Feb. 20-22, 2007
Cases produced	2425
Alcohol	13.3%
Titrateable acidity	7.9 g/L
pH	3.15
Price (750 ml)	\$17.00

vintage we had experimented with fermenting and aging Sauvignon Blanc in large neutral oak casks as practiced by a handful of premium producers on the Loire. We liked the results: a slightly rounder mouthfeel which softens the tart Anderson Valley fruit. Half of this wine was fermented and aged in oak casks. The other half was cool-fermented in stainless steel and when the fermentation ended the wine was racked to seasoned French oak puncheons to age and clarify naturally. The lemony finish and subtle herbal flavors are likely to enhance dinner no matter where you sit on the political spectrum. **Gold Medal winner.**

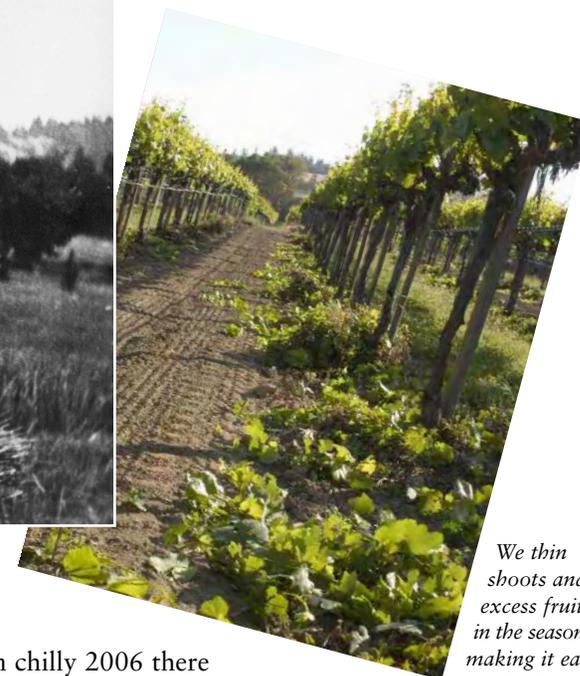


Weather stations in Navarro's upper and lower vineyard can be monitored via computer 24-7. Conditions vary widely depending on altitude and distance from the sea.

2006 Chardonnay Table Wine

Mendocino

Navarro's Hammer Olsen field is named after an early farmer in the Anderson Valley who cultivated hay with a team of horses where we now grow Chardonnay. Sarah's high school pal, Sophia Bates of The Apple Farm, is in Maine this year learning the joys and tribulations of farming with a 2 horsepower plow.



We thin shoots and excess fruit early in the season making it easier for the vines to ripen the remaining fruit, nonetheless fields don't ripen evenly, especially in cool vintages.

Folk music

Navarro is committed to producing good wine at affordable prices. We are well aware of how hard farmers work to make a living and we know many of the folks who visit Navarro's tasting room are on a budget too. During years with a scant crop it is tough to make a distinctive \$12 Chardonnay. Luckily the harvest was generous in 2006 and that means music in the bottle for *Table Wine*

fans. In fact we ended up producing more 2006 Chardonnay wine than we bottled. Almost 33% was sold in bulk to other wineries; tough on the financial plan but that's nothing new in farming. This bottling may

be one of the best buys of the vintage. Because of the late, cool harvest the vineyard crew selectively picked sections of the best fields as

separate lots to get the ripest fruit possible. Our best field for Navarro's *Première Reserve* blend is

"Hammer Olsen" but in chilly 2006 there were sections of the field that weren't ripe enough for the *Reserve* bottling. Another field planted to Dijon clones 96 and 76 also usually goes into our most expensive Chardonnay but likewise, part of this block didn't make the *Reserve* ripeness cut. Rather than put these lower brix lots into our mid-priced *Mendocino* bottling, we decided to make a 100% Anderson Valley Chardonnay from our two best fields and label it *Table Wine* for our mailing list friends. It rings out in a hootenanny of apple, pear and lemon zest flavors. Don't miss out; it's an exceptional value for estate fruit aged in French oak barrels.

Harvested	Oct. 12-13, 2006
Sugars at harvest	23.5° Brix
Bottled	June 15-18, '07
Cases produced	2558
Alcohol	13.5%
Titratable acidity	6.7 g/L
pH	3.42
Price (750 ml)	\$12.00

HOLIDAY SPECIAL!

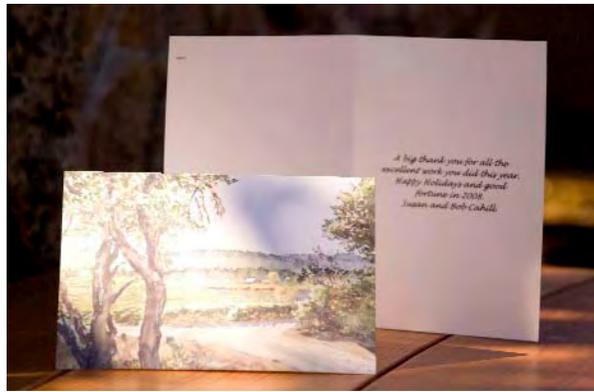
Buy it by the case for only \$117.00; a savings of \$27.00. That's only \$9.75 per bottle.



Chardonnay Table Wine is Navarro's only new release without a Gold Medal. That's because it will promptly sell out before we even have a chance to enter it in a wine competition.

HOLIDAY SAMPLERS & GIFTS

Medal winning wines at Holiday savings



We will be glad to enclose a winery gift card with your personal message printed inside, or you can send us your own card to enclose.

No. 3 12 bottles

Holiday cheer

Something special for every occasion: this case has one bottle each of eight new releases completed with four Gold Medal winning Navarro favorites.

- 2006 Gewürztraminer Estate Bottled (Dry)
- 2006 Sauvignon Blanc Cuvée 128
- 2006 Pinot Gris Anderson Valley
- 2006 Chardonnay Table Wine Mendocino
- 2005 Pinot Noir Méthode à l'Ancienne
- 2005 Zinfandel Mendocino
- 2006 Gewürztraminer Late Harvest (375 ml)
- 2006 Gewürztraminer Cluster Select Late Harvest (375 ml)
- 2005 Chardonnay Première Reserve
- 2006 Pinot Grigio Anderson Valley
- 2005 Pinot Noir Mendocino
- 2004 Syrah Mendocino

\$197.00
Savings of \$44.00

12-BOTTLE SAMPLERS

No. 1 12 bottles

Family dinner

Two bottles each of six Navarro Gold Medal winning wines: exceptional flavor at everyday prices.

- 2006 Sauvignon Blanc Cuvée 128
- 2005 Chardonnay Mendocino
- 2005 Pinot Noir Mendocino
- 2006 Pinot Grigio Anderson Valley
- 2006 Edelszwicker Mendocino
- 2005 Navarrouge Mendocino Red Table Wine

\$149.00
Savings of \$33.00

No. 2 12 bottles

New and dry 6x2

Two bottles each of six of Navarro's latest dry releases; four crisp whites and two Gold Medal winning reds.

- 2006 Gewürztraminer Estate Bottled (Dry)
- 2006 Sauvignon Blanc Cuvée 128
- 2006 Pinot Gris Anderson Valley
- 2006 Chardonnay Table Wine Mendocino
- 2005 Pinot Noir Méthode à l'Ancienne
- 2005 Zinfandel Mendocino

\$189.00
Savings of \$41.00

6&8-BOTTLE SAMPLERS & GIFTS

No. 4 8 bottles

New eight

Navarro's eight new releases; seven are Gold medal winners and the Table Wine is so good it will disappear in a blink.

- 2006 Gewürztraminer Estate Bottled (Dry)
- 2006 Sauvignon Blanc Cuvée 128
- 2006 Pinot Gris Anderson Valley
- 2006 Chardonnay Table Wine Mendocino
- 2005 Pinot Noir Méthode à l'Ancienne
- 2005 Zinfandel Mendocino
- 2006 Gewürztraminer Late Harvest (375 ml)
- 2006 Gewürztraminer Cluster Select Late Harvest (375 ml)

\$143.00
Savings of \$20.00



Phone, fax, email or order online. We've extended our hours to help you take advantage of Holiday prices until December 31. See Order Form for details.

No. 5 6 bottles

Solid Gold six

One bottle each of six Navarro Gold Medal winning dry wines; four crisp whites and two delicious reds.

- 2006 Gewürztraminer Estate Bottled (Dry)
- 2006 Sauvignon Blanc Cuvée 128
- 2006 Pinot Gris Anderson Valley
- 2005 Chardonnay Mendocino
- 2005 Pinot Noir Méthode à l'Ancienne
- 2005 Zinfandel Mendocino

\$105.00
Savings of \$14.00

No. 7 6 bottles

Navarro's best

Each bottle is a Gold Medal winner: three dry whites, two reds, topped off with a luscious dessert wine.

- 2006 Gewürztraminer Estate Bottled (Dry)
- 2006 Pinot Gris Anderson Valley
- 2005 Chardonnay Première Reserve
- 2005 Pinot Noir Méthode à l'Ancienne UNFILTERED
- 2005 Zinfandel Mendocino
- 2006 Gewürztraminer Cluster Select Late Harvest (375 ml)

\$124.00
Savings of \$15.00

More

3-BOTTLE SAMPLERS & GIFTS

No. 8 3 bottles

Popular trio

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

- 2006 Sauvignon Blanc
Cuvée 128
- 2006 Chardonnay
Table Wine Mendocino
- 2005 Navarrouge
Mendocino Red Table Wine

\$38.00
Savings of \$3.00

No. 11 3 bottles

Top tier Navarro

Navarro's best three Gold Medal winners will transform dinner into a party.

- 2006 Gewürztraminer
Estate Bottled (Dry)
- 2005 Chardonnay
Première Reserve
- 2005 Pinot Noir
Méthode à l'Ancienne

\$62.00
Savings of \$7.00

No. 9 3 bottles

Tri dry whites

Three new Gold Medal winning white wines are sure to please.

- 2006 Gewürztraminer
Estate Bottled (Dry)
- 2006 Sauvignon Blanc
Cuvée 128
- 2006 Pinot Gris
Anderson Valley

\$49.00
Savings of \$5.00

No. 12 3 bottles

Gewürz Gold

Celebrate the holidays with three Best of Class wines from Navarro's most celebrated variety.

- 2006 Gewürztraminer
Estate Bottled (Dry)
- 2006 Gewürztraminer
Late Harvest (375 ml)
- 2006 Gewürztraminer
Cluster Select Late Harvest (375 ml)

\$59.00
Savings of \$8.00

No. 10 3 bottles

Tri dry reds

Three Gold Medal winning red wines with plenty of rich flavors.

- 2005 Pinot Noir
Méthode à l'Ancienne
- 2005 Zinfandel
Mendocino
- 2004 Syrah
Mendocino

\$65.00
Savings of \$6.00



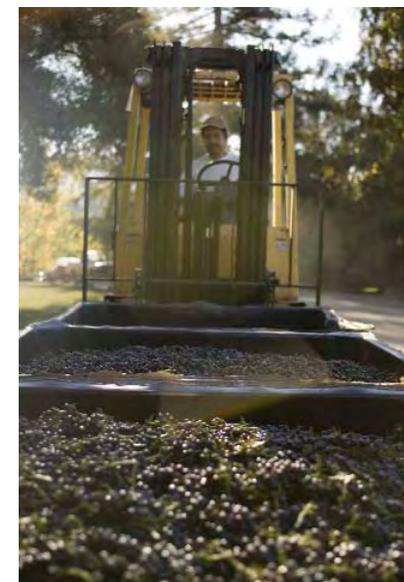
If you'd like to dress up your gift, we'll nestle 3 bottles into an excelsior-lined wooden box and include your personal message on our gift card. Add \$25.00 to the price of the three pack sampler and specify "WOOD".

SGM

New World winemakers 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.**

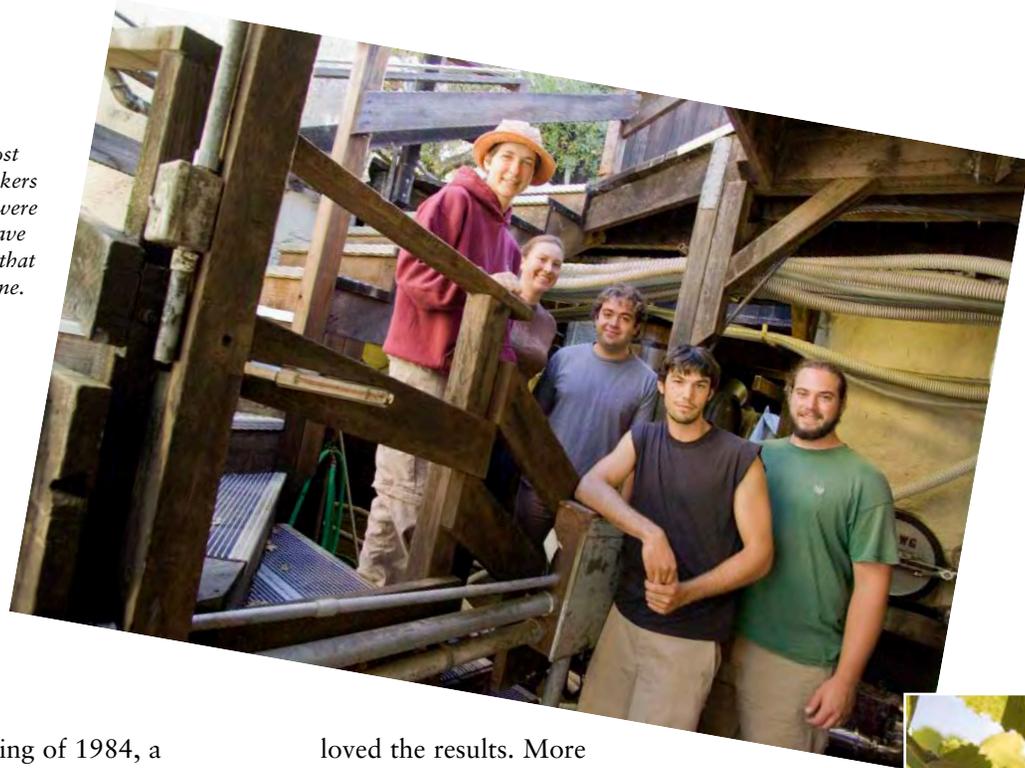
Harvested	Sept. 30-Oct. 16, '04
Sugars at harvest	24.2° Brix
Bottled	Aug. 25, 2005
Cases produced	1142
Alcohol	13.6%
Titrateable acidity	6.3 g/L
pH	3.74
Price (750 ml)	\$22.00



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.

2005 Pinot Noir
Méthode à l'Ancienne
 Anderson Valley, Mendocino

When Monsieur Bouchard first advised us about cooperage, most of these talented young winemakers on Navarro's 2007 crush crew were still in preschool. All of them have a winemaker parent suggesting that grapes don't fall far from the vine.



Flavor fusion



In the spring of 1984, a winemaker from an old Burgundian family visited our cellar and tasted the 1983 Pinot Noir wines from the barrel. His skill was apparent after he consistently identified the vinification techniques we had used to make each wine. We listened closely when he said he

would have chosen to age our estate Pinot in different barrels. For his palate we were adding a layer of toasty, charred oak over the fruit flavors. His idea was to select oak barrels whose flavors had a similar taste profile as the fruit; the oak then would harmoniously fuse with the fruit. Why spend all the time and effort growing perfect Pinot Noir in Philo and then overpower the fruit with smoky oak from France? We purchased the recommended barrels for the 1984 vintage and

loved the results. More than seventy percent of this wine was aged almost a year in new and one year old barrels and the remainder in two year old barrels. It's hard to deny the expensive oak flavors in this wine but they happen to complement the vineyard flavors and aren't as obvious as if we had chosen toastier barrels and smothered the fruit with smoky oak perfume. It was a cool vintage and the 2005 Pinot Noir harvest started on the same day it ended in 2004.

Harvested	Sept. 14-Oct. 2, '05
Sugars at harvest	25.0° Brix
Bottled	Aug. 24-28, 2006
Cases produced	4899
Alcohol	13.8%
Titratable acidity	6.3 g/L
pH	3.61
Price (750 ml)	\$28.00
(750 ml) UNFILTERED	\$30.00
(375 ml)	\$15.50

The flavors suggest cherry, strawberry and blueberry with hints of spices and bacon that complete the signature of Navarro's *Méthode à l'Ancienne's* succulent core. **Gold Medal winner. Best of Show.**



A shattered Pinot Noir cluster in Navarro's Marking Corral vineyard, September 2005. Pinot Noir is particularly vulnerable to shatter and 2005 was an unforgiving vintage. Some of the grapes fall off after bloom which is one of nature's ways of reducing the crop.

New barrels destined for 2007 Pinot Noir. Dan Berger in AppellationAmerica.com described our 2004 Méthode à l'Ancienne Pinot: "The mid-palate is succulent and medium-full and there are no oak overtones to detract from the fruit." Dan was the first to review Navarro wines and understands our goal of using oak to complement vineyard flavors rather than cover them.

Year after year

Zinfandel requires a toastier climate than Anderson Valley provides therefore we purchase Zin grapes from five growers located in Mendocino's warmer Russian River Valley. We've mentioned their names before: Pallini, Tollini, Young, Berry and Eaglepoint. Good growers all. We've sought out their well tended vineyards where the average age of vines is over 50 years. These old timers know how to farm and since each vineyard has its own personality Navarro has gotten to know each site intimately. Most years the inland grapes ripen in September but in 2005 the Russian River farmers had to bite their nails just like Anderson Valley growers. Each threatening storm set off anxiety attacks since the grapes for this chewy heritage wine didn't come off until mid October. Navarro doesn't buy



Heritage Zinfandel vineyards were usually planted without a trellis; it saved money and the farmer could easily cross-cultivate. The goblet shape of the vine itself provides the canopy structure.

Zinfandel grapes as if we were shopping at a big box store. Once we've found a great vineyard we try to make a mutually beneficial contract with the grower and purchase his or her grapes year after year. We've spent a lot of time trying to understand how the flavor of each site is enhanced. We now avoid pumping the must and punch down manually to avoid harsh tannins. We have fiddled with the pressing regime to retain the core of ripe fruit and we have worked at finding barrels that complement the flavors of each vineyard location.

Harvested	Oct. 8-17, 2005
Sugars at harvest	26.3°Brix
Bottled	Aug. 16-17, 2006
Cases produced	2102
Alcohol	14.9%
Titrateable acidity	6.6 g/L
pH	3.93
Price (750 ml)	\$21.00

The wine has concentrated flavors of black-berry, cassis and chocolate and just like old friends it improves year after year. **Gold Medal winner.**



We've developed our own winemaking regime to produce Zinfandel. We ferment in bins, punch down by hand and pour the fermented must into the press rather than using a pump which macerates the seeds and skins.

Ted and Ed Berry compare hats and grape growing stories each harvest.



Non-Alcoholic Wine-grape Juices

2007 Pinot Noir Juice

2007 Gewürztraminer Juice

2007 Chardonnay Verjus



Red, white and green

Wine grape juices don't have to be fermented to be savored and at Navarro we've met a bunch of kids and home chefs with an astute ability to taste. Twenty five years ago we made our first Gewürztraminer grape juice planning to serve it to children visiting the tasting room with their families. It was such a big hit with adults that within a few years we added Pinot Noir so that we could serve both a white and a red. About the same time a local chef asked us to make Chardonnay Verjus, a tart green grape juice that has been used for centuries to make sauces and marinades. Pinot Noir and Gewürztraminer, once the lowest priced grapes, are now the two most expensive varieties grown in Anderson Valley and the price of Chardonnay doesn't lag far behind. The juice from these small-berried wine varieties is particularly delicious but grape prices have limited the amount we can produce. What makes Navarro juice a standout is that we are just as fussy about how it tastes as Navarro wine. The tart Verjus will add a lemony zing to anything you are cooking and is a good substitute for vinegar in a wine friendly meal. Oh baby, these juices aren't just kids' stuff!

Pinot Noir juice tastes like rhubarb strawberry jam and it will please the whole family. Gewürztraminer juice smacks of lichee, peach and lime. Your kids will find them as interesting as pet goats.

Navarro is just as serious about making juice as wine and we have many grown-up grape juice enthusiasts.



A few years ago we began bottling juice with synthetic corks to minimize mold problems. Three years later we agreed that the juice sealed with a natural cork was fresher, perhaps because of a tighter seal. This 2007 bottling is back to natural corks which are being inspected by Navarro's winemaker and Mariella Ganau, a third generation cork supplier from Sardinia where thriving cork forests help keep the island green and ecologically balanced.

✧ JUICE SAMPLERS ✧

Choose either 3 or 6 bottles each of Pinot Noir and Gewürztraminer grape juice as delicious non-alcoholic beverages.

6-Bottle Sampler: \$59.00 Save \$7.00

12-Bottle Sampler: \$111.00 Save \$21.00

Pinot Noir Juice

Harvested	Sept. 30, 2007
Sugars at harvest	20.0°Brix
Total acidity	8.5 g/L
pH	3.93
Bottled	Oct. 24, 2007
Price (750 ml)	\$11.00

Gewürztraminer Juice

Harvested	Sept. 5, 2007
Sugars at harvest	20.3°Brix
Total acidity	8.0 g/L
pH	3.05
Bottled	Oct. 25, 2007
Price (750 ml)	\$11.00

Chardonnay Verjus

Harvested	Aug. 22-23, 2007
Sugars at harvest	11.5°Brix
Total acidity	18.0 g/L
pH	2.88
Bottled	Oct. 23, 2007
Price (750 ml)	\$11.00

The 2007 juices will be shipped after December 1. Until then, 2006 juices will be substituted.

2005 Chardonnay

Première Reserve

Anderson Valley, Mendocino

2005 Chardonnay

Mendocino

Sacred tradition

Medieval vineyards were planted with a mixture of grapes to ensure a crop even in difficult years but by 1100 the vineyards in Burgundy were in decline. On Christmas Day 1112, thirty Cistercian monks led by Saint Bernard were given their first vineyard in Meursault. The religious order and the vineyards prospered and a few years later the monks of Pontigny planted the first 100% Chardonnay vineyard in Chablis. We planted our first Chardonnay vineyard at Navarro in 1979 and like the Cistercians we now have favorite vines and blocks. Three blocks in Navarro's *Hammer Olsen* field consistently produce delicious Chardonnay and form the base for the *Première Reserve* cuvée year after year. The wine was fermented and aged 10 months in French oak barrels which contributed toast, vanilla and butter to the pear-apple fruit with a squeeze of citrus. **Gold Medal winner.**



Conscientious New World wine-growers today engage in the same pursuits as Cistercian monks 900 years ago in Burgundy to identify the sections of their vineyards that consistently produce distinctive quality wine. Sarah and Jeff graduated from U.C. Davis in 2006. Sarah has a Masters degree in Enology and Jeff in Viticulture.

Harvested	Oct. 2-25, 2005
Sugars at harvest	23.8°Brix
Bottled	June 19-22, 2006
Cases produced	4190
Alcohol	13.6%
Titrateable acidity	7.0 g/L
pH	3.40
Price (750 ml)	\$22.00
(375 ml)	\$12.50

What's the difference?

Unlike other white varieties such as Sauvignon Blanc, which is herbal and grassy, or Gewürztraminer, which is heady with floral aromas, ripe Chardonnay is more chameleon-like. That means the winemaker's choices in the cellar become paramount. These decisions include whether to encourage a secondary malolactic fermentation that adds buttery tones, the length and temperature of the fermentation and perhaps above all the choice of oak cooperage including which cooper, which forest the wood should come from, how long the wood should dry, the toast level, not to mention how long the wine should rest on the yeast, if it should be stirred and how much time it should spend in oak. This *Mendocino* bottling has lovely apple-melon flavors and moderate price tag entitling Navarro's winemaker Jim Klein, to take a bow. **Gold Medal winner.**

Starting in 1992 Jim has aimed for a consistent style with Navarro's Mendocino Chardonnay and has perfected it in more recent vintages. He uses a combination of Anderson and Potter Valley fruit, blended from barrel, oval and stainless steel fermented wine. The stainless part does not undergo a secondary fermentation.

Harvested	Oct. 9-21, 2005
Sugars at harvest	23.8°Brix
Bottled	June 22-29, 2006
Cases produced	4760
Alcohol	13.6%
Titrateable acidity	7.6 g/L
pH	3.28
Price (750 ml)	\$16.00
(375 ml)	\$9.50



2006 Edelzwicker
Mendocino

Got it covered



Bill celebrates the winter cover crop in the vineyard as well as his twenty-third year working at Navarro. Got a question? Bill's got it covered.

Edelzwicker is Navarro's version of flowers in a glass. It is a mixture of three of our favorite grapes: Gewürztraminer, Riesling and Pinot Gris, beloved varieties from Alsace, the region that first came up with this tongue-twisting name. Navarro's various cover crops adorn alternating vineyard rows, providing a natural habitat for beneficial insects that varies with season and location. On flat land and weaker soils we grow fava beans, vetch and Magnus peas that have lots of biomass to till in as summer green manure. On steeper hillsides we are concerned about erosion; annual rye grass and chewing fescue form a living root mat under the vines and hug the

soil. Edelzwicker is as pretty as the flowering cover crop beneath the vines: intensely aromatic with a touch of sweetness and a bit of lime, it is the quintessential wine to envelop life's pleasures. **Gold Medal winner.**

Harvest	Sept. 25-Nov. 9, 2006
Sugars at harvest	24.0°Brix
Bottled	Apr. 30-May. 1, '07
Cases produced	1639
Alcohol	13.5%
Residual sugars	1.6%
Titrateable acidity	6.8 g/L
pH	3.22
Price (750 ml)	\$12.00

2005 White Riesling
Cluster Select Late Harvest
Anderson Valley, Mendocino



When the noble rot started to shrivel the Riesling grapes in mid-October '05 we giggled with gamblers' glee. Maybe, just maybe, we could recoup some of our earlier losses by producing a sensational late harvest wine.

Go for broke

By mid-October 2005 Riesling and Muscat were the only grapes remaining on Navarro's vines. The harvest had put us in a gloomy mood; the weather was sunny but the yields had been scanty. When the weather turned cool and drizzly we decided to go for broke and let the remaining crop hang, gambling that the sparse clusters would be kissed by the noble rot. Cluster select wines are pricey not only because of the greatly reduced yield from botrytised raisins but also due to the farming risk. It's possible to lose an entire

Harvest	Oct. 19-Nov. 2, 2005
Sugars at harvest	36.2°Brix
Bottled	May. 12, 2006
Cases produced	351
Alcohol	11.1%
Residual sugars	20.1%
Titrateable acidity	12.4 g/L
pH	3.11
Price (375 ml)	\$29.00

crop to funky molds. We kept our fingers crossed and made three picking passes between October 19 and November 2 selecting only botrytised clusters. This unctuous nectar smells and tastes of apricot, pineapple, mango and honey. It's decadently rich with enough bracing acidity to keep it from cloying. **Gold Medal winner. Best of Show.**