

# NAVARRO

## *Vineyards*

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2009 Navarro Brut, Anderson Valley: *Act two*

2010 Chardonnay, *Première Reserve: What's in a name?*

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Pennyroyal Farmstead Cheese: *Where every goat has a name*



2009 Navarro Brut  
100% Gewürztraminer  
Anderson Valley, Mendocino

OUR 2012 HOLIDAY RELEASES

## Say cheese

Navarro's newsletter is a little thicker this year since the last four pages are devoted to the farmstead cheeses that our family is now producing at Pennyroyal Farm in Boonville. In addition to Pennyroyal cheese, Navarro has nine new wine releases: four dry whites, three vigorous reds, a luscious late harvest nectar and a sparkling Brut as a special holiday treat. We are also releasing three yummy varietal grape juices so all of the family can share in the celebrations. The case specials on the 2011 Chardonnay Table Wine and 2010 Mendocino Shiraz works out to only \$10.50 and \$13.50 per bottle respectively, which explains why they 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*



*Gewürztraminer is Navarro's flagship grape. Aging en tirage allows the intriguing flavor of autolyzed yeast to slowly develop in the wine.*

## Act two

In 2009 we harvested Gewürztraminer at a perfect ripeness for sparkling wine. The grapes were whole cluster pressed, the juice cool fermented and we bottled 1,342 cases in the spring of 2010. After tirage, the wine in each bottle sat on the yeast, the byproduct of the secondary fermentation, which produces the fizz. In the spring of 2011 we disgorged 900 cases, leaving us with 420 cases to rest on the yeast an additional year thus enhancing the alluring toasty notes. Last year's 900 cases sold out in a matter of weeks, so please order quickly to enjoy Act Two of this sparkler. This recently disgorged bubbly will make everyone smile, as it displays the same delicately floral Gewürztraminer fruit as the last release but with a richer toastiness; decidedly worthy of a standing ovation. Its flavors pair well with tarte flambée, chèvre with prosciutto and rillettes on crostini.

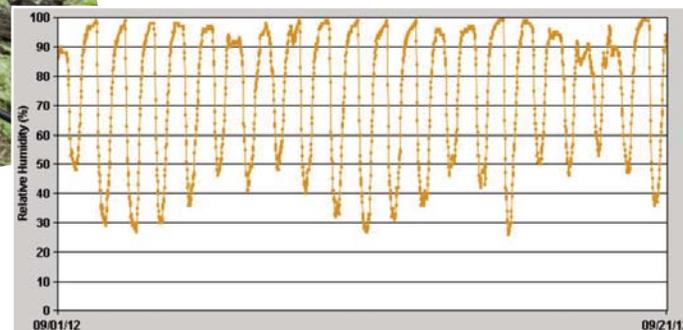
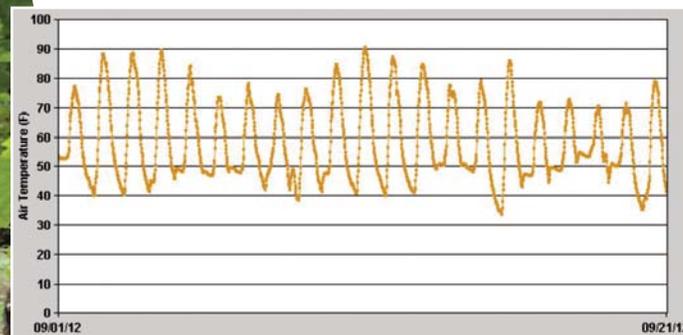
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Harvested	Sept. 8-10, 2009
Sugars at harvest	19.8° Brix
Disgorged	June 4, 2012
Cases disgorged	412
Alcohol	12.8%
Residual sugars	0.9%
Titrateable acidity	11.2g/L
pH	3.02
Price (750 ml)	\$26.00

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**2011 Riesling**  
*Cluster Select Late Harvest*  
*Anderson Valley, Mendocino*

Harvesting in a cool and wet October. The day preceding harvest, we removed all the leaves around the fruit so workers could evaluate the condition of each cluster before picking. In 2011, Navarro's vineyard crew was split into two teams; the first team harvested all the clusters with rot, the second team picked the remaining sound fruit.



These two charts show why Anderson Valley has ideal weather for late harvest wines. Philo's nighttime temperatures are ocean influenced and very chilly (Chart 1 above) enabling ripening grapes to retain most of their high natural acidity, critical in sweet wines to counterpoise the residual sugars and provide a clean, tangy finish. Chart 2, (below) demonstrates the saw-saw of high nighttime humidity caused by fog, creating perfect conditions for rot. After most

of the berries are affected with botrytis, dry weather is needed to dehydrate the berries, thus concentrating the juice into luscious nectar.

## Wine of the Year

The ocean dominates Anderson Valley's climate; afternoon breezes waft in from the coast and almost nightly, fog blankets the valley, often so thick that the vines are dripping wet in the morning. Various rots can affect the grapes all season long, but *botrytis*, the sole beneficial rot, can only be *noble* if it occurs near the end of the season under certain weather conditions. It takes rot about 72 hours of wet weather before it sporulates and then rapidly spreads. To avoid ugly rots, our task for most of the summer is to get the grapes dry before the next evening's fog bank rolls in, since drying out clusters is the most effective method of rot control. Afternoon breezes are perfect for drying the grapes, provided the

Harvested	Oct. 21, 2011
Sugars at harvest	30.7° Brix
Bottled	Feb. 15, 2012
Cases produced	285
Alcohol	10.1%
Residual sugars	12.9%
Titrateable acidity	11.6 g/L
pH	3.25
Price (375 ml)	\$29.00
(750 ml)	\$59.00

canopy provides sufficient air movement around the clusters. Good trellis design, combined with training and shoot positioning, are mandatory for successful viticulture in Anderson Valley. After two October storms in 2011, *botrytis* was rampant in our Riesling vineyards; the rain stopped, the days were cool and the nighttime temperatures were in the forties. In late October, dehydrated clusters and berries started falling on the ground, so we finally decided to harvest. This wine is a gift of those storms, the rot they caused and then, the dry weather that followed. Riesling's stone-fruit flavors are layered with *botrytis*'s signature of honey, apricot and pineapple. **Gold Medal winner. Best of Class**, and at the Critic's Challenge International Wine Competition it was declared **Wine of the Year**, the top wine from 1365 entries from thirteen countries!

## 2010 Chardonnay

Anderson Valley, Mendocino  
Première Reserve

All of Navarro's irrigation and frost protection water is collected in ponds during the winter storms, leaving the streams with their full complement of water in the summer. Not only do the ponds sustain our vines, they also support abundant wildlife. Farming without chemicals helps maintain a healthy habitat for the many creatures living and growing families near or in Navarro's ponds: bass, mallards, ospreys, great blue herons, black phoebes, box-nesting swallows and bluebirds to name a few.



## What's in a name?

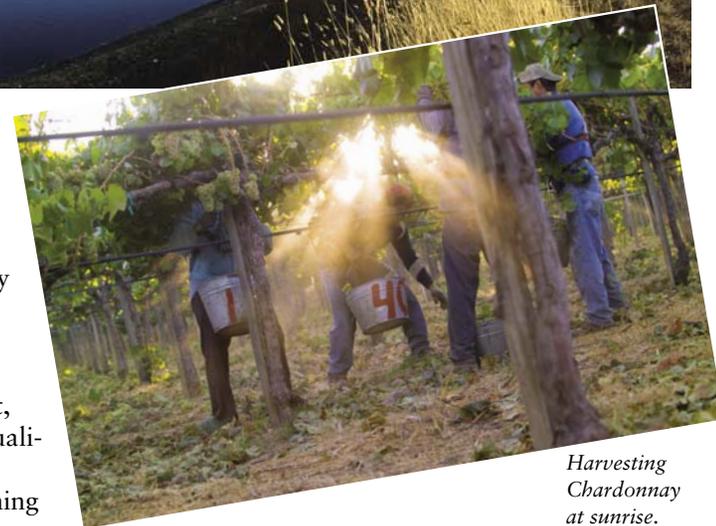
We have ambivalent feelings about vineyard designation on a wine label. A vineyard named on the label establishes where the grapes were grown, a good thing since one of the great joys of wine tasting over many vintages is discovering a sense of place or *terroir*; unfortunately, due to rarity alone, vineyard designated wines tend to fetch excessive prices relative to quality. Although we don't identify a specific vineyard site for this *Première Reserve* cuvée, we select our best lots from the same fields each year. Eighty two percent of grapes that produced this bottling were grown in Navarro's Hammer Olsen vineyard and the remainder in a neighboring field; both are located about 2.9 miles west of Philo, situated on a south-west facing gentle slope, at an elevation between 250 to 350 feet. Hence, Navarro's *Première*

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Harvested	Oct. 16-21, 2010
Sugars at harvest	23.4° Brix
Bottled	June 24-28, 2011
Cases produced	2366
Alcohol	13.8%
Titrateable acidity	7.4 g/L
pH	3.41
Price (750 ml)	\$25.00
(375 ml)	\$14.00
(magnum)	\$49.00

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*Reserve* consistently displays a sense of place. The wine's usual core of pear-apple fruit is bright, firm and lingers, qualities that reflect the vintage's cool ripening season. Grapes were destemmed and pressed with the first squeeze juice from each picking fermented, then aged, as separate lots in French oak barrels. We're very pleased with this 2010 bottling, but unfortunately, the following vintage was tough and due to quality issues, Navarro didn't bottle any 2011 *Première Reserve*. We've stocked our cellars with this vintage to cover the upcoming shortage and we advise our Chardonnay fans to do the same; lovely with smoked salmon or chicken and mushrooms in a cream sauce. **Gold Medal winner. Best of Class.**



Harvesting  
Chardonnay  
at sunrise.

**2011 Gewürztraminer**  
*Estate Bottled (Dry)*  
*Anderson Valley, Mendocino*

Harvesting Gewürztraminer. Navarro's harvest crew consists of eighteen pickers, two tractor drivers and three sorters to inspect fruit and remove any stray leaves.



## Shy bearer yields bold perfume

**T**raminer was first recognized in the village of Tramin (Termeno) in the Italian Tyrol about AD 1,000. Traminer has been known in Alsace since the Middle Ages and was noted for its ripeness levels and depth of flavors. Recent DNA profiling has shown that Pinot and Traminer, two of Europe's oldest vinifera grape varieties, are connected by a parent-offspring relationship. Like Pinot, Traminer is genetically unstable and Gewürztraminer was the name adopted in the 19th century for the red-berried *musqué* mutation of Traminer. Although the most common translation of Gewürz is "spice", in this context it most likely translates as "perfumed". The name was officially adopted in Alsace in 1973, and if you think Gewürztraminer is hard to pronounce, try

Harvested	Sept.29-Oct.8,'11
Sugars at harvest	23.6° Brix
Bottled	May 14-16, 2012
Cases produced	3098
Alcohol	13.5%
Residual sugars	0.27%
Titrateable acidity	7.0 g/L
pH	3.29
Price (750 ml)	\$19.50
(375 ml)	\$11.50

Christkindlestraube (Germany), Dišečí Traminec (Czechoslovakia) and Traminac Mirisavi Crveni (Slovakia). In addition to its sensitive nature, this variety has small clusters which, on average at Navarro, weigh less than 4 ounces. Alsatian viticulturists have long recognized Gewürz's shy-bearing nature and to compensate, they developed the *Arc-cane* system of pruning which adds about 20% more fruitful buds than the Burgundian *Guyot* system. The grapes from each field were destemmed then the juice was fermented and aged as separate vineyard lots in French oak ovals and in April 2012, a blend was selected from the best ovals and the best vineyard lots. Traditionally served with pork, but we love Gewürz with Pad Thai and curry. **Gold Medal winner. Best of Class.**

*Gewürztraminer clusters with millerandage (top) and coulure (bottom left). Gewürztraminer is especially sensitive to springtime weather; frequently our harvests are reduced, so that Gewürz becomes Navarro's shyest bearer. Millerandage (shot berry) is when the berries form with different numbers of seeds; the larger berries, about a half inch in diameter, contain the normal two seeds. The smaller berries have one seed and contain much less juice. Coulure (shatter) occurs after the berries have formed in early summer and some fail to mature. We've experienced vintages where over half the potential Gewürztraminer crop was lost to shatter.*

**2011 Pinot Gris**  
*Anderson Valley, Mendocino*

*The inside of a French oak oval, looking out. We ferment, then age Pinot Gris sur lie in ovals for eight months which allows the wine to clarify and develop a hint of "toast" from the yeast contact.*



## Shady lady

**T**wo of Navarro's favorite varieties, Pinot Gris and Gewürztraminer, are very sensitive to sun exposure and interestingly, both are white wine grape varieties that develop deeply colored skins near harvest. A recent study demonstrated the extent to which sun exposure can affect the temperature of a dark-skinned grape cluster; the data revealed that the temperature of the berries on the inside of the cluster were over 155°F on a typical summer afternoon. In Gewürztraminer, sun exposure and heat results in a dramatic reduction of *cis-rose oxide*, *linalool*

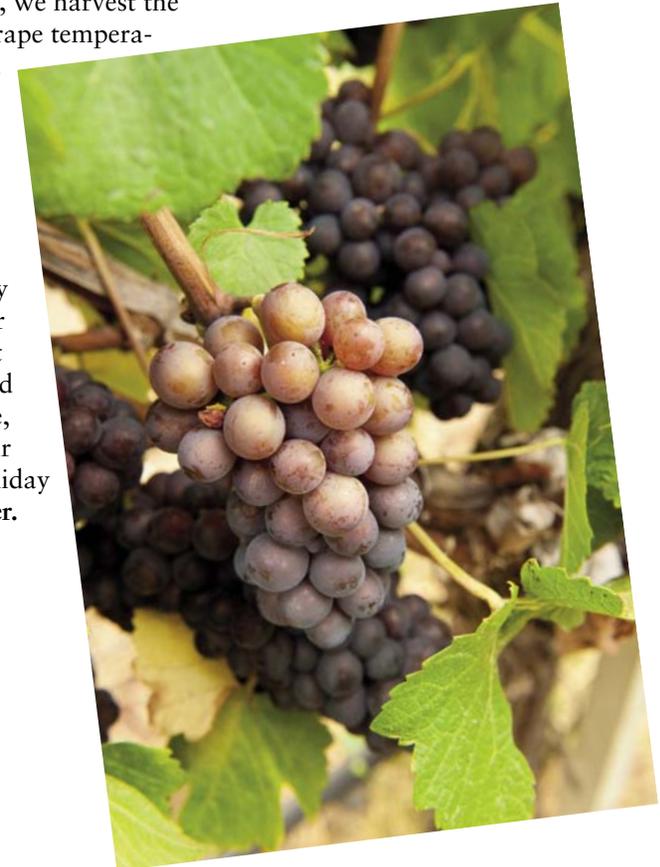
and *geraniol*, which are responsible for Gewürztraminer's floral, almost lychee-like aromatics. Dappled shade is good for Pinot Gris too, but for another reason. *Quercetin* is a bitter flavonol found in the skins of Pinot Gris. The more sunlight, the more *quercetin*: clusters grown in the sun have up to three times more of this astringent compound than shaded fruit. When grapes are destemmed to produce wine, the juice extracts phenolics from the skins; the amount of harsh phenolics picked up by the juice is a function of the grape's temperature as well as the amount of time that the juice macerates with skins. Consequently, we harvest the fruit at night when the grape temperatures are a cool 40°F and 50°F and extract minimal harshness. When we destem the fruit at the winery, we immediately separate the cold juice from the skins. This bottling is a cuvée created by blending the wine of four ovals from our three best vineyard lots. Refined and nutty with lots of texture, this pampered wine is our family's favorite with holiday ham. **Gold Medal winner.**

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Harvested	Sept.30-Oct.15,'11
Sugars at harvest	24.1° Brix
Bottled	May 11 & 14, 2012
Cases produced	1723
Alcohol	13.7%
Residual sugars	0.20%
Titrateable acidity	7.2 g/L
pH	3.32
Price (750 ml)	\$19.50

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*The Pinot Gris cluster in the foreground has yellowed because it was grown in direct sunlight. Navarro's viticultural goal is to minimize direct sunlight and most of our fruit is grown in light shade, so the clusters turn a lovely dark grey-blue color.*



Harvesting Hammer Olsen Chardonnay 2011. This vintage we had a “two-bin” harvest, placing sound fruit in the front bin, clusters with any rot in the rear bin. Navarro’s crew takes pride in delivering the fruit exactly as the winemaker requests.



## Morning star

Chardonnay is one of the last grapes to ripen in Anderson Valley. The 2011 summer was cool and by the first of October, the Chardonnay was still underripe; the vines needed another week or so of sunshine. A series of storms was predicted and on October 3rd it began to rain. The weather cleared on the fourth day and with the daytime temperatures in the 70’s, the Chardonnay continued to ripen. At first we weren’t too nervous but another small storm was predicted and our anxiety understandably mounted. Should we pick it now when the Chardonnay was almost ripe, or let it hang through the storm to pick up a hair more ripeness? We decided to leave the fruit on the vine and pick it a few days after the storm. The downside of this decision was that we would lose a higher percentage of the crop to rot come rain or shine. The storm was short, with little precipitation and daytime temperatures quickly returned to the 70’s; the Chardonnay continued to ripen and unfortunately the rot continued to spread.

On the 12th we returned to the fields to begin harvesting Chardonnay.

Since much of our anticipated harvest was lost to rot, we were able to pick our entire 2011 Chardonnay harvest in one and half days. The vineyards that normally produce our *Première Reserve* Chardonnay were relegated to our less expensive *Mendocino* and *Table Wine* bottlings.

Harvested	Oct. 12 & 14, '11
Sugars at harvest	22.8° Brix
Bottled	June 25, 2012
Cases produced	1948
Alcohol	13.1%
Titrateable acidity	7.3 g/L
pH	3.32
Price (750 ml)	\$13.00

This 2011 bottling is made from 100% Philo fruit; it is dry with very firm acidity and flavors suggesting pippin apple and lime; a perfect match for snapper or crab.

*In Navarro’s morning staff tastings, when we are deciding on a specific blend, the wines are initially graded as identified lots. Subsequently they are tasted “blind”; no one knows which wine is in which glass. Our goal is to produce the most complex, true-to-variety and complete wine from the various vineyard and winery lots. If we have consensus on which is the best blend, the winning wine becomes the base wine for the next day’s addition. The tastings continue until there is consensus that no further tinkering improves the wine.*



### 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.

# 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.



Navarro's full time, wine-savvy staff is available to answer any questions. Until December 31 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 special sampler and case specials with discounts up to 25% in addition to our One-Cent shipping offer for even greater savings. Our website is available 24-7 at [www.NavarroWine.com](http://www.NavarroWine.com).

### No. 2 12 or 6 bottles

#### New dry six

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

- 2011 Gewürztraminer Estate Bottled (Dry)
- 2011 Pinot Gris Anderson Valley
- 2011 Chardonnay Mendocino Table Wine
- 2010 Pinot Noir Méthode à l'Ancienne
- 2010 Shiraz Mendocino
- 2010 Zinfandel Mendocino

#2A—12 bottle Sampler  
**\$189.00**  
Savings of \$46.00

#2B—6 bottle Sampler  
**\$105.00**  
Savings of \$12.50

### No. 3 12 bottles

#### Holiday cheer

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

- 2009 Navarro Brut Anderson Valley
- 2010 Chardonnay Première Reserve
- 2011 Gewürztraminer Estate Bottled (Dry)
- 2011 Pinot Gris Anderson Valley
- 2011 Chardonnay Mendocino Table Wine
- 2010 Pinot Noir Méthode à l'Ancienne
- 2010 Shiraz Mendocino
- 2010 Zinfandel Mendocino
- 2011 Riesling (375ml) Cluster Select Late Harvest
- 2011 Sauvignon Blanc Cuvée 128
- 2010 Riesling Anderson Valley (Dry)
- 2010 Pinot Noir Anderson Valley

#3—12 bottle Sampler  
**\$199.00**  
Savings of \$55.00

### No. 4 12 or 6 bottles

#### Pinot & Chardonnay

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

- 2010 Pinot Noir Méthode à l'Ancienne
- 2010 Pinot Noir Anderson Valley
- 2009 Pinot Noir Deep End Blend
- 2010 Chardonnay Première Reserve
- 2010 Chardonnay Mendocino
- 2011 Chardonnay Mendocino Table Wine

#4A—12 bottle Sampler  
**\$239.00**  
Savings of \$66.00

#4B—6 bottle Sampler  
**\$129.00**  
Savings of \$23.50

### No. 5 3 bottles

#### Value trio

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

- 2011 Chardonnay Mendocino Table Wine
- 2010 Gewürztraminer Cuvée Traditional
- 2010 Shiraz Mendocino

#5—3 bottle Sampler  
**\$41.00**  
Savings of \$4.00

### No. 6 3 bottles

#### Dry white trio

Three Gold Medal winning, vineyard-driven white wines will transform dinner into a party.

- 2011 Gewürztraminer Estate Bottled (Dry)
- 2010 Chardonnay Première Reserve
- 2011 Pinot Gris Anderson Valley

#6—3 bottle Sampler  
**\$56.00**  
Savings of \$8.00

### No. 7 3 bottles

#### Dry red trio

These three newly released red wines are certain to warm a winter evening.

- 2010 Pinot Noir Méthode à l'Ancienne
- 2010 Shiraz Mendocino
- 2010 Zinfandel Mendocino

#7—3 bottle Sampler  
**\$57.00**  
Savings of \$8.50



**Hate to shop?** Just give us the names and addresses on your gift list and we will do the rest. We will be glad to print your personalized message attractively on a full color Navarro gift card and include it with your wine or juice gift at no additional charge.





Washing barrels prior to filling. We aged this wine in seasoned French oak barrels, which adds some coconut and vanilla overtones to the rich fruit.



Syrah berries dissected. All the color in Syrah wines is extracted from the skins; the juice is colorless in this and most other red wine (vinifera) grape varieties. Grapes with red colored juice are called teinturier and in America the most common teinturier grape is Alicante Bouchet; it gained favor for stretching wine during Prohibition as it could be diluted without detracting from the appearance.

## Searching Down Under

The price of Anderson Valley Pinot Noir continues to soar and this year we've seen Anderson Valley Pinot sell for up to \$6,000 a ton. Pricing at these levels can only result in expensive wines. One of our goals is to produce wines at various price points so that a bottle of Navarro can be a regular treat. When scouting for good vineyards with mature vines for our "Rhône-style" rosé, we were offered two fields of Syrah vines that we thought would make good red wine: well-tended, mature vines in well-drained fields from growers we respect. This bottling is from two vineyards located on the benchlands above Talmage, which has an ideal climate and location for Syrah. We purchase Grenache and Zinfandel grapes from these vineyards on a regular

basis and the two additional fields looked promising for a Shiraz style Syrah. Dark Horse Vineyards is at an elevation of about 950 feet and the vines are grown biodynamically. Up the hill at about 1,570 feet is Eaglepoint Vineyards; it's a cooler site for Syrah grapes and the wine adds crispness to the blend as well as some peppery aromas. Rather than call this wine Syrah, we decided to call it Shiraz, as is the norm in Australia. At our morning staff tastings we agreed that we would like some of the jammy notes typically found in Aussie wines; we worked this magic by adding a generous dollop of *Old Vine Zinfandel*. Blackberry intensity is a lovely match with rosemary infused lamb chops or cassoulet. **Silver Medal winner.**

Harvested	Oct. 4-14, 2010
Sugars at harvest	26.8° Brix
Bottled	Feb. 17, 2012
Cases produced	969
Alcohol	14.6%
Titrateable acidity	6.9 g/L
pH	3.70
Price (750 ml)	\$17.00



### Holiday Case SPECIAL!

Buy it by the case for only \$162.00; a savings of \$42.00. That's only \$13.50 per bottle delivered.

**2010 Pinot Noir**  
*Méthode à l'Ancienne*  
 Anderson Valley, Mendocino

We are picky about the coopers that make our barrels in France, but we are just as choosy about the location of the oak trees from which our barrel staves are fashioned. The top stave (above) is from the Limousin forests where the annual growth is rapid as you can see by the width of the rings. The bottom stave is from the cold Vosges Mountains, where the trees grow more slowly. The wider the ring, the stronger the oak flavors. We aged this wine in our favorite cooper's barrels for eleven months; in order not to overpower the fruit, Navarro's Pinot barrels are made from tight grain wood keeping the oak flavors restrained while still providing a firm backbone to the wine.



## Whose woods are these?

Spring 2010 was cold and wet in Philo and our vines reacted by setting one of Navarro's smallest Pinot crops. Summer was pleasantly cool from ocean breezes and as a result, the vines were late to begin ripening their fruit. Three days of heat near the end of September sped up ripening, which was followed by three weeks of glorious weather: daily highs approaching 80°F which the vines loved, and evening low temperatures about 45°F which helped the grapes retain good acidity. Each of thirty plus vineyard sites was harvested by hand at night until we ran into some rot in our upper vineyards from the heavy ocean fog that had cloaked the higher elevations every night. In order for the pickers to single out rotten clusters, we harvested in the daylight with two crews; one crew made the first pass removing all the clusters with rot and a second followed, harvesting the sound fruit. A heat spike in mid-October brought the lengthy Pinot harvest to a dramatic end. Each site was fermented as a separate lot, then aged as a unique

portion, in French oak barrels. Forty percent of the barrels were new and another 40% had been used only one season, so there is plenty of oak to back up the fruit. The fruit and oak are so harmonious that nothing jars the sensual Pinot fruit wrapped in a gossamer veil of Asian spices and vanilla. The sparse harvest resulted in the tiniest amount of *Méthode à l'Ancienne* being bottled since 1988; please don't miss out! For over the last three decades, we have never had a Thanksgiving dinner without Navarro Pinot Noir gracing the table. **Gold Medal winner. Best of Class.**

Harvested	Oct. 1-19, 2010
Sugars at harvest	25.2° Brix
Bottled	Sept. 1-6, 2011
Cases produced	2463
Alcohol	14.1%
Titrateable acidity	7.4 g/L
pH	3.54
Price (750 ml)	\$29.00
(375 ml)	\$16.00
(magnum)	\$59.00

Navarro's Pinot barrels being assembled in Beaune, France (left). The oak staves are straight; to bend them into the required curve, the partially assembled barrel is placed over an oak fire to make the wood less rigid (right). The length of time spent on the fire determines how much "toast" (charring) occurs on the inside of the barrel; light charring adds toasty notes and with heavy charring, smoky notes. We've learned from thirty eight years of experience that a low toast level is the best match for Navarro's Philo Pinot.



*Old Vine Zinfandel. Although we don't designate it on the label, this wine was produced entirely from heritage vines that were planted several generations ago.*

## The new young

Navarro produces two Zinfandel bottlings and the more expensive bottling we label as *Old Vine*. This labeling division probably down plays the quality of the grapes and the winemaking effort that goes into this release, our *Mendocino* bottling. All the Zinfandel grapes that we vinify are from tiny plots of vines, typically planted generations ago. For years, we've purchased Zinfandel grapes from two blocks owned by Al Tollini and family. The wine we produce from Al's "old" block we frequently bottle as *Old Vine Cuvée* and the "young" block, planted in the 1950's, is always included in our *Mendocino* cuvée. This year it constitutes 43% of the blend. We imagine that if vines were people, they would probably feel complimented being described as "young" when in their sixties. Over a third of this blend is from Berry vineyards; if you're a Navarro fan, this is a grower whose name you'll recognize. Not only does Ed Berry have a perfect site for a prime vineyard, he is, in a word, meticulous. We've actually seen Ed hem and haw in embarrassment because a couple of clusters of fruit he

delivered weren't perfect. The bottling is completed with a 22%

addition produced from grapes grown at Eaglepoint ranch up the hill from Ed. We've purchased grapes from this cool mountain site since 1978 and the wines have taut acidity that keeps the wine lively as it

Harvested	Oct. 14-18, 2010
Sugars at harvest	26.7° Brix
Bottled	Aug. 25-29, 2011
Cases produced	1499
Alcohol	14.4%
Titrateable acidity	6.9 g/L
pH	3.84
Price (750 ml)	\$19.50

ages. The consummate California wine, Zin has its roots in Italian pioneer farmers and the big ripe flavors of boysenberry, black pepper and licorice cry out for a patiently simmered Bolognese sugo over pasta or wood fired pizza. **Gold Medal winner. Best of Class.**



*Topping red barrels. We age Navarro red wines in tight-grain French oak barrels; this Zinfandel spent 11 months in our barrel cellar.*

## Non-Alcoholic Wine-Grape Juices

2012 Gewürztraminer (white)

2012 Pinot Noir (red)

2012 Verjus (green juice from Gewürztraminer)

Navarro's  
juices are  
fun for  
young and  
old alike.



Alisa,  
Emilia  
and Zoë  
have a  
lesson in  
tasting  
room sales  
at Navarro's  
Deep End  
Pinot Noir  
barrel tasting.



Navarro's Verjus is a great gift for a favorite cook. The tart, fresh flavor adds a lemony note to a myriad of recipes.

## Juice stand

The first grapes we harvest at Navarro are for producing juice. Our goal, whether for wine or juice, is to produce something that is flavorful, true-to-variety and grown in a sustainable manner. In spite of the fact that we are harvesting grapes that otherwise could be made into more expensive wine, harvesting for juice is fun; it gives us a preview of the upcoming harvest. Verjus was discovered in the Middle Ages as a way to acidify foods; the grapes are harvested before they are fully ripe to provide plenty of zing. On a salad it can replace vinegar for a more wine-friendly ingredient. At home we use it in cooking to replace lemon juice, and yes, we do drink jus-ade (water, verjus, ice, and a splash of Gewürztraminer juice). A couple of weeks after the verjus harvest, we harvest Pinot Noir and Gewürztraminer for juice at the same level of ripeness as sparkling wine; harvesting them earlier would result in much less flavor and harvesting them

later would make them too cloying. We cold filter these juices almost immediately so that the snappy fruit flavors of harvest remain fresh. The Pinot tastes of strawberry and rhubarb and this vintage we've blended in a little verjus to add a tang to the finish. The Gewürztraminer is overtly floral with seductive tropical flavors; both the Gewürz and Pinot juices are best served very cold; they can be drunk straight, over ice or with sparkling water. Last year our Gewürztraminer juice garnered a Gold Medal at the Florida State Fair and the Verjus won the 2012 Artisanal Taste Test Award for *Cooking Light* magazine.

## 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

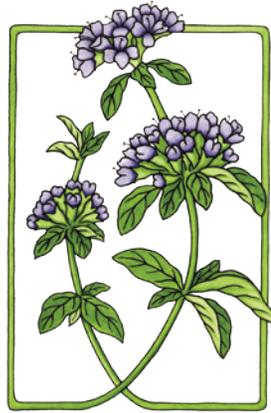
5 each Gewürztraminer

6 each Pinot Noir

1 each Verjus + Verjus cookbook

\$111.00 *Save \$21.00*





PENNY  
ROYAL  
FARMSTEAD



*Erika Scharfen (left) is the cheesemaker at Pennyroyal Farmstead; like Sarah (right) she earned her master's degree at U.C. Davis. Erika studied cheese making and Sarah studied winemaking. Erika has been a cheesemaker in both France and California, so while our cheeses are handmade and produced in tiny quantities, they reflect international quality standards.*

## Where every goat has a name

Goats have been in residence at our family's Boonville farm for half a decade and sheep for over a quarter of a century, but Pennyroyal's first cheese was not released until the spring of 2012. Sarah has been leading the family's effort to create an innovative, low-input, no-waste farm based on many of the sustainable farming techniques we've developed at Navarro. The farmstead is carpeted in wild pennyroyal and after developing an extensive soil profile map, Pinot Noir and Sauvignon Blanc vines were planted on the least fertile 23 acres with many of the remaining 77 acres devoted to producing feed for Pennyroyal's animals. The vineyard was designed so that it can be rotationally grazed by miniature Babydoll sheep, replacing diesel driven tractors. A hundred goats and a small herd of sheep not

only produce cheese, but also yield enough manure, that when converted to compost, provides the fertilizer for all of Pennyroyal's vines. The barns, milking parlor and creamery are solar powered and irrigation water comes from stored winter rainfall. Pennyroyal cheeses are already being served at some of the Bay Area's nicest restaurants: Ad Hoc, Bar Agricole, Commis, Delfina, Farmhouse Inn, Foreign Cinema, Gather, Gregoire's, JoLe, Scopa, Wood Tavern and Zuni Café.



*Farmstead cheese is even more select than artisan cheese. Farmstead means that all the milk comes from the farm's own animals, whom we have pampered from birth. Selling directly means that we are able to provide optimal care and feed for our animals and produce handmade cheeses that taste of a special time and place.*

Newly formed Boont Corners rounds being placed in an aging room. Although our creamery is tiny and designed for a small flock of sheep and goats (the milking equivalent of ten cows), it is a state-of-the-art facility with aging rooms as constant in temperature and humidity as the deepest French caves. All the energy needs are fulfilled by solar panels.



## Please say cheese

**P**ennyroyal cheese is made daily in the creamery where we culture fresh milk in small fifty gallon vats. Making cheese in small batches, from our own goats and sheep, means the cheesemaker can keep a close eye on every step in the process. The creamery includes a receiving room, a main work space, a drying room and two aging rooms, each with separate temperature and humidity controls powered by the sun. Goats produce milk for only ten months of the year and the sheep for merely five. The time off helps the animals stay healthy during their natural breeding cycle. The taste of the milk also changes with the seasonal changes in the pasture grasses. Boontling is a local folk language originating in Boon-

ville beginning in the late 19th century and our cheeses are named for Boontling landmarks. Two of our cheeses, *Laychee* and *Bollie's Mollies*, are made from pasteurized milk. Two other cheeses, *Boont Corners* and *Boonter's Blue* are aged for over sixty days, which allows us to safely use raw milk. We ship cheeses in cool, insulated cartons and we will notify you via email in advance of any shipment so that you can reschedule delivery if no one will be at your home or office to refrigerate cheese upon arrival. Wine and cheese must be shipped separately. To learn more about Pennyroyal's Farm to Table Program visit [www.PennyroyalFarm.com](http://www.PennyroyalFarm.com).

*Laychee (on left) is Boontling for milk and it is Pennyroyal's freshest cheese; a soft creamy goat's milk cheese. Bolly Creek was the early name of the creek that runs through our Farmstead. Mollies is the Boontling word for, well... that part of the female anatomy most closely associated with milk. Bollie's Mollies (center) is a dense, surface ripened lactic curd cheese. The Corners was one of the original names of Boonville. Boont Corners (on right) are tommes made from fresh, raw milk into three pound wheels which are aged on wooden planks for two to ten months.*

### Farmstead Cheese SAMPLER

**\$49.00 Delivered!\***

Packed in insulated containers with cold-packs, and shipped overnight to your home or office.

**Guaranteed Farm Fresh!**

\*Northern California: **FREE Shipping!**  
West of the Rockies: **\$12.99 Shipping!**  
East of the Rockies: **\$19.99 Shipping!**