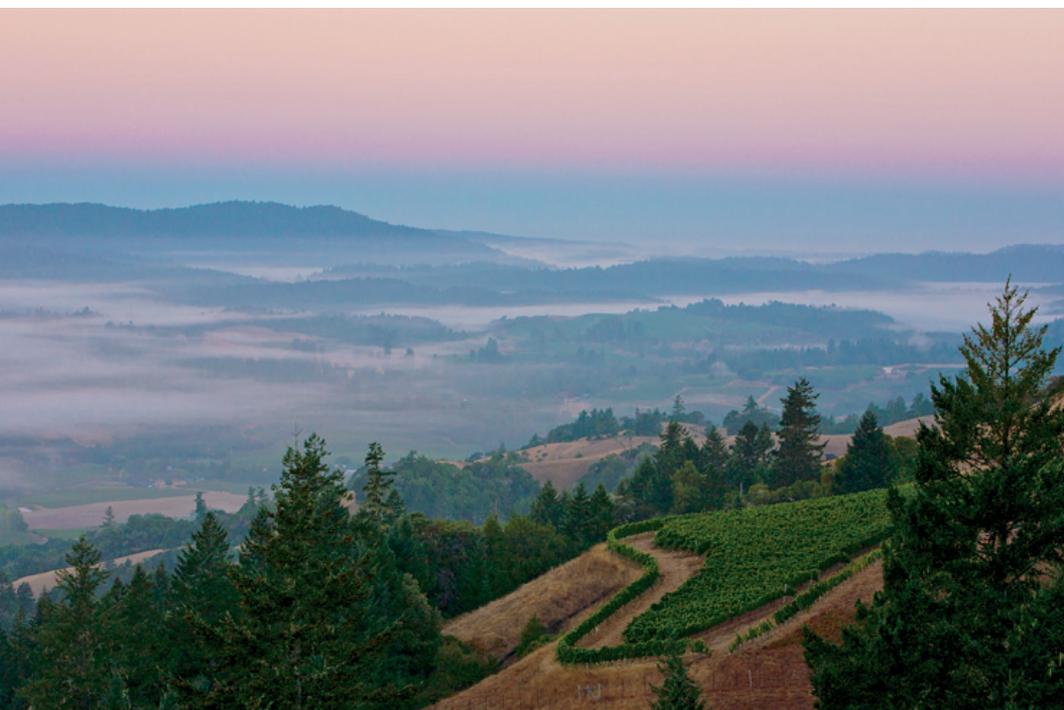


NAVARRO

Vineyards

- 2012 Navarro Brut, *Anderson Valley: Untraditional tradition*
2013 Chardonnay Table Wine: *Tattletale*
2013 Pinot Gris, *Anderson Valley: Pay dirt*
2013 Gewürztraminer, *Estate Bottled (Dry): Mythbusters*
2013 Muscat Blanc, *Estate Bottled (Dry): Stand alone*
2012 Pinot Noir, *Méthode à l'Ancienne: Gold rush*
2012 Pinot Noir, *Deep End Blend: Speak easy*
2012 Zinfandel, *Mendocino: Better than the rest*
2012 Zinfandel, *Old Vine Cuvée: Best*
2013 Gewürztraminer, *Late Harvest: Tough love*
2013 Riesling, *Cluster Select Late Harvest: Cuddle with a sweetie*
2014 Grape Juices, *Gewürztraminer, Pinot Noir and Verjus: Tradition*
Pennyroyal Farmstead Cheese: *Grand Champions*



OUR 2014 HOLIDAY RELEASES

Forty years but who's counting?

Navarro bottled its first wine in 1974. A surprise gift for our fortieth birthday was being named the 2014 Winery of the Year at the California State Fair. Accolades are nice but what is even better is the long-lasting support of our mailing list customers, which allows us to continue to produce exciting wines at reasonable prices. Navarro has eleven new wines this release: four dry whites, four vigorous reds, two luscious late harvest nectars and a sparkling Brut as a special holiday treat. Three yummy varietal grape juices are also available, so the whole family can celebrate. The case special on the 2013 Chardonnay Table Wine works out to only \$12.42 per bottle, which explains why it will grace the holiday tables of so many of Navarro's friends. Pennyroyal's six cheeses, from our sister farm, can enhance your celebrations even further. 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 may sell out sooner.



Navarro's late harvest wines are produced from grapes affected with botrytis, a beneficial fungus that concentrates flavors while adding its own honey and apricot notes. The fungus only proliferates late in the season, frequently after the leaves have fallen or, as in the photo, after the leaves have been burnt by frost.

Tough love

We are suckers for sweet wines, especially Gewürztraminer with its seductive floral perfume. Just because we like dessert wines doesn't make producing them easy or foolproof. Gewürz ripens early and has tough skins. It is the magic of the noble rot (botrytis) that enables us to produce these nectars. Early ripening means we have a long wait for the cold and humid conditions that promote botrytis. Even then, the tough skins of Gewürz are resilient to botrytis, so it takes longer before the rot spreads. The harvest date for this wine was a month later than our dry Gewürz and a week after we began harvesting our *Cluster Select* Riesling which, as you can see in the specs, was a lot more "rotten." We love pulling out an extremely sweet, old *Cluster Select* wine with a rich dessert, but we prefer the moderate sweetness and heady bouquet of this *Late Harvest* with fresh pears or a holiday snack of cheeses with walnuts and dried fruit. This nectar will transform homemade cinnamon cookies into an awesome treat. **Gold Medal winner.**

Harvested	Oct. 17, 2013
Sugars at harvest	27.6° Brix
Bottled	Feb. 14, 2014
Cases produced	449
Alcohol	11.8%
Residual sugars	7.0 g/L
Titratable acidity	11.2 g/L
pH	3.00
Price (375 ml)	\$19.50
(750 ml)	\$39.00

Happy holidays from our family to yours,

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

2012 Navarro Brut
 100% Gewürztraminer
 Anderson Valley

Manuel Eligio, cellarmaster, bottling Brut in July, 2013 (right). In September 2012, we harvested fruit from our “Peach” vineyard and fermented the juice in temperature-controlled stainless steel tanks. In the summer of 2013, we blended, then bottled, our 2012 Brut cuvée. We added yeast and a small amount of sugar (liqueur de tirage) then sealed the bottle with a crown cap. A second fermentation occurred in the bottle, converting sugar to CO₂ bubbles. In order to ascertain if this fermentation was complete, a few weeks after bottling we measured the pressure inside the bottle (far right). The bottles were stacked and stored sur latte (on their side) for eleven months to develop a creamy texture (below right).



Untraditional tradition

After a short harvest in 2011, it was a relief to have a decent Gewürz crop in 2012. Not only was there a greater quantity of Gewürztraminer grapes but spring weather conditions produced grapes with equally sized berries, rather than a mixture of big and little berries in the same cluster (*hens and chicks*). A normal-sized, two-seeded berry has a higher ratio of juice to grape-skin than a small, one-seeded berry. When clusters with a high ratio of juice to skins are pressed, there are less skin phenolics in the juice than with *hens and chicks* clusters. Clusters with all normal sized berries are better for sparkling wine because the effervescence in sparkling wine magnifies any skin harshness. These were the first grapes Navarro harvested for wine in 2012, as grapes for sparkling wine are harvested with less sugar

Harvested	Sept. 13-14, 2012
Sugars at harvest	19.1° Brix
Disgorged	June 10, 2014
Cases disgorged	1049
Alcohol	11.6%
Residual sugars	1.2%
Titratable acidity	10.0 g/L
pH	2.94
Price (750 ml)	\$26.00

and more acidity, which contributes lightness, low alcohol and a crisp finish. Fruit from our Peach field was harvested cold, then whole cluster pressed using *Comité Interprofessionnel du vin de Champagne* standards and the juice was fermented and aged sur lie. In the following spring, the still wine was tirage bottled with a little sugar and yeast; fermentation took ten weeks to complete, producing a lively 90 psi in the bottle. The bottles were aged sur latte for eleven months, then riddled, disgorged and sealed with a cork and wire hood in June, 2014. This Brut uses an unconventional variety, crafted in a traditional manner, and is sure to add sparkle and giggles to your holiday celebrations.

Josephina Eligio pressure washing the cellar floor. Producing well-made white wines, without the use of chlorine for sanitizing, requires that the winery be kept very clean to prevent the spread of not-so-desirable yeasts or spoilage organisms.



Hammer Olsen Chardonnay in mid-summer. Note the green, unripe grape clusters on the ground. Navarro's vineyard crew inspects every vine after the fruit has sized and, based upon the visual assessment of the canopy-to-fruit ratio, removes clusters that exceed what the vine can easily ripen.

Tattletale



Holiday Case SPECIAL!

Buy it by the case for only \$149.00; a savings of \$31.00. That's only \$12.42 per bottle.

Most of the grapes for this bottling came from Navarro's finest Chardonnay vineyard, which historically has been the centerpiece of our *Première Reserve* bottling. Navarro's Hammer Olson vineyard was planted in 1983 on AxR1 rootstock and within a decade became our favorite Chardonnay vineyard. In 1996, we decided to expand this field by continuing the planting up the hill, but around this time Californians discovered that AxR1 was susceptible to phylloxera, so our upper extension was planted using resistant rootstock. In 2008, we decided to replant the lower half of the old field with vines similarly grafted onto resistant rootstock. The entire field is now being harvested as three separate lots. In

January, 2014, after the wines had time to clarify in the barrel, we sampled the separate lots. The barreled wines surpassed expectations; we had more than enough excellent lots to select for our three Chardonnay bottlings. The Hammer Olsen lots were all barrel fermented with a second (*malolactic*) fermentation which added buttery elements. The wines from the two blocks, planted on resistant rootstock, were a bit more flavorful than the wine from vines on AxR1 and went into the *Première Reserve* cuvée. The butter-tinged wine from the old section of Hammer Olsen field was excluded from our fruit-forward *Mendocino* bottling for stylistic reasons. Navarro fans are the winners when a wine, grown on thirty year old vines, morphed into the base wine for perhaps our best *Table Wine* ever: zesty citrus, apple and butter flavors and priced to please. **Silver Medal winner.**

Harvested	Sept. 28-Oct. 1, '13
Sugars at harvest	24.4° Brix
Bottled	June 24-25, 2014
Cases produced	1914
Alcohol	13.6%
Titrateable acidity	7.1 g/L
pH	3.41
Price (750 ml)	\$15.00

2013 Pinot Gris Anderson Valley

When we first laid out Navarro's Middle Ridge vineyard, the outline reminded us of Italy. Consequently, we felt it was fitting to plant Pinot Gris (Grigio) on the upper half, and plant the lower half in Pinot Noir (Nero).



We avoid using any heavy-duty chemicals or sprays so there are a lot of little creatures living among the vines. We were surprised one day when, suddenly, a couple of jackrabbits scurried past us in the vineyard; then we spotted (and photographed) the bobcat that was the reason for their speed.

Pay dirt

Pinot Blanc was discovered as a mutation of Pinot Gris in the nineteenth century. Pinot Gris remains genetically unstable and it's not unusual to see Blanc clusters on the same vine with Gris clusters.



Why do some sites stand out and produce exceptional wine? When we plant a new field at Navarro, we usually amend and incorporate nutrients into the upper three feet of soil but the recommended amount of nutrients always appears minuscule when spread out on the field.

With our *Middle Ridge* field, we decided to continue adding nutrients until the field looked more like our family vegetable patch. For this compact four acre field, we ended up adding two hundred tons of compost and a hundred tons of limestone, approximately ten times the recommended addition. When we mentioned the additions to other winegrowers, our extravagance raised eyebrows and elicited chuckles. We terraced the ridge so that the rows were

lined up a few degrees off North; the sun would be directly overhead in September afternoons keeping ripening fruit in the shade during the hottest time of day. We selected two *Gris* clones that are noted for their quality, grafted onto a low-vigor, high-quality rootstock and the vines were trained on a state-of-art trellis. The *Middle Ridge* is Navarro's vineyard that is the most exposed to direct ocean influence, which moderates

Harvested	Sept. 12-18, 2013
Sugars at harvest	23.0° Brix
Bottled	May 6, 2014
Cases produced	1888
Alcohol	13.6%
Residual sugars	0.2%
Titrateable acidity	7.6 g/L
pH	3.27
Price (750 ml)	\$19.50

the afternoon heat during ripening season; a big advantage in warm or early-harvest years. For whatever reason, every vintage from this block, including the first from four year old vines, has consistently produced exceptional (and Gold Medal winning) wines. We like to think that all that compost and limestone helped, despite the chuckles of neighbors. Crack open a bottle when you crack open the first Dungeness crab of the season. **Gold Medal winner. Best of Class.**

2013 Gewürztraminer

Estate Bottled (Dry)

Anderson Valley

Harvesting East Hill Gewürztraminer at dawn. Navarro's harvest crew begins work each night at about 3 AM. When it's dark, we light the area being harvested using floodlights (center of photo).



Pecorina started her career at Navarro by guarding a flock of sheep. She retired from guarding sheep after working for several years, but she still loves to guard Navarro's vineyard crew, especially at night.

Mythbusters

Myth 1: Traminer comes from Tramin, Italy. Gewürztraminer is an aromatic mutation of Savagnin rosé, which is a pink-berried version of Savagnin (*Traminer* in German). The first mention of Gewürztraminer appeared in Germany in 1827, stating that the vine was rare and only found in a few places. Later, in 1857, ampelographer Johann Philipp Bronner, after visiting the Südtirol in Northern Italy, reported that there was no Traminer planted in the area, making it highly unlikely that the mutation occurred in Tramin as we had once believed. **Myth 2:** Gewürz is spicy. “Gewürz” can mean either “spice” or “aromatic” in German. The grape variety has many names across Europe; the name usually includes a reference to the grape’s aromas or red color rather than spice. **Myth 3:** Gewürz is

sweet. Sure, it can be, but in this case, it isn’t. This bottle, just like the decades of older Navarro vintages, is definitely dry. **Myth 4:** Serve Gewürz at cellar temperature (60°F). Unless your cellar is in Alaska, we think that aromatic white wines and rosés should be served slightly chilled (50° to 55°F). The traditional glass used

Harvested	Sept. 12-15, 2013
Sugars at harvest	24.0° Brix
Bottled	May 12-14, 2014
Cases produced	3251
Alcohol	13.7%
Residual sugars	0.25%
Titrateable acidity	6.9 g/L
pH	3.38
Price (750 ml)	\$19.50
(375 ml)	\$11.50

in Alsace to taste aromatic whites has a very long stem so that the taster’s hand doesn’t warm the wine. **Myth 5:** Price is a good indicator of quality. Navarro’s moderately priced, dry Gewürz has been a **Gold Medal winner** every vintage for the past 25 years, and it’s still priced less than twenty dollars. **Best of Class.**

2013 Muscat Blanc
Estate Bottled (Dry)
 Anderson Valley

We prefer fermenting and aging our white wines sur lie in oak casks rather than in stainless steel tanks but the ovals are certainly harder to enter when they need to be cleaned. After we've racked the wine from an oval (far right), we have to remove the goopy spent yeast and then get inside to do a thorough cleaning.



Most of the world's Muscat wines are sweet so Navarro's bottling is unusual; don't let the grape variety, or its floral aromas, convince you it's sweet.

Stand alone



Muscat Blanc à Petits Grain is a member of the Muscat family named for its characteristic small berries and tight clusters. When we planted our first vineyard in the mid-seventies, we were advised to plant Muscat *within* our Gewürztraminer vineyards to provide more aromatics in the resulting wine. The recommendation came from a trusted vineyardist, albeit in a grape-growing climate which was warmer and less conducive to floral aromatics than the Anderson Valley. We decided to hedge our bets with a small planting of Muscat *alongside* our first Gewürz field, just in case we didn't like the field blend. It turned out that Philo Gewürz has plenty of aromatics, and

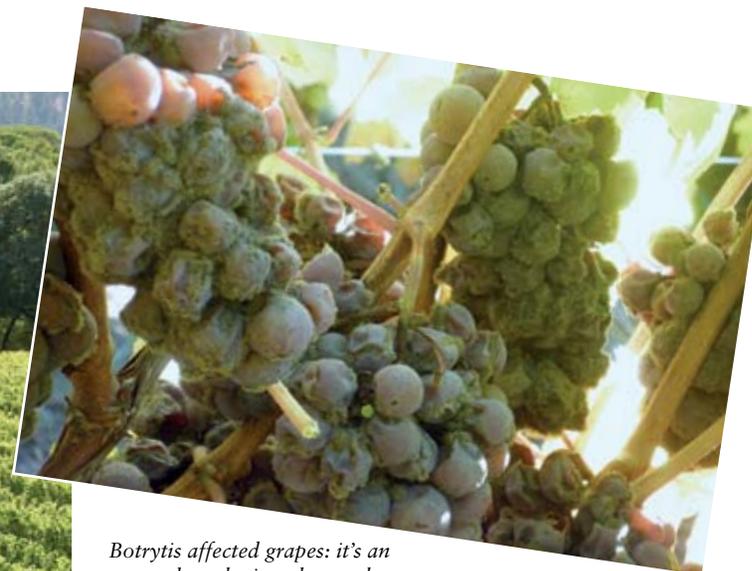
although the Muscat had floral aromatics as well, it simply didn't smell like Gewürz, so it was never included in our *Estate Bottled* cuvée. In 1986, we finally had enough Muscat crop to produce 58 cases of dry wine and we loved the results! In 1990, we planted an additional 2.5 acres to Muscat. Muscat ripens very late, which poses problems in a cool climate like the Anderson Valley. Ironically, the lack of heat during harvest is the main reason Navarro can successfully produce a *dry*

Harvested	Oct. 3, 2013
Sugars at harvest	22.5° Brix
Bottled	May 8, 2014
Cases produced	1313
Alcohol	13.2%
Residual sugars	0.15%
Titrateable acidity	7.3 g/L
pH	3.23
Price (750 ml)	\$19.50

Muscat; the acidity remains high, the sugars don't accumulate too quickly and the skins have fewer harsh phenolics. Fermentation and aging *sur lie* was done in refrigerated oak ovals so that we could have a slow, cool fermentation to retain all the grapes fresh, floral aromas. Navarro's Muscat is lower in alcohol, higher in acidity and is drier than most aromatic wines, making it a perfect complement to succulent ham or a holiday goose. **Gold Medal winner. Best of Class.**

2013 Riesling
Cluster Select Late Harvest
Anderson Valley

Navarro's Campsite vineyard was planted in 1996 to three distinct Riesling clones planted on two different rootstocks. There are 300 acres of forest above the Campsite; the cool air draining off the hills during summer afternoons makes this Navarro's coolest viticultural site on the valley floor.



Botrytis affected grapes: it's an unusual marketing ploy to show rotten fruit to customers who might purchase our dessert wines but, honestly, at Navarro we consider this kind of rot as something to proudly photograph.

Cuddle with a sweetie

Thirty or so years ago we were dining at the Boonville Hotel and seated across the room was a local rancher cuddled up to his young sweetie. We overheard him order two blood-rare steaks and a bottle of Navarro *Cluster Select* Riesling. After a moment's hesitation, the baffled waiter asked if he wanted the small (375 ml) bottle. "Bring us the big bottle" the rancher responded, "I like my wine sweet, just like my girlfriend." The couple loved the pairing and polished off both steaks and the bottle; we should have gone over and thanked him for ordering our wine, but we somehow felt uncomfortable congratulating him on his choice of sweet wine with steak. What fools we were! Why was the rancher's choice so different than drinking Sauternes with Foie Gras? Which wines are supposed to complement which foods totally changes with history and culture. The Romans, for example, drank predominately

Harvested	Oct. 3-8, 2013
Sugars at harvest	32.5° Brix
Bottled	Feb. 18, 2014
Cases produced	586
Alcohol	9.8%
Residual sugars	15.4%
Titratable acidity	12.4 g/L
pH	3.05
Price (375 ml)	\$35.00
(750 ml)	\$69.00

sweet wines with meat dishes, the sweeter and older, the more the wines were prized. Pliny wrote about a wine from 121 BC, so famous a vintage of classical antiquity, that it was given the name of the Consul Optimus: "*The wine now has lasted for 200 years... but has assumed the thickness of honey as is the way with very old wines.*" The oldest Navarro *Cluster Select* Riesling has only 33 years under its belt, but it continues to impress us with its longevity as grape sugars and high acidity are natural preservatives. This wine is lovely with pumpkin or huckleberry pie but please experiment; try it with a ham and leek quiche or with crispy fried chicken wings while watching a big game. **Gold Medal winner. Best of Class. Best of Show.**



Jim and Ted on the steps of the State Capitol accepting Best of Show award for this wine. Little did we expect when we first started growing grapes, that the wines bringing Navarro the most international acclaim, would be sweet and made from rotten grapes. "Similar in style to a German beerenauslese, this succulent wine has a lovely perfumed nose and rich honeyed fruit on the palate. Perfect by itself after a meal in lieu of dessert."— Piedmont Post

NAVARRO 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 8 AM till 5 PM weekends to help you take advantage of special sampler and case specials with discounts up to 28%, in addition to our One-Cent shipping offer, for even greater savings. Our website is available 24/7 at www.NavarroWine.com.



No. 3 12 bottles

Holiday Cheer

Something special for every occasion: one bottle each of eleven new releases completed with a Gold Medal winning Cabernet.

2012 Navarro Brut
Anderson Valley

2013 Gewürztraminer
Estate Bottled (Dry)

2013 Pinot Gris
Anderson Valley

2013 Muscat Blanc
Estate Bottled (Dry)

2013 Chardonnay Table Wine
Mendocino

2012 Pinot Noir
Méthode à l'Ancienne

2012 Pinot Noir
Deep End Blend

2012 Zinfandel
Mendocino

2012 Zinfandel
Old Vine Cuvée

2013 Gewürztraminer
Late Harvest (375 ml)

2013 Riesling (375 ml)
Cluster Select Late Harvest

2010 Cabernet Sauvignon
Mendocino

#3—12 bottle Sampler
\$249.00
Savings of \$58.50



No. 1 12, 6 bottles

Pinot and Chardonnay

Choose either three or six bottles each of Pinot Noir and Chardonnay; exceptional flavor and value for about thirteen bucks a bottle!

2013 Chardonnay Table Wine
Mendocino

2012 Pinot Noir
Anderson Valley

#1A—12 bottle Sampler
\$169.00
Savings of \$38.00

#1B—6 bottle Sampler
\$89.00
Savings of \$14.50



No. 2 12, 6 bottles

Dry Golden Six

Choose either one or two bottles each of six Gold Medal winning wines; three crisp whites and three mouth filling reds.

2013 Gewürztraminer
Estate Bottled (Dry)

2013 Pinot Gris
Anderson Valley

2012 Chardonnay
Mendocino

2012 Pinot Noir
Anderson Valley

2012 Pinot Noir
Méthode à l'Ancienne

2012 Zinfandel
Mendocino

#2A—12 bottle Sampler
\$199.00
Savings of \$53.00

#2B—6 bottle Sampler
\$109.00
Savings of \$17.00



No. 4 12, 6 bottles

All Red, All Gold

Choose either one or two bottles each of six Gold Medal winning red wines.

2012 Pinot Noir
Méthode à l'Ancienne

2012 Pinot Noir
Deep End Blend

2012 Zinfandel
Mendocino

2012 Zinfandel
Old Vine Cuvée

2010 Cabernet Sauvignon
Mendocino

2011 Syrah
Mendocino

#4A—12 bottle Sampler
\$285.00
Savings of \$76.00

#4B—6 bottle Sampler
\$149.00
Savings of \$31.50



No. 5 12, 6 bottles

All White, All Dry

Choose either one or two bottles each of six dry, Medal winning white wines.

2013 Gewürztraminer
Estate Bottled (Dry)

2012 Chardonnay
Mendocino

2013 Pinot Gris
Anderson Valley

2013 Muscat Blanc
Estate Bottled (Dry)

2013 Sauvignon Blanc
Cuvée 128

2012 Riesling
Anderson Valley

#5A—12 bottle Sampler
\$179.00
Savings of \$51.00

#5B—6 bottle Sampler
\$95.00
Savings of \$20.00



No. 6 12, 6, 3 bottles

Top Tier Trio

These three Best of Class wines are certainly top of the line and represent the best of Navarro; choose 1, 2 or 4 bottles each.

2013 Gewürztraminer
Estate Bottled (Dry)

2012 Pinot Noir
Deep End Blend

2013 Riesling (375 ml)
Cluster Select Late Harvest

#6A—12 bottle Sampler
\$299.00
Savings of \$115.00

#6B—6 bottle Sampler
\$169.00
Savings of \$38.00

#6C—3 bottle Sampler
\$89.00
Savings of \$14.50



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.



2012 Pinot Noir
Méthode à l'Ancienne
Anderson Valley

Harvesting Pinot Noir at night. Fermentation proceeds slowly when the must is cool; an extended fermentation produces a more intense wine. Floodlights illuminate the area we are picking and each picker (far right) wears a headlamp to light up the individual clusters. Two sorters, stationed at each bin (near right), remove any leaves or unsound fruit that are accidentally picked.



Gold rush

Bins of night-harvested Pinot Noir waiting at the winery for destemming.



There are two ways that cuttings are selected for planting a new vineyard: by *clone* or *sélection massal*. A clone is a vine propagated from one single “mother” vine, where each plant is identical in DNA and uniform in personality. Massal selection involves choosing a number of vines from an existing vineyard with mixed clones, and then propagating new vines from that budwood. There are almost 100 recognized clones of Pinot Noir. Over forty are from France where clones are carefully classified by several factors; three clones are in the top quality tier, three in the second tier, seven in the third tier and about thirty in the lower tiers. What typically is lacking in a wine produced from a single clone is complexity. *Sélection massal* is gaining favor in recent years because of the added complexity but, having made a massal selection ourselves, many years ago, we

discovered that this particular field had good clones and some, well, not-so-good clones. Fields, or sections of fields, that we’ve planted with DNA-matched clones have produced wines with prettier flavor profiles. Since rootstocks offer as much flavor variances as clones, perhaps because they are getting nutrients from different soil strata, the complexity issue gets even cloudier. We hope that someday nurseries will offer a *sélection massal* of the top thirteen clones to remedy the problem. In the meantime, Navarro’s complexity comes at blending; this bottling is a cuvée produced from sixteen well-regarded clone-rootstock combinations grown in nine vineyard blocks in Philo. It is a “required wine” with Thanksgiving turkey at our house. **Gold Medal winner.**

Harvested	Oct. 3-10, 2012
Sugars at harvest	26.2° Brix
Bottled	Aug. 22-26, 2013
Cases produced	4167
Alcohol	14.3%
Titrateable acidity	6.3 g/L
pH	3.70
Price (750 ml)	\$29.00
(750 ml Unfiltered)	\$31.00
(375 ml)	\$16.00
(Magnum)	\$59.00

2012 Pinot Noir
Deep End Blend
 Anderson Valley

Topping Pinot Noir barrels. Barrel selection is almost as important as vineyard selection in producing a wine where fruit and barrel flavors marry seamlessly. Each vintage, since 1984, we have selected a Pinot wine to age in various barrels; the barrels may be produced from different coopers, or may be made using varying production protocols, or may be fashioned from oak grown in different forests. Although we continue this experiment with each new vintage, one cooper's barrel has consistently produced our most integrated Pinot Noir for over thirty years.



Not recommended as a Breakfast of Champions, but we do start tasting at 10 AM weekdays. On this day, we're evaluating and ranking Pinot Noir lots, prior to the blending trials for Deep End Pinot. The best 15% of the Pinot harvested at Navarro is typically selected for our Deep End bottlings.

Speak easy

Boontling was a language that originated in Boonville during the late 19th century and was spoken by most Anderson Valley residents until the middle of the 20th century. Boontling has over a thousand words and phrases; although primarily based on English, some Scottish, Spanish and Pomo words also contribute to the lingo. *Deep End* is the Boontling phrase referring to the cooler end of Anderson Valley, the part closest to the ocean. In 1994 we developed new Pinot Noir vineyards on the hills above our tasting room; the vines in these “ocean view” fields are cooled daily by breezes off the Pacific. The cooler climate of Navarro’s upper vineyards means the grapes generally ripen late in the season with excellent acidity and rose-petal aromatics, however, late ripening also means a greater chance of losing grapes to early rain. Unlike the miserable harvest conditions in 2011, the 2012 harvest occurred during pleasantly warm, dry weather. The

upper vineyards are divided into twenty-one individual blocks, each planted with a unique clone-rootstock combination. Every block was fermented as a separate lot and then aged in French Burgundian barrels with tight-grain oak sourced from the forests in Allier. After eleven months aging, and two weeks of tastings, the *Deep End* cuvée was selected and blended from the

Harvested	Oct. 1-5, 2012
Sugars at harvest	26.6° Brix
Bottled	Feb. 13, 2014
Cases released	432
Alcohol	14.3%
Titrateable acidity	6.6 g/L
pH	3.60
Price (750 ml)	\$49.00
(Magnum)	\$99.00

best lots, then returned to barrel for an additional five months of aging. The wine was fined with fresh egg whites then bottled, unfiltered, to preserve its strength. *If you're in bluejay region when piking to the briney, drop by and taste this babl frattey!* **Gold Medal winner. Best of Class.**

Navarro's winery staff for the 2012 harvest. Four people run the winery most of the year, but when we are processing grapes sixteen hours a day, seven days a week, we need a much larger crew in order to give every worker a well-deserved day off each week.



Brothers, Aaron and Justin, doing punch-downs. Navarro's Mendocino Zinfandel was fermented in open-top tanks and punched down by hand to keep the tannins supple, then aged in French oak barrels for eleven months. Our open-top fermentors have removable stainless steel tops (below) for facilitating punch-downs.

Better than the rest

The island Kaštela, in Croatia, appears to be Zinfandel's birthplace, where an almost extinct variety, known locally as *Crljenak Kaštelanski*, has been shown to have the same DNA as Zinfandel. The grape variety has been grown in Croatia since the fifteenth century and the earliest recorded name for this grape was *Tribidrag*, and remains the grape's official name in some ampelographies. The vine made its way to Italy, where early ripening clones of this variety, named *Primitivo*, have been farmed in Puglia for over two centuries. The grape variety arrived in America in the late 1820's, sent to a Long Island nurseryman, who imported it from the Austrian Imperial nursery in Vienna. After the California Gold Rush of 1849, shipments of New England vine cuttings, some named *Black St. Peters*, were destined for San Francisco.

Harvested	Oct. 10-20, 2012
Sugars at harvest	26.8° Brix
Bottled	Aug. 16-19, 2013
Cases produced	2163
Alcohol	15.0%
Titratable acidity	6.4 g/L
pH	3.78
Price (750 ml)	\$19.50

Budwood was sold to the hundreds of unlucky prospectors who turned to farming and it was in California that the grape soon became known as *Zinfandel*. Zinfandel vines thrive in Australia, South Africa, the south of France, Italy and Croatia, yet, it is California that established the standard of excellence for Zinfandel. ZAP (Zinfandel Producers of America) conducts an annual tasting of Zinfandels in San Francisco, where some ten thousand people taste six hundred Zinfandels from about three hundred producers, meaning there were lots of competitors, in various competitions, for Navarro's Gold Medals. Nothing shy about this wine; big, bold with moderate tannin, rich texture and plenty of robust alcohol for a spicy lasagna. **Gold Medal winner. Best of Class.**



2012 Zinfandel
Old Vine Cuvée
 Mendocino

The average age for the heritage Zinfandel vines that produced fruit for this bottling is about 70 years. Older vines on rocky soils or hillsides generally have an extensive root system. They don't bear as much fruit as younger vines, but with a deep root system, these old vines can deliver wines with intense fruit flavors.



Jim Klein (left) visiting Ed Berry's Zinfandel vineyard prior to harvest. This ancient vineyard produces delicious fruit, thanks in part to Ed's diligence.

Best

We made our first Zinfandel over 20 years ago from grapes grown on the warm Russian River benchlands near Ukiah. We soon realized that there were many seasoned growers tending old vines on hillsides, but since there was little demand then for Mendocino grapes, the fruit was typically, and begrudgingly, sold to larger wineries in Napa or Sonoma at bargain prices. Our plan was simple: find a potentially good site and, if the wine produced was outstanding for a couple of seasons, offer the grower a long term contract at a fair price. We've now made wine from over a dozen Zinfandel vineyards in the Ukiah area; so far we've found three vineyards, with vines older than many of Navarro's customers, that can be counted on to make delightful wine every vintage. Excuse the anthro-

Harvested	Oct. 10-20, 2012
Sugars at harvest	26.8° Brix
Bottled	Aug. 16, 2013
Cases produced	490
Alcohol	14.9%
Titratable acidity	6.1 g/L
pH	3.73
Price (750 ml)	\$27.00

pomorphism, but old vines seem like old humans; all the affectations are stripped away with age and the essence of the personality seems to dominate. Old vines can produce fruit that, in addition to tasting delicious, possess an interesting, well-etched flavor profile, vintage after vintage. The wine produced from Al Tollini's vines, planted in 1932, always has earthy aromas that hint of cereal grain, mushroom and truffles. Ed Berry's vines were planted in 1948; the plants can be as thick as a man's thigh and we are always delighted at the intense, delicious raspberry-blackberry fruit these vines deliver. We produced 150 barrels of Zinfandel in 2012, all from vines over 60 years of age; the most flavorful 20 barrels were blended to produce this *Old Vine Cuvée*. **Gold Medal winner. Best of Class. Best Zinfandel.**

Non-Alcoholic Wine-Grape Juices

2014 Gewürztraminer (white)

2014 Pinot Noir (red)

2014 Verjus (green juice from Pinot Noir)

Four generations of our family have enjoyed Navarro's non-alcoholic juices.



We still make juice the same way as we did 35 years ago: squeeze fresh, top-quality wine grapes then immediately cold-filter the juice to prevent fermentation. Cold-filtering juice takes a lot of time but we didn't want to pasteurize the juice which would make it taste cooked.

Tradition

We bottled our first grape juice in 1980, expecting to serve Gewürztraminer juice to our children as well as the kids accompanying their parents in Navarro's tasting room. Since we had no intentions of *selling* juice, we bottled less than fifty cases using a hand printed label on a hodgepodge of bottle styles. The first restaurant customer for our *Estate Bottled* Gewürztraminer wine was Chez Panisse in Berkeley, which helped introduce Navarro to the many chefs who dine at this mecca of the local food movement. We decided to leave a bottle of Gewürz juice for their amusement. A few days later we returned to the winery, and to our amazement, Chez Panisse had already placed a large order for juice. We phoned Alice; she explained that when a group of four came into her restaurant, it was likely that one adult wasn't drinking wine. She refused to sell dealcoholized wine because it didn't taste good and Navarro's juices tasted fresh and remarkably similar to wine. We decided to produce and sell Gewürz juice the following vintage and, a few years later, added a red juice,

Pinot Noir, providing a nice comparison for non-drinking adults, as well as children. We harvest the grapes at about the same level of ripeness as we would for sparkling wine; moderately sweet with plenty of acidity to keep it lively. Verjus is harvested earlier, following a medieval tradition of producing juice with lots of acidity and not much sweetness. It was traditionally used in cooking to replace lemons, but we also like to mix it with Gewürz juice and sparkling water. The Gewürz juice tastes like peach and tropical fruits, the Pinot of strawberry and rhubarb. **\$12.00**

JUICE SAMPLERS

6 Bottle Sampler

2 each Gewürztraminer

3 each Pinot Noir

1 each Verjus

\$63.00 Save \$9.00

12 Bottle Sampler

5 each Gewürztraminer

6 each Pinot Noir

1 each Verjus

\$119.00 Save \$25.00



Pennyroyal Farmstead



Meet Jubilee and Roosevelt

Pennyroyal Farmstead is Navarro's sister ranch in Boonville, where we produce cheese from 120 pampered goats and sheep. The term "farmstead" is the dairy equivalent to the winery term "estate bottled". In both cases, the farmer is passionate about the long term care of his animals or vines, with the goal being quality, rather than quantity, of cheese or wine. At Pennyroyal we work hard developing an outstanding herd, producing goats and sheep with luscious, high butterfat milk. Jubilee is a six year old doe who wowed the crowd with her third straight year of being named Grand Champion at the Mendocino County Fair. This winter she is being bred to the Nubian herd-sire Onassis. Flashy six year old Roosevelt also proved herself in show rings and her third win makes her a Grand Champion. She will be bred to a two year old son of Jubilee, crossing two of Pennyroyal's most successful family lines. Great cheese starts with great animals, which explains why we name and pamper each and every animal.



PENNY
ROYAL

Make hay while the sun shines

Balancing the diet of Pennyroyal sheep and goats is especially important this time of year and is part of the reason Pennyroyal cheeses reflect the seasons. In addition to silos of grain, we have two kinds of hay in our barn: grass hay that we grow at the farmstead and richer alfalfa hay, that we purchase out of a ranch in Willows. This time of year our sheep have stopped lactating and the goats' milk production is decreasing dramatically. The animals get less grain and a higher proportion of their hay is lower protein grass. As milk production decreases, there is an inverse increase in the amount of fat and protein in the milk. In the creamery, we respond to this change in milk composition by adjusting our cheese recipes and increasing the amount of lactic acid bacteria added to fresh milk since additional protein in the milk buffers acidification. On the other hand, Pennyroyal Farm does not standardize the fat content of the milk, embracing seasonal changes with winter cheese having more butterfat and a creamier taste and texture, perfect for the holidays.

You are invited
to experience the seasonal
changes of cheese by joining
**Pennyroyal's
Farm to Table Program**
and receiving handmade, local,
cheeses delivered overnight five times
a year at their peak flavor.

Join up online at
www.PennyRoyalFarm.com
or call Navarro's tasting room
to receive a sign up form.

Pennyroyal Farmstead

All in the family:
Pennyroyal cheese and
Navarro wines.



2014 PENNYROYAL FARMSTEAD

Holiday Cheese Sampler

Farmstead Cheese SAMPLER

\$66.00 Delivered!*

GUARANTEED FARM FRESH!

We pack cheeses with cold packs in insulated containers, and ship using one-day service. It will arrive at your home or office fresh from the farm. **Guaranteed!**

*Northern California: FREE Shipping
West of the Rockies: \$29.00 Shipping
East of the Rockies: \$35.00 Shipping

Cheese and wine must be shipped separately!

Pennyroyal's Holiday Sampler contains a spectrum of cheeses, fresh and aged, which are sure to please the young and young at heart who gather for winter celebrations. Send a special gift or treat yourself. Each sampler contains six pieces of cheese. Cheese must be shipped separately from wine and will come by overnight freight in an insulated package with a cool pack. Please provide an email address so that we can let you or the recipient know when the package will arrive. Refrigerate on arrival.

Laychee (6 oz.): A soft, fresh cheese from pasteurized milk similar to chèvre with a tangy, citrusy taste. **Gold Medal winner.**

Bollie's Mollies (4.5 oz.): A surface-ripened cheese from pasteurized goat milk that develops a fine layer of blue-grey mold as it ages creating additional depth of flavors to the firm, white center. **Silver Medal winner.**

Boonter's Blue (7 oz.): A blue vein cheese made with cultured, raw goat milk which is aged a minimum of 60 days. **Silver Medal Winner.**

Boont Corners, 2 month (6 oz.), **Vintage** (6 oz., aged over 120 days), and **Reserve** (6 oz., aged over 180 days): Fresh, raw milk is formed into three pound wheels which are aged two months or longer. Over time, Boont Corners' flavor becomes nuttier, more complex and the texture grows firmer. **Gold Medal winners.**
