

NAVARRO

Vineyards

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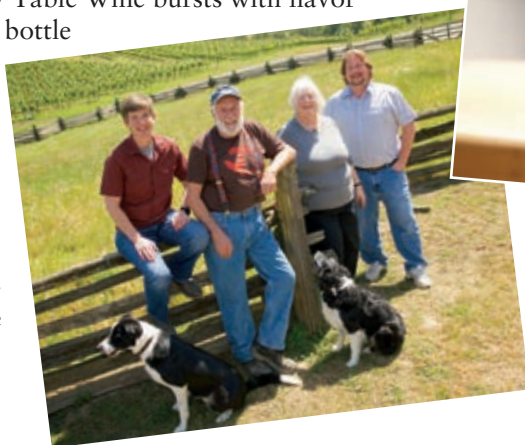
OUR 2016 HOLIDAY RELEASES

A season to savor

Harvest arrived early in 2016, sparking frenzied activity in the vineyard and winery. The fury of gathering the crop in autumn contrasts with a pause in November and December when our family, and yours, has more time to savor the wines that we craft earlier in the year. Navarro is releasing ten new wines this season: five dry whites, three vigorous reds, a delightful sparkling wine, as well as a voluptuous *Cluster Select Late Harvest* with an intensity not seen in a decade. Three yummy varietal grape juices are also available so the whole family can celebrate.

The 2015 Chardonnay Table Wine bursts with flavor for a mere \$12.42 per bottle

when purchased by the case. One-Cent ground freight and reduced air freight for all twelve bottle orders, as well as bargain prices on case specials and samplers, will be available until December 31. But don't dawdle as some wines may sell out sooner.



Happy holidays from our family to yours,

*Ted Bennett & Deborah Cahn
Aaron & Sarah Cahn Bennett*



Bubbly to tickle your fancy

It's been two years between this release and the prior vintage. Experience has taught us that sparkling wine tastes better after each bottle rests a minimum of eighteen months on the yeast sediment before disgorging and corking, so we left this 2013 wine on the yeast almost a full year longer than the previous vintage.

Navarro produces sparkling wine with the same winemaking regimes as the vigneron in Champagne except, with this bottling, we began with a very different grape variety, Gewürztraminer, rather than traditional Chardonnay or

Pinot Noir. Grapes for sparkling wine are harvested much less ripe than grapes for still wine to keep acidity high and the alcohol restrained. A result of harvesting before the grapes are fully ripe is that varietal character is de-emphasized and Gewürz's floral perfume remains delicate, flirting with the yeasty-toasty smells of the cellar. **Silver Medal winner.**

Harvested	Sept. 2-4, 2013
Sugars at harvest	20.0° Brix
Bottled	June 27, 2014
Disgorged	April 27, 2016
Cases disgorged	958
Alcohol	11.8%
Titrateable acidity	7.8 g/L
pH	3.14
Price (750 ml)	\$27.00

2015 Gewürztraminer

Estate Bottled (Dry)

Anderson Valley



Edgar Alvarez (above) and Jesus Valdivia (left) harvesting Gewürztraminer at night. Edgar, Jesus and the rest of Navarro's crew are full-time, benefited employees.



Coulure (shatter) is the vine's reaction to cold, windy and rainy weather during flowering which causes a failure of grapes to develop. As carbohydrate levels decrease after flowering, the stems connected to the berries shrivel and the small berries fall off.

Shattering news

The combination of Gewürztraminer's small clusters, tiny berries and sensitivity to lousy weather, results in the vines being shy producers. Over the last forty years, Gewürz has produced the smallest yield per acre of the seven different wine-grape varieties we grow. At the beginning of May 2015, just as our grapevines came into flower, the weather turned cold and windy and remained that way for almost a month. The Gewürz vines responded by producing forty percent fewer grapes than normal. Although our Gewürz vines frequently have a modest crop, with some shatter or shot berry, the last time the fruit on our vines suffered as much was in 2005 when the yield was less than half of normal. In 2015, Navarro's crew picked each field slightly faster than we did the year before, as it takes the same amount of time to pick a full grape cluster

as it does a cluster with forty percent fewer berries. However, from the winery's perspective, with forty percent less fruit to process each day, the Gewürz harvest seemed to dawdle. The fruit from the first Gewürz field we harvested was destemmed and the juice allowed to macerate with the skins for several hours before pressing; as the harvest progressed, "skin contact" time before pressing was reduced, then finally eliminated. After a slow, cool fermentation in oak ovals, the wine in each cask rested for eight months with the yeast, contributing to a svelte mouthfeel. Warm aromas of peach, lychee, rose petal and mango tea contrast with bracing acidity from cool summer nights. **Gold Medal winner.**

Harvested	Aug.20-Sept.4,15
Sugars at harvest	23.2° Brix
Bottled	May5-11,2016
Cases produced	2565
Alcohol	13.2%
Titrateable acidity	5.6 g/L
pH	3.32
Price (750 ml)	\$22.00
(375 ml)	\$13.00

2015 Chardonnay Table Wine
Mendocino

Ulises Garcia stirring Chardonnay barrels to assure that both the primary and secondary fermentations are complete.



Suckering the K2 block at Valley Foothills Vineyard. We enjoy being neighbors with Ordway's Vineyard and respect that Gil and Marge work to provide year-round housing for most of their employees.

Picky, picky

For about a decade, the fruit from Valley Foothills' K2 block has been the backbone of Navarro's Chardonnay Table Wine program and constitutes 49% of this bottling. The field was planted in 1972 and acquired its name because the field was adjacent to a vineyard once owned by our friends Teresa and the late Hans Kobler. The vines in this field were removed after harvest in 2015 so this is the last time the K2 block will make an appearance at Navarro. Valley Foothills Vineyard is our next-door neighbor so we've had several years warning of the eventual demise of K2. We made arrangements with Valley Foothills to purchase additional fruit from

a field adjacent to the former K2 block and the wine from this new K76 block represents 21% of this 2015 cuvée. Most of the balance in this bottling was produced from grapes grown at Sindel Vineyard in Potter Valley. We like the additional flavor profile obtained from Chardonnay grown in this warmer microclimate but what is most interesting about this vineyard is that the field is interplanted with Pinot Noir. The entire field could be picked in a single pass for sparkling wine but for still wine it requires the field be picked twice, and very carefully. The juice from each of the separate pickings was cool fermented in stainless steel, then aged ten months in seasoned French oak barrels. Flavors of poached pear and lemon meringue with the juiciness of biting into a green apple.



Holiday Case SPECIAL!

Buy it by the case for only \$149.00; a savings of \$43.00. That's only \$12.42 per bottle.

Harvested	Aug.28-Sept.18,'15
Sugars at harvest	24.2° Brix
Bottled	June 21-22, 2016
Cases produced	1596
Alcohol	13.9%
Titrateable acidity	6.9 g/L
pH	3.32
Price (750 ml)	\$16.00



Manuel Eligio, Cellarmaster, cleaning up after racking wine. All of Navarro's aromatic white wines are fermented and aged *sur lie* in European oak ovals which have been modified with modern refrigerated cooling. We have thirty-three ovals ranging in size from 300 to 1500 gallons so that the wine from each vineyard site, or sub-block, can be fermented and aged as a separate lot.



Navarro's Hammer Olsen vineyard being harvested at night. We prefer to harvest all our white wine grapes at night. The grape-skins from some varieties are more astringent than others; Pinot Gris skins can contain high amounts of Quercetin, a bitter flavanol.

Starry night

We've often talked about night hand-harvesting Pinot Noir but rarely do we discuss the importance of picking under the stars to produce a white wine with a velvety mouthfeel. Grape skins contain phenolics, which may be fine in a red wine, but the harshness they impart is unwelcome in a delicate white wine. The amount of skin phenolics extracted by the juice is determined by two factors: the amount of skin-contact time after destemming and the temperature of the must. The warming climate is promoting earlier budbreak, which then results in an earlier harvest; the likelihood of picking grapes in sweltering heat during the day has become a likely reality. We began night harvesting almost thirty-five years ago; there was no scientific proof but we, and other young winemakers,

were convinced that the wines have better mouthfeel when produced from cold fruit. Then, in 1986, a paper published in the *American Journal of Enology and Viticulture* showed that skin contacted Mendocino Chardonnay at 28.6°C (83.5°F) produced four times as much bitter flavonoid phenols, like Catechin and Quercetin, than skin contact at 9.7°C (49.5°F). The grapes for this Gris were harvested at night when the temperature was about 50°F. Those same days, the afternoon temperatures exceeded 100°F. The mouthfeel of this wine would have been coarse had we processed hot grapes. After destemming, the must was quickly pressed, the juice chilled and, a few days later, clear juice was racked to an oak oval to ferment and age *sur lie* for eight months. **Gold Medal winner.**

Harvested	Aug.31-Sept.11,'15
Sugars at harvest	23.2° Brix
Bottled	Apr.29 & May 2, 2016
Cases produced	1753
Alcohol	13.9%
Titrateable acidity	6.0 g/L
pH	3.31
Price (750 ml)	\$19.50

2015 Riesling Anderson Valley (Dry)



Navarro's 2015 vineyard crew after a busy night of harvesting (below) and our 2015 winery crush crew (left). Almost everyone in the vineyard crew are fulltime Navarro employees and the auxiliary tasks like leaf-pulling are performed by friends and relatives. When the vines have a good crop, we harvest about a ton of fruit per picker per night; the efficiency of Navarro's vineyard crew always impresses European winemakers. In the winery, eight fulltime employees are aided by six or seven interns. Frequently the interns are from Europe, but in this case, two are from Israel.



Go retro

A century ago German Rieslings were the most prized bottles and fetched the highest prices at British auctions of any wine, including first growth Bordeaux and Grand Cru Burgundies. What caused the loss of popularity has been the subject of many wine-writers' tomes. One contributing factor has been the production and promotion of sweetish, insipid supermarket wines bearing the label Riesling. A wine labeled Gray Riesling in the USA is really produced from Trousseau Gris grapes. Emerald Riesling is a cross between true Riesling and Muscadelle developed by UCD for the hot Central Valley. Italian Riesling is the same as Welschriesling but neither are true Riesling. Clare and Paarl Riesling from Australia are really Crouchen Blanc. In California, true Riesling could be

labeled as Riesling, White Riesling and until recently, Johannesberg Riesling, but in Switzerland, Johannisberger Riesling is actually Sylvaner. Confused? Navarro's older Riesling bottlings were labeled White Riesling but, about a decade ago, we dropped the "White."

Harvested	Sept. 20-21, 2015
Sugars at harvest	22.2° Brix
Bottled	May 4, 2016
Cases produced	1194
Alcohol	12.8%
Residual sugars	0.56%
Titrateable acidity	6.8 g/L
pH	3.24
Price (750 ml)	\$19.50

In spite of sagging popularity, a dry Riesling, because of the wine's tartness, can be especially refreshing. The modest alcohol is perfect for a midday meal, the crisp acidity keeps the wine bright and invigorating, and the clarity of peachy-appley flavors perfectly complement lighter fare. **Gold Medal winner.**

2014 Chardonnay
Barrel Fermented
Anderson Valley

Navarro's Hammer Olsen Chardonnay X block in the spring. It was Navarro's first Chardonnay vineyard planted to recently imported Burgundian clones on phylloxera resistant rootstocks.



2014 Chardonnay
Première Reserve
Anderson Valley



Capo protecting his friends. The majority of Navarro's vineyards were planted, or now have been replanted, with a trellis high enough for babydoll sheep to graze under the vines all year long, reducing the need for hand-hoeing, weed-eating or trunk-suckering. To fend off predators, livestock guardian dogs are raised with the sheep and live with them throughout the year.

The secondary issue

We've been experiencing earlier ripening dates in recent years and the fruit from our newest Chardonnay plantings now has a higher ratio of sugars to acids at harvest compared to vintages a decade ago. This brought up an interesting issue: was the traditional secondary fermentation, that converts tart malic acid into less biting lactic acid, now necessary or even desirable? We have three different vineyard sites that normally produce all the fruit for our *Première Reserve* bottlings, so in 2014 we divided the juice from each of these sites into two sublots; one to undergo malolactic fermentation and the other not. The wines for each subplot in a particular site were aged in exactly the same way, in identical French oak barrels. The final wines reflect, as best we could, the difference between undergoing malolactic fermentation and not doing so. Compare this sprightly wine to its plumper malolactic brother, our 2014 *Première Reserve* Chardonnay. **Gold Medal winner.**

Harvested	Sept. 18-30, 2014
Sugars at harvest	24.0° Brix
Bottled	June 19, 2015
Cases produced	173
Alcohol	13.5%
Titrateable acidity	7.8 g/L
pH	3.31
Price (750 ml)	\$27.00

Don't dilly-dally

In Philo's marine microclimate we typically expect grape sugars, in most varieties, to rise about one degree Brix (one percent sugar) every four to five days, but rates vary; when the weather is cool, sugar accumulation is slow. Navarro's Chardonnay grapes historically have fully ripened in cool mid-October, when ripening dilly-dallies. Early budbreak in 2013 and 2014 resulted in the grapes ripening early; Chardonnay vines seemed to thrive with the warm harvest weather and, for the first time, ripened their fruit between mid to late September, with sugar accumulating at a more normal rate. After a leisurely rate of fermentation was established, the must was then racked to French oak barrels, 28% new, to ferment dry, undergo a secondary malolactic fermentation, then age for ten months *sur lie*. A full orchestra Chardonnay: opulent French oak, reverberating ripe red pear and Gala apple flavors with notes of pineapple, coriander and caramel. **Gold Medal winner. Best of Class.**

Harvested	Sept. 18-30, 2014
Sugars at harvest	24.0° Brix
Bottled	June 18-22, 2015
Cases available	827
Alcohol	13.5%
Titrateable acidity	7.6 g/L
pH	3.39
Price (750 ml)	\$27.00
(375 ml)	\$15.00
(magnum)	\$55.00

NAVARRO SAMPLERS AND GIFTS

New wine releases at holiday savings

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

Bianca Cruz and the rest of our staff will be manning the phones extra hours from 8 AM til 6 PM weekdays and 8 AM to 5 PM weekends to help you take advantage of One-Cent ground shipping and bargain sampler prices. Navarro's farm-direct wines always represent an excellent value and our specially priced samplers feature discounts up to 24% until December 31.



No. 1 12, 6 bottles

House White & Red

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

2015 Chardonnay Table Wine
Mendocino

2014 Navarrouge
Mendocino Red Wine

#1A—12 bottle Sampler
\$155.00
Savings of \$37.00

#1B—6 bottle Sampler
\$79.00
Savings of \$17.00

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.

2015 Pinot Gris
Anderson Valley

2015 Gewürztraminer
Estate Bottled (Dry)

2014 Chardonnay
Première Reserve

2014 Navarrouge
Mendocino Red Wine

2014 Pinot Noir
Méthode à l'Ancienne

2014 Zinfandel
Mendocino

#2A—12 bottle Sampler
\$229.00
Savings of \$48.00

#2B—6 bottle Sampler
\$117.00
Savings of \$21.50

No. 3 12 bottles

Holiday Cheer

Something special for every occasion: one bottle each of ten new releases completed with two Medal winning Navarro favorites.

2013 Navarro Brut
Anderson Valley

2015 Gewürztraminer
Estate Bottled (Dry)

2015 Pinot Gris
Anderson Valley

2015 Riesling
Anderson Valley (Dry)

2015 Chardonnay
Table Wine, Mendocino

2014 Chardonnay
Barrel Fermented

2014 Pinot Noir
Méthode à l'Ancienne

2014 Pinot Noir
Deep End Blend

2014 Zinfandel
Mendocino

2014 Riesling (375 ml)
Cluster Select Late Harvest

2015 Sauvignon Blanc
Cuvée 128

2014 Chardonnay
Première Reserve

#3—12 bottle Sampler
\$269.00
Savings of \$52.00

No. 4 12, 6 bottles

All Red, All Gold

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

2014 Pinot Noir
Méthode à l'Ancienne

2014 Pinot Noir
Deep End Blend

2013 Syrah
Mendocino

2014 Zinfandel
Mendocino

2012 Cabernet Sauvignon
Mendocino

2014 Navarrouge
Mendocino

#4A—12 bottle Sampler
\$295.00
Savings of \$73.00

#4B—6 bottle Sampler
\$155.00
Savings of \$29.00

No. 5 12, 6 bottles

All White, All Dry

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

2015 Gewürztraminer
Estate Bottled (Dry)

2015 Pinot Gris
Anderson Valley

2015 Chardonnay
Table Wine, Mendocino

2015 Riesling
Anderson Valley (Dry)

2015 Sauvignon Blanc
Cuvée 128

2014 Muscat Blanc
Estate Bottled (Dry)

#5A—12 bottle Sampler
\$189.00
Savings of \$42.00

#5B—6 bottle Sampler
\$99.00
Savings of \$16.50

No. 6 12, 6, 3 bottles

Top Tier Trio

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

2013 Navarro Brut
Anderson Valley

2014 Chardonnay
Première Reserve

2014 Pinot Noir
Deep End Blend

#6A—12 bottle Sampler
\$333.00
Savings of \$103.00

#6B—6 bottle Sampler
\$175.00
Savings of \$43.00

#6C—3 bottle Sampler
\$95.00
Savings of \$14.00



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.

2014 Riesling
Cluster Select Late Harvest
Anderson Valley

Ted and Sarah manage the crush pad and crew during harvest and personally operate the wine presses. Extracting juice from raisins requires patience to reprogram the presses to find optimum press cycles for the composition of botrytised fruit from that vintage. The press cycle for these 2014 grapes required working overnight on Saturday until early Sunday morning. Fortunately, Ted's house is just a few hundred feet away.



A botrytised and shriveled Riesling cluster. The skins of the berries affected by botrytis are not broken; fungal spores on their conidiophores (inset photo) remove water from the grapes, leaving behind a higher percentage of sugars, acids and flavor resulting in an intense, concentrated wine. The grapes for this wine contained about 20% sugar prior to the "noble rot"; by the time we picked, there were no green berries and botrytis had concentrated the must yielding almost 40% sugar.

Tight squeeze

Under German wine law, the most prized late harvest wines are *trockenbeerenauslese* (literally: dried berry selected) where the berries are so dehydrated from botrytis that the must weight is over 150 *Oechsle*, the sugar content roughly equivalent in the US to about 35° Brix. We're delighted that nature delivered us such a prize in 2014. The last time we were so fortunate was in 2004 and, given recent weather patterns, we suspect that the combined effects of prolonged drought and early harvests diminishes the likelihood of nature producing these luscious Anderson Valley gems very often. Cluster select wines present a couple of winemaking challenges over dry table wines. First, the press regimes are prolonged so that all the available juice is extracted from dehydrated raisins. Second, when grape juice contains

almost 40% sugar, yeasts have a difficult time getting going; the fermentation is languid and we have to gently nudge it on. We had one cluster select fermentation that took eight nail-biting months. Since whole berries weigh more than dehydrated raisins, the vineyard produces much fewer tons per acre. At the winery, yield

Harvested	Sept.30-Oct.3,2014
Sugars at harvest	36.8° Brix
Bottled	April 22, 2015
Cases produced	539
Alcohol	10.0%
Residual sugars	19.5%
Titrateable acidity	10.7 g/L
pH	3.09
Price (375 ml)	\$35.00
(750 ml)	\$69.00

is reduced once again, since raisins don't contain much juice. The combined effect of reduced vineyard yield followed by reduced juice yield results in a limited-production wine with concentrated flavors of apricot, honey, tropical fruits, apple and pear. No cluster select Riesling was produced in 2015 or 2016. This bottling has earned several **Gold Medals**, several **Best of Class** awards and was named **Best of Show** at the California State Fair.



Sarah cleaning splashed wine off a tank. This rosé was cool-fermented in stainless steel then aged in seasoned French oak cooperage for 6 months.

Blushing beauty

This is Navarro's seventh vintage of Pinot Noir Rosé from estate grown grapes. It took a harvest or two to discover that the best Navarro Pinot Noir field for rosé is the C Block in our Hammer Olsen vineyard, which was planted in 1990. We were anxious to expand production, as this blushing beauty has become an all-year hit at our house, from summer salmon to holiday ham. For the last several years we've been making small quantities of rosé wines from various Pinot blocks to establish which field produces wine which harmonizes with the juice produced by the C Block. After a few years of experimentation we've concluded that Block 1 in our Pennyroyal Vineyards perfectly complements the established C Block fruit. Although the rose-petal aromas are quite similar in the wines produced from the two sites, the C Block fruit hints of strawberry whereas the Block 1 wine brings to mind red cherry; the marriage produces a better and more complex wine. **Gold Medal winner. Best of Class.**

Harvested	Aug.27-Sept.8,'15
Sugars at harvest	23.6° Brix
Bottled	May 11, 2016
Cases available	145
Alcohol	13.4%
Titrateable acidity	6.1 g/L
pH	3.32
Price (750 ml)	\$19.50



Ed Berry during harvest. Nothing makes a grape grower happier than harvesting the fruit they spent a year's work producing.

Tenacious

2011 was a miserable vintage with early rains followed by cool weather; tough conditions for late-ripening varieties like Cabernet Sauvignon. We've been purchasing Cab from Berry Vineyards for over a decade; we love the fruit harvested from the steep hillsides of the "Rattlesnake Canyon" block, farmed under the diligent eye of Ed Berry. On our trips to his vineyard before the 2011 harvest, we noted how slowly the Cabernet was ripening. Ed phoned us in late October. The Cabernet wasn't up to the quality that Ed likes to deliver to Navarro so he refused to sell us the grapes. We argued with Ed but he wasn't budging; the grapes simply weren't up to his standards. No wonder we like dealing with the Berry family. Ed's 2012 Cabernet, however, got deliciously ripe. The fruit was destemmed into five ton open-top fermentors; after a two week fermentation, the must was pressed and the juice racked to French oak barrels to age for 22 months followed by a two year repose in the bottle. **Gold Medal winner.**

Harvested	Oct. 8-11, 2012
Sugars at harvest	25.0° Brix
Bottled	Aug. 29, 2014
Cases available	286
Alcohol	14.2%
Titrateable acidity	6.6 g/L
pH	3.81
Price (750 ml)	\$32.00

2014 Pinot Noir
Méthode à l'Ancienne
 Anderson Valley, Mendocino

Chris Spazek cleaning barrels. After emptying a barrel, we clean it with a rotating jet of hot water; the temperature helps eliminate any unwanted microbes. The term *Brettanomyces* comes from the Greek for "British fungus" as it was causing spoilage in English ales around 1900. When *Brettanomyces* grows in wine it produces several compounds that can alter the palate and bouquet. Typical sensory descriptors are Band-Aids, barnyard, horse stable, sweaty saddle and rancidity. In large doses, none are appealing.



Bins of cold, night-harvested Pinot. "Good old Navarro is outdoing itself with the 2013 and 2014 Pinot Noirs. In this one, vivid black-cherry aromas, tangy but deep cherry and cranberry flavors, and a nice, firm and appropriately tannic texture add up to a concentrated and nicely proportioned wine. It has the flavor oomph to pair with something as big as a roast, and the tangy texture to dissolve the richest salmon. Editor's Choice 93 points" —Wine Enthusiast Magazine

Unfiltered news

Winemaking is like cooking; everything you do, or don't do, affects the final product. *Brettanomyces* (Brett), a wine spoilage organism, is a genus of yeast that lives on the skins of fruit. At Navarro, we don't add sulfur dioxide to crushed grapes or juice, so we assume that these spoilage yeasts might migrate into the winery. Consequently we spend a lot of time keeping the winery sanitary and carefully monitoring each barrel of wine. Typically our red wines are sold after the wine has been in the bottle for a year or two. To have 50,000 bottles of good Pinot develop a Brett bloom in the bottle, making the wine unsavory and unsaleable, is a winemaker's nightmare. We prefer not to filter, as filtering diminishes richness of the wine, so each year, prior to bottling, we "plate out" the wine to measure the presence and quantity of potentially funky yeasts. Usually we've limited our unfiltered bottling to a few hundred cases annually, keeping our potential losses to a minimum, but the 2014 Pinots,

delicious right out of the barrel, appeared generally free of problem organisms so, keeping our fingers crossed, we bottled forty percent of 2014 *Méthode à l'Ancienne* Pinot unfiltered. The filtered version is more fruit forward, with bright cherry-raspberry aromas backed up with spice, vanilla and toast from aging in French oak barrels, 30% new, for almost a year. The unfiltered is more shy about showing off its potential; while young, we suggest decanting. Watch it unfold: full-bodied with layers of berries, currants, cinnamon and bacon for years to come. **Gold Medal winner. Best of Class.**

Harvested	Sept. 7-16, 2014
Sugars at harvest	24.9 Brix
Bottled	Aug. 19-25, 2015
Cases produced	4526
Alcohol	13.9%
Titrateable acidity	6.5 g/L
pH	3.62
Price (750 ml)	\$32.00
(750 ml) Unfiltered	\$35.00
(375 ml)	\$17.50
(magnum)	\$65.00

2014 Pinot Noir

Deep End Blend

Anderson Valley, Mendocino

Sarah and Mark putting bagged wines in numerical order. On this morning our tasting panel is evaluating a dozen 2013 Anderson Valley Pinot Noirs priced from \$40 to \$85.



The 2014 Deep End Pinot is a *cuvée* created by blending the twelve best lots from Navarro's Pinot Noir hillside vineyards. Four different vineyard sites, four different Pinot clones and four different rootstocks; each one adding complexity to the final blend.



Navarro's highest vineyard, the Marking Corral, is perched 1000 feet above the valley floor; this "ocean view" site is cooled daily by ocean breezes and is one of our last fields to ripen. The wine produced by three sub-blocks in the Marking Corral accounts for a third of this Deep End bottling.

Ups and downs of Pinot

Navarro's *Deep End* Pinot is stylistically different from the *Méthode à l'Ancienne* bottling, much the result of growing grapes up in the hills versus down in the valley. Navarro's regime for the *Méthode* style developed between 1983 and 1996; during that period we produced many experimental lots to figure out how to maximize wine quality produced from Pinot Noir grapes grown down on the valley floor. In the mid 90's we decided to expand our Pinot Noir production by creating new vineyards up on the hills. The microclimate in our upper vineyards is cooler than the valley floor, with a longer growing season; the vines bud out earlier and the crop is generally harvested later. We began our experimentation again. The regime that we developed for the *Méthode* wine was our starting point and over the years we've tweaked that recipe for the *Deep End* fruit. The first bottling from the upper vineyards was in 1998; we realized that the

hillside fruit's flavor profile was best matched with exactly the same barrels and cooper as the valley fruit. The biggest change came several years later when we discovered that the wine produced from our hillside fruit was better after sixteen months of barrel aging rather than eleven months aging for

Harvested	Sept. 10-16, 2014
Sugars at harvest	25.4° Brix
Bottled	Feb. 18, 2016
Cases produced	1335
Alcohol	14.3%
Titrateable acidity	6.1 g/L
pH	3.61
Price (750 ml)	\$55.00
(magnum)	\$110.00

Méthode à l'Ancienne wines. In addition, the *Deep End* Pinots are aged in a higher percentage of new barrels than the *Méthode* wines and are wholly bottled unfiltered. Get lost meandering down this wine's complex flavor paths: plum, strawberry, clove, pomegranate, vanilla, cocoa and chanterelles. **Gold Medal winner. Best of Class. 93 points.**

Al Tollini and his companion Nomor. The fruit from Al's sixty-seven year old Zinfandel vines constitutes 62% of the total blend.



Harvest time is when family members are frequently pressed into service. Jim Klein, Navarro's winemaker, is joined by his sons Oren and Roé Klein punching down. After harvest, Oren and Roé returned to their studies at Cal Poly, San Luis Obispo.

Growing respect

Early in the 1991 season we made several trips to the Ukiah area to find mature, well-tended Zinfandel vineyards planted on sites conducive to high quality viticulture. Not every site or grower are equal, so every year since then, we've purchased fruit from multiple vineyards and growers to ascertain which sites and growers produce fruit that results in the best wines for Navarro. In 1999, we made our first wine from Al Tollini's block, planted in 1932; we were so pleased that the wine produced from his vineyard has been in every subsequent Navarro Zinfandel vintage. In 2004, we made our first wine from Ed Berry's 60 year-old

Harvested	Sept. 15-17, 2014
Sugars at harvest	26.3° Brix
Bottled	Aug. 10-11, 2015
Cases produced	1601
Alcohol	14.8%
Titrateable acidity	6.7 g/L
pH	3.88
Price (750 ml)	\$22.00

Zinfandel vines and, like Tollini, the wine produced from Berry's vineyard became a constant in Navarro's Zinfandel production. The long term respect that has developed with these two growers is beneficial to Navarro. Not only do we have access to the grower's best fields, but since Jim, Navarro's winemaker, spends a lot of time walking the vines with Al and Ed, they both know exactly the fruit quality that Navarro expects and can adjust their farming practices to that end. Another reality we know well: to maximize quality from any particular vineyard site, the winemaker has to make wine from that site over several vintages. After fermenting for about ten days, the 2014 must was pressed and the first squeeze was racked to seasoned French oak barrels to finish fermentation and age for ten months.
Gold Medal winner.

Non-alcoholic wine-grape juices

2016 Gewürztraminer (white)

2016 Pinot Noir (red)

2016 Verjus (green juice from Chardonnay,
Pinot Noir and Muscat)

A bin of ripe Gewürz being dumped into the destemmer. As soon as we destem, we immediately press the grapes and the juice is chilled to under 30°F to prevent any fermentation.



Naughty or nice

If you had told us when we went into the wine business forty-two years ago that one of Navarro's most popular products would be non-alcoholic grape juice, we would have thought you were kidding. In fact, it was the birth of our own kids that inspired us to make yummy grape juice from premium varietal grapes. A whole new generation of kids, and adults too, have enjoyed the juices since we first produced them in 1981. The Gewürztraminer is golden, with aromas of honeysuckle and roses. The Pinot Noir is a lovely garnet color and reminds us of strawberry-rhubarb pie. Both are delicious mixed with sparkling water and the cork-finished bottle will make even your youngest taster feel special. Heck, we even know some naughty adults who like to use our Navarro juices to concoct special cocktails. The verjus is much tarter than the other two juices and is made from thinning out green grapes in our vineyards early in the season so the remaining grapes ripen

evenly. It is a viticultural and culinary trick that dates from the Middle Ages. Verjus is acidic like vinegar or lemon juice, but with more complexity; try it in your favorite sauce, marinade or salad dressing. If you love a nice child (or even a naughty adult) and you want to please them for the holidays, Navarro juices just may be the ticket.

Navarro's first juices were produced for our children, who sometimes ran a weekend juice stand outside of the tasting room. Now our granddaughters, Emilia and Zoë (above) carry on this entrepreneurial tradition, this time helped by friends Alisa and Dylan. Our twenty-month old grandson Zepher (inset) is getting hands-on experience testing the Gewürz for ripeness in 2016.

JUICE SAMPLERS

6 Bottle Sampler

2 each Gewürztraminer
3 each Pinot Noir
1 each Verjus
\$68.00 *Save \$10.00*

12 Bottle Sampler

5 each Gewürztraminer
6 each Pinot Noir
1 each Verjus
\$129.00 *Save \$27.00*

