

NAVARRO

Vineyards

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Good cheer for Autumn

The holidays are a good time to laugh and count blessings, even if the latest newscasts may test your humor. Navarro is pleased to introduce 12 new award-winning wines guaranteed to bring out the smiles. Six dry whites from the 2020 vintage are featured, including four that were aged *sur lie* in French oak ovals: Gewürztraminer, Muscat Blanc, Pinot Gris and Riesling. We are also presenting two whites that were aged in barrels: Blanc de Noir and Chardonnay Table Wine. The latter is an exceptional bargain at a mere \$16.00

per bottle when purchased by the full case. Three Gold Medal-winning red wines from the 2019 vintage are also available: two estate-grown Pinot Noirs and an *Old Vine* Zinfandel. Two recently disgorged sparkling wines from the 2014 and 2018 vintages are making a grand entrance and the sensational 2019 *Cluster Select* Riesling is being released just in time for the festivities. Add at least one of the three yummy varietal grape juices

to your order so everyone in your house can celebrate. From now until December 31 enjoy One-Cent ground freight and reduced air freight for all 12-bottle orders, as well as bargain prices on case specials and samplers—but don't dawdle as some wines may sell out quickly.

Happy holidays from our family to yours,

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



Botrytis in a Riesling cluster. In spite of the grey mold, the botrytised raisins taste delicious. "This intense, deep and wonderfully complex wine offers delicious layers of apricot, honey and toasted almond that waft up from the glass, coat the mouth and linger long on the finish. It's a rare treat for special occasions."
—WineEnthusiast.com



Built to last

Paradoxically, late harvest grapes were the first Riesling grapes harvested during the last five vintages at Navarro. September weather brings days of drizzly fog and starts rot in the Riesling. Since Anderson Valley nights are cool, botrytis cinerea—the noble rot—soon dominates. In recent years, the humidity is very low during late September so the botrytis dries up quickly

Harvested	Oct. 1, 2019
Sugars at harvest	37.1° Brix
Bottled	Feb. 26, 2020
Cases produced	474
Residual sugars	21.2%
Alcohol	10.0%
Titrateable acidity	11.0 g/L
pH	3.09
Price (750 ml)	\$79.00
(375 ml)	\$39.00

concentrating—almost doubling—sugars, acids and flavors. We harvested the field in two passes; the first pass we selected only the clusters in which most of the berries were botrytis-shriveled for use in this luscious wine. If you want a wine that will be delicious 20 years from now, this is your bottle. **Gold Medal winner. Best of Show. 98 points.**

2018 Navarro Brut
2014 Navarro Brut
 Disgorged July 2021
 Gewürztraminer
 Anderson Valley, Mendocino

Placing newly bottled Brut into bins. Sugar and yeast are added to the cuvée which we bottle and seal with a crown cap. The sugar ferments in the bottle creating the effervescence. Two or more years later, the bottles are riddled and disgorged to remove the yeast and then the crown cap is replaced with a cork and wire hood.



Jim tasting a fermenting wine to determine the aging options.



Treasure hunt

We produced our first sparkling wine in 1985—a cuvée of Pinot Noir and Chardonnay. We decided to follow the tradition in Champagne where Chardonnay is used for acidity, Pinot Noir for structure and flavor and Pinot Meunier to add fruit and floral aromas. Balancing a sparkling base wine can be challenging as the grapes are harvested at an early maturity with each variety at a different point in development. It wasn't until 1990 that we had enough experience—and courage—to attempt to produce a sparkling wine from Gewürztraminer grapes. When picked early with its light pink skin and tropical-floral nuances, this variety seems to bring acidity, structure and fruit to the base wine all on its own. Summer temperatures in

2018 Cuvée	
Harvested	Aug. 31, 2018
Sugars at harvest	20.4° Brix
Bottled	June 26, 2019
Disgorged	July 28, 2021
Cases disgorged	720
Alcohol	11.8%
Titratable acidity	11.0 g/L
pH	3.00
Price (750 ml)	\$33.00

the early, hot 2014 vintage, as compared to the warm 2018 ripening weather, are reflected in the grape's specs. The 2018 was harvested later in the season than the 2014 with slightly higher grape sugars, higher acidity and a lower pH. After tasting the 2018 cuvée pre-disgorging, we decided on a slightly lower dosage than usual, so that the freshness and elegance from the higher acidity receives proper attention. The 2014 was disgorged after six years resting on the yeast—the 2018 spent two years—and the richness and toastiness from the extended time *sur latte* also dictated a smaller dosage, this time 18% less than the first release of the wine in 2017. Both sparklers are delicious and both are only available in limited quantities.

2014 Cuvée	
Harvested	Aug. 19-25, 2014
Sugars at harvest	19.7° Brix
Bottled	June 9, 2015
Disgorged	July 28, 2021
Cases disgorged	55
Alcohol	12.5%
Titratable acidity	6.8 g/L
pH	3.10
Price (750 ml)	\$38.00

2020 Blanc de Noir
Anderson Valley, Mendocino

Barrels after toasting at Billon Cooperage, Beaune. We prefer Billon barrels for our white wines since they age the oak for Navarro's barrels for three years rather than the customary two. This extra year of aging outdoors eliminates any green-wood character picked up by the wine.



Dan washing the inside of barrels with very hot water before filling with juice or wine.

White out

We produced our first Blanc de Noir still wine in 2019 from estate-grown Pinot Noir grapes. We decided to produce the wine in a similar fashion as our best Chardonnay—barrel fermented in a mixture of new and seasoned French oak barrels—and the results exhibit more complex flavors than a wine produced from Chardonnay grapes. Another of our motivations was the tragic reality that California wildfires seem to be limiting the vintages of red wine that we can produce as the drought continues to weaken our forests. 2020 was one of those vintages in which red wine production was limited except for a handful of sites where the grapes were ripe before smoke became a problem. Our fields in the coolest sites—many that historically produced our best red Pinot—were smoke affected. Rather than producing a smoke-tainted red

we decided to craft a smoke-free white wine with no red grape skin contact. Although we enjoyed the 2019, we decided to produce the 2020 from slightly riper grapes to further emphasize Pinot's complexities. We were pleased with the balance of oak and fruit in the 2019 and we kept the same ratio of new to seasoned barrels in this 2020. The melon, strawberry and orange flavors with a savory mid-palate—from the yeast autolysis—are framed by the crisp acidity from Anderson Valley's chilly nights. **Gold Medal winner.**

Harvested	Sept. 12-14, 2020
Sugars at harvest	23.7° Brix
Bottled	June 11, 2021
Cases produced	991
Alcohol	13.5%
Titrateable acidity	6.3 g/L
pH	3.32
Price (750 ml)	\$29.00

2020 Chardonnay Table Wine
Anderson Valley, Mendocino

Ulises removing bungs from empty seasoned barrels. When barrels are stored empty, they are filled with sulfur dioxide gas to prevent any spoilage organisms from growing inside. We cover the silicone bungs with food-grade plastic to prevent damage from the gas. Before reuse, the barrels are thoroughly cleaned with steaming hot water as we don't want the SO₂ to inhibit fermentation.



We purchased this Europress in 2020 to increase the speed at which we can process grapes. This new press can process about eight tons of destemmed grapes per cycle replacing an older, smaller press with a capacity of less than two tons. To clean the press thoroughly you have to crawl inside, which may require a change of footwear upon descent.

Local news

Normally about half of this bottling is produced from grapes grown in Potter Valley, northeast of Anderson Valley in inland Mendocino. Unfortunately these grapes were ruined in 2020 by the fires and intense smoke inland, so the grapes that produced the wine for this vintage are all from Anderson Valley—89% grown at Navarro and the balance by our next-door neighbor. The largest portion of this bottling—33% of the total—was produced from grapes grown on vines that we planted in 1983. That vineyard was planted with bud wood from Robert Young's vineyard in Sonoma, renowned for the abundance of little berries in each cluster. The second most important portion—31% of the total—is

from three of the vineyard blocks in front of Navarro's tasting room planted to clone ENTAV 76; most of this component was used as the base wine for our more expensive 2020 *Mendocino* bottling. Five other smaller lots were also included; these were a few excess barrels of wines left over from blending the *Première Reserve* and *Mendocino* bottlings in the correct ratios. All the wines were aged in French oak barrels—about 25% new—and a portion of the wine was additionally fermented in the barrel. Philo's signature of lemon and poached pear flavors are augmented with toast and vanilla accents from aging nine months in French oak barrels. **Gold Medal winner.**

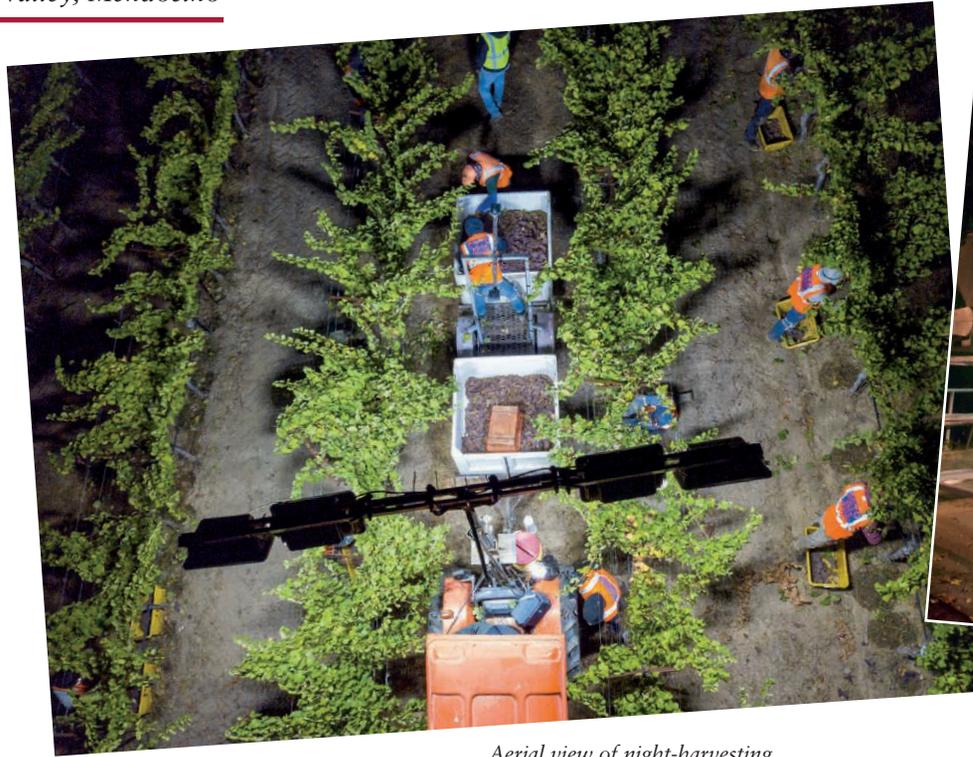
Harvested	Sept. 8-17, 2020
Sugars at harvest	23.0° Brix
Bottled	June 10, 2021
Cases produced	1,503
Alcohol	13.5%
Titrateable acidity	5.9 g/L
pH	3.41
Price (750 ml)	\$19.50



HOLIDAY SPECIAL!

Buy it by the case for only \$192.00; a savings of \$42.00! That's only \$16.00 per bottle.

2020 Gewürztraminer
Estate Bottled (Dry)
 Anderson Valley, Mendocino



Aerial view of night-harvesting 2020 West Hill Gewürztraminer—51% of this bottling—with a socially distanced crew.



4 AM at the winery with bins of just harvested Gewürztraminer grapes being dumped into the destemmer.

When ripened with sun protection from the leaves, the skins of Gewürz grapes turn a bright russet color and are very aromatic; when grown without any sun protection, the berries turn yellow and have fewer floral aromatics.



Early bird

We've been growing Gewürztraminer grapes and producing wine in Anderson Valley since the '70s and it isn't getting easier—or cheaper. Bud break has been happening earlier exposing the vines to more potential frost events. Harvest dates for Gewürztraminer have also been inching earlier every year—from late September to early September—and if the weather is hot during ripening, sugar accumulation happens faster resulting in a shorter window for harvesting fruit at its peak. In 2020, ripening was proceeding so quickly that we had to bring in a second crew to harvest one block while the first crew was harvesting another field. The grapes from the ridge block at Valley Foothills Vineyard—12% of this bottling—were harvested on September 2; grapes from the two blocks of the

East Hill—37% of the total—were harvested on September 7; and grapes from the three blocks of the West Hill—51% of the final blend—were harvested on September 10. The grapes from each block were destemmed as separate lots and pressed without skin-contact time to avoid picking up any forest fire smoke. Finally the juice was fermented and aged *sur lie* in temperature-controlled French oak ovals for seven months. Our dry Gewürz has enough intensity to pair successfully with chili rellenos or spicy Italian sausage. **Gold Medal winner. Best of Class.**

Harvested	Sept. 2-10, 2020
Sugars at harvest	24.0° Brix
Bottled	May 10-11, 2021
Cases produced	2,362
Alcohol	13.5%
Titratable acidity	5.9 g/L
pH	3.33
Price (750 ml)	\$24.00
(375 ml)	\$14.00

2020 Pinot Gris
Anderson Valley, Mendocino

For centuries, and before stainless steel, the doors on oak casks were also made of oak. Beeswax or tallow was applied to the cask and door to prevent the cask from leaking. Alfredo is applying barrel wax—beeswax with some paraffin added for pliability—to the cask entryway and door of one of our older ovals.



After he installs the door (left) he uses a thick oak block and a wrench to pull the door forward and make a tight seal (below).



Seasonal surprise

Every harvest brings its own surprises. We expected this bottling of 2020 Pinot Gris to be produced from the same vineyard blocks as in previous years. Typically the dominating lots in the cuvée are from the two Pinot Gris plantings on Navarro's Middle Ridge. The 50 vineyard rows are divided equally between ENTAV clones 52 and 53. Clone 52 is the more highly regarded clone and is usually a hair riper at harvest than clone 53. Not so in 2020. After we harvested the field as two separate blocks we discovered that clone 53 was fully ripe—it is the base wine for this bottling and had grape sugars measuring 23.7° Brix—but clone 52 wasn't nearly as ripe with a disappointing 21.4° Brix and didn't pass muster for this bottling. The two clones are on identical rootstocks in the same soil but for some reason the clone 52 vines decided that they had enough during ripening and shut down.

Fortunately the two blocks at our next-door neighbor, Valley Foothills Vineyard, hadn't suffered the same fate and the grapes were fully ripe at 23.4° and 23.6° Brix respectively. After destemming and cold-settling, the juice from each lot was transferred to French oak ovals for a cool fermentation and seven months resting *sur lie*. Navarro's

Harvested	Aug.29-Sept.13, '20
Sugars at harvest	23.6° Brix
Bottled	May 3-4, 2021
Cases produced	1,723
Alcohol	13.4%
Titrateable acidity	6.0 g/L
pH	3.30
Price (750 ml)	\$24.00

staff tasting panel selected a blend from the three separate lots and the cuvée was bottled in May 2021. The 2020 Pinot Gris has a mouth-coating texture, creaminess from the *sur lie* aging and abundant varietal flavors suggesting apple pie and hazelnut oil. **Gold Medal winner. Best of Class.**

NAVARRO SAMPLERS AND GIFTS

Medal-winning wines at holiday savings

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

No. 1 12, 6 bottles

Pinot Noir & Chardonnay

Choose either three or six bottles each of Chardonnay and Pinot Noir; both have earned Gold Medals and both have been rated at 92 points.

2020 Chardonnay Table Wine
Anderson Valley

2019 Pinot Noir
Anderson Valley

#1A—12 bottle Sampler
\$222.00
Savings of \$45.00

#1B—6 bottle Sampler
\$117.00
Savings of \$16.50

No. 2 12, 6 bottles

Red, white & rosé

Choose either one or two bottles each of six Gold Medal-winning wines; three crisp whites, a captivating rosé and two mouth-filling reds

2020 Gewürztraminer
Estate Bottled (Dry)

2020 Pinot Gris
Anderson Valley

2019 Chardonnay
Mendocino

2020 Rosé of Pinot Noir
Anderson Valley

2018 Pinot Noir
Méthode à l'Ancienne

2019 Zinfandel
Old Vine Cuvée

#2A—12 bottle Sampler
\$267.00
Savings of \$49.00

#2B—6 bottle Sampler
\$138.00
Savings of \$20.00

No. 3 12 bottles

Holiday cheer

Something special for every occasion: one bottle each of 12 new releases.

2018 Navarro Brut
Recently Disgorged

2014 Navarro Brut
Recently Disgorged

2020 Chardonnay Table Wine
Anderson Valley

2020 Blanc de Noir
Anderson Valley

2020 Gewürztraminer
Estate Bottled (Dry)

2020 Pinot Gris
Anderson Valley

2020 Muscat Blanc
Estate Bottled (Dry)

2020 Riesling
Anderson Valley

2019 Pinot Noir
Méthode à l'Ancienne

2019 Pinot Noir
Deep End

2019 Zinfandel
Old Vine Cuvée

2019 Riesling
Cluster Select Late Harvest
(375 ml)

#3—12 bottle Sampler
\$315.00
Savings of \$64.50

No. 4 12, 6 bottles

Pinot passion

Choose either one or two bottles each of three excellent vintages of Gold Medal-winning Pinot Noirs in both *Méthode à l'Ancienne* and *Méthode à l'Ancienne* Unfiltered bottlings.

2017 Pinot Noir
Méthode à l'Ancienne

2017 Pinot Noir
Méthode à l'Ancienne
Unfiltered

2018 Pinot Noir
Méthode à l'Ancienne

2018 Pinot Noir
Méthode à l'Ancienne
Unfiltered

2019 Pinot Noir
Méthode à l'Ancienne

2019 Pinot Noir
Méthode à l'Ancienne
Unfiltered

#4A—12 bottle Sampler
\$339.00
Savings of \$93.00

#4B—6 bottle Sampler
\$179.00
Savings of \$37.00

No. 5 12, 6 bottles

White and dry

Choose either one or two bottles each of six crisp, dry white wines, including five from the exceptional 2020 vintage.

2020 Blanc de Noir
Anderson Valley

2020 Gewürztraminer
Estate Bottled (Dry)

2020 Pinot Gris
Anderson Valley

2020 Muscat Blanc
Estate Bottled (Dry)

2020 Riesling
Anderson Valley

2019 Chardonnay
Mendocino

#5A—12 bottle Sampler
\$249.00
Savings of \$45.00

#5B—6 bottle Sampler
\$129.00
Savings of \$18.00

No. 6 12, 6 bottles

Red and gold

Choose either one or two bottles each of six Gold Medal-winning red wines: two Pinots and one each of Grenache, Petite Sirah, Syrah and Zinfandel.

2019 Pinot Noir
Méthode à l'Ancienne

2019 Pinot Noir
Anderson Valley

2019 Zinfandel
Old Vine Cuvée

2018 Grenache
Mendocino

2018 Syrah
Mendocino

2017 Petite Sirah
Mendocino

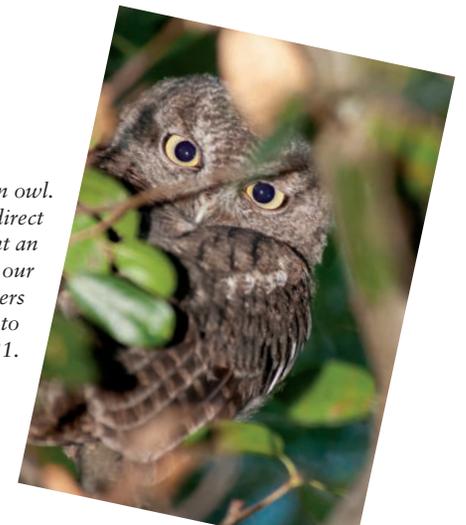
#6A—12 bottle Sampler
\$299.00
Savings of \$59.00

#6B—6 bottle Sampler
\$155.00
Savings of \$24.00



Alobar and the rest of our team will be staffing the phones extra hours from 8 AM to 6 PM weekdays and 8 AM to 5 PM weekends to help you take advantage of One-Cent ground shipping and bargain sampler prices. Ordering a gift? We will be glad to print your personalized message on an attractive full-color Navarro gift card and include it with your wine or juice gift at no additional charge.

Be wise as an owl. Navarro's farm-direct wines always represent an excellent value and our specially priced samplers feature discounts up to 22% until December 31.



2020 Muscat Blanc
Estate Bottled (Dry)
Anderson Valley, Mendocino

Chris with a few of Navarro's Gold Medals. This 2020 Muscat has earned several Gold Medals and was recently ranked as the best dry white wine in the entire competition. Perhaps because of its floral aromatics, many expect a Muscat wine to be sweet. Navarro's is dry and flavorful with good acidity.



Jim sampling Muscat. The grape's specs can be a reassuring aid, but tasting grapes in the vineyard is by far the best way to determine ripeness and when to harvest.

Slip sliding away

When we planted our first vineyards in 1975, we planted a few rows of Muscat Blanc à Petits Grains on the advice of a Napa Valley vintner in case our Gewürztraminer grapes weren't aromatic enough. Gewürz grapes grown in Philo are quite aromatic so we never used these Muscat grapes in winemaking—but we sure enjoyed nibbling on the grapes and eating homemade Muscat pie. In 1990 we planted two acres of Muscat and in 1994 made our first wine from the grapes. The wine was moderately sweet and although we loved the aromas and flavors, we personally drink a lot more dry wine than sweet so in subsequent vintages the wine was fermented dry—this bottling is Navarro's 25th dry Muscat. Of all the grapes we grow, Muscat is the most difficult to press. The juice doesn't

separate easily from the pulp and when pressed fast or hard, the slippery pulp clogs up the drainage openings creating a mess. Multiple press cycles increase the amount of undesirable skin phenolics picked up by the juice. The solution we found was filling the press only half full and choosing a long, slow press cycle. After cold-settling the juice for three days, the clear juice was racked to a French oak oval to ferment and age *sur lie* for seven months. The wine displays a floral bouquet, orange-like flavors and a dry, crisp finish. **Gold Medal winner. Best of Show.**

Harvested	Sept. 10, 2020
Sugars at harvest	23.0° Brix
Bottled	May 7, 2021
Cases produced	266
Alcohol	13.6%
Titrateable acidity	6.1 g/L
pH	3.30
Price (750 ml)	\$24.00

2020 Riesling Anderson Valley, Mendocino

Harvesting Campsite Riesling in September 2020. We pick four rows simultaneously with two sorters stationed at each bin; in adjacent rows buckets of grapes are passed under the vines to the sorters who dump the fruit and remove any leaves or unwanted clusters.



Dan harvesting the fruit from four Riesling vines—included as a small part of this bottling. We planted these vines almost 30 years ago against the barrel room wall. A friend had “imported” some cuttings from a famous German estate but we were concerned about introducing a new virus, so we planted them away from our vineyards.



Dry humor

Typically our *Anderson Valley* Rieslings contain a tiny amount of residual sugar—about 0.5%—from a small addition of sweet Riesling to a bone-dry wine. The final staff tasting for this 2020 bottling included five wines with varying levels of sweetness: completely dry and four wines with sweetness additions of 0.12%, 0.25%, 0.37% and 0.5%. The wine bottles were only identified by a number and the wines were tasted blind and rated. Perhaps we’ve been influenced by sampling dry, modern German Rieslings during the last few years; the tasting staff in this tasting all got excited about the wine labeled #36 and, once revealed, it was the wine with no sweetness added. This bottling is a blend selected from three vineyard blocks. The largest component—45% of the cuvée—was harvested from the upper rows of our Campsite vineyard

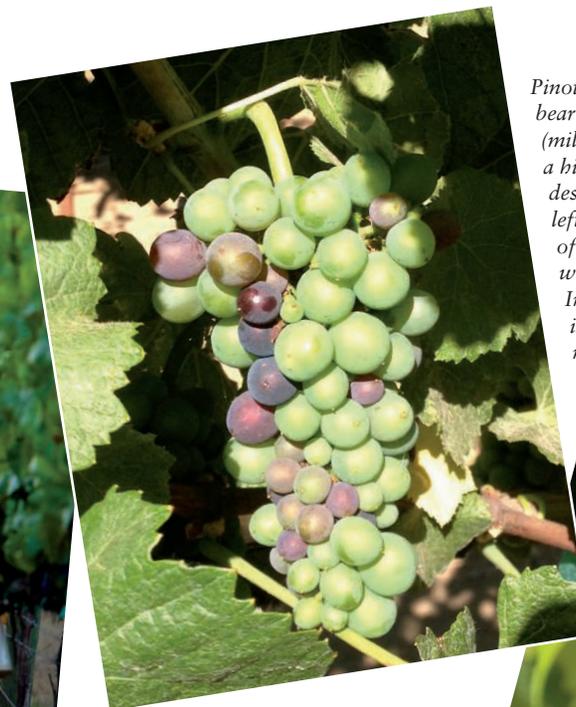
planted to clone FPS10 and contributes flavors similar to green apples. The second largest component—36% of the cuvée—was harvested from Valley Foothills Vineyard and adds a peach-like quality to the wine. The smallest lot—19% of the cuvée—is from the lower rows of our Campsite

Harvested	Sept. 10-24, 2020
Sugars at harvest	22.8° Brix
Bottled	May 6, 2021
Cases produced	1,368
Alcohol	13.2%
Titrateable acidity	7.0 g/L
pH	3.22
Price (750 ml)	\$24.00

vineyard planted to clone N90 on an early ripening rootstock so its flavor suggests red apple more than green. This is a wine that pairs perfectly with Dungeness crab and Mendocino black cod; it is very dry and flavorful with a lengthy palate-cleansing finish that invites another taste. **Gold Medal winner.**

2019 Pinot Noir
Méthode à l'Ancienne
 Anderson Valley, Mendocino

Harvesting Pinot Noir in the Winery block pre-pandemic.



Pinot Noir clusters are small and frequently bear a mixture of big and little berries (millerandage). The small berries have a high ratio of skins to juice which is desirable when making red wine. On the left is a Pinot Noir cluster at beginning of veraison; the berries are now full-size with sugars measuring about 13° Brix. In the next six to eight weeks the fruit is ready to harvest (below). The berries now have a blue-black color and the sugars have increased to about 24° Brix.



Level best

Pinot Noir wine quality is affected by crop level and Navarro's thinning experiments have shown that our best red Pinot wines were achieved with crop levels between 2.5 to 4.5 tons per acre—above that crop level the wines were thinner and below that level the wines were too heavy and muscular. For vine health, when we prune our vineyards we try to match the vigor of the vine by retaining the appropriate amount of buds. However in the following spring, Pinot Noir vines typically set more clusters than desired for red wine production, requiring that we thin the crop before veraison—Pinot Noir is our most expensive grape to grow. In the winery, costs are also high because the best Pinot Noir wines have been fermented for centuries using labor-intensive pigeage in small fermenters to keep the juice and skins mixed rather than using modern pumps and large tanks. Is the amount of attention we must provide Pinot one of the reasons we love it so much? The 2019

growing season seemed picture perfect; temperate weather allowed us to unhurriedly harvest vineyards without the fear of over-ripeness. This is

Harvested	Sept.12-Oct.1, '19
Sugars at harvest	24.0° Brix
Bottled	Aug.21-26, 2020
Cases produced	2,469
Alcohol	13.6%
Titratable acidity	5.5 g/L
pH	3.70
Price (750 ml)	\$35.00
(unfiltered)	\$37.00
(375 ml)	\$19.00
(magnum)	\$69.00

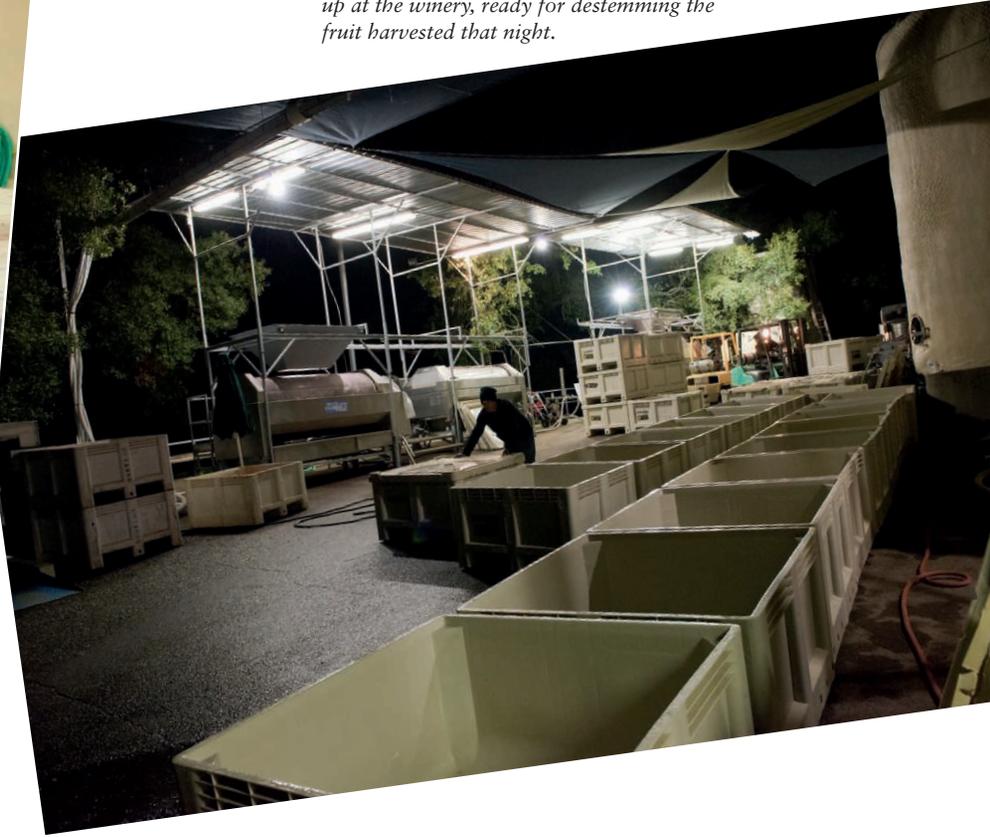
not a rock 'em sock 'em, monster Pinot but rather a balanced and harmonious elixir that is a delight to drink. "This is a classic, well-balanced and delicious wine that doesn't go over the top with ripeness or oakiness. Pure cherry and strawberry flavors ride a smooth, lightly gripping texture that keeps begging for another sip." —*WineEnthusiast.com*. Gold Medal winner.

2019 Pinot Noir
Deep End
Anderson Valley, Mendocino

Sarah and Alfredo punching down Pinot Noir. Pigeage has been used for centuries to produce the red wines of Burgundy and this is our California modification of that technique. The surgical gloves are very thin so it's easy to spot the cold spots where the fermentation is slow and then mix it with the warmer and more active fermentation.



4 AM at the winery crush pad. Empty bins in which we ferment Pinot Noir are lined up at the winery, ready for destemming the fruit harvested that night.



Nothing new under the sun

Decades ago we started fermenting Pinot Noir wine using traditional Burgundian techniques—no must pumps, only manual punch downs, no refrigeration and no fancy equipment. This low-tech approach continually delights us by highlighting the effect of the particular vintage on our wines. The last release, 2018, was a big, powerful wine produced from grapes grown in a warm vintage. The ripening period for the 2019 Pinot Noir vintage was more temperate with daily highs mostly in the '80s; consequently, the wine's beauty is its purity, balance and structure. That is not to suggest that it is light; the wine is chock full of flavor, but without excess alcohol. It's a blend selected from nine vineyard blocks and four Pinot Noir clones with ENTAV 777 dominating, resulting in a flavor profile that alludes to black

cherry with suggestions of red fruits from the other three clones. After fermentation the wines were aged for 16 months in French oak barrels—about one-third new—adding hints of vanilla, toast and Asian spices which have integrated nicely with the fruit into a smooth and seamless presentation. Unfortunately most of our production was sold as futures after a barrel tasting and the remaining tiny portion is only available in Sampler #3. Because of smoke from the forest fires, there is no 2020 *Deep End* Pinot. **Gold Medal winner.**

Harvested	Sept.19-Oct.9, '19
Sugars at harvest	24.8° Brix
Bottled	Feb.24, 2021
Cases released	126
Alcohol	13.7%
Titrateable acidity	6.0 g/L
pH	3.62
Price (750 ml)	\$59.00
(magnum)	\$119.00

2019 Zinfandel
Old Vine Cuvée
 Mendocino

We ferment Zinfandel in these five-ton stainless steel fermenters. We are concerned about bitter seed tannins so we avoid pumps and keep the skins macerating with the juice by punching down the fruit by hand.



Lynne has been Navarro's head bookkeeper—and a friend—for decades. She retired this year but stuck around to fill in while our new bookkeeper is on maternity leave, graciously helping us pay bills in the meanwhile. Note the dog's nose on Lynne's chair; we have several dogs and once they are admitted to the office, they immediately head to Lynne's desk for treats.



Bianca has been working at Navarro for almost a decade and now is Navarro's head of bookkeeping.

Tribidrag

Our favorite tome for the characteristics of grape varieties is the encyclopedic *Wine Grapes*—1,242 pages covering an amazing 1,368 wine grape varieties—by Robinson, Harding and Vouillamoz. Each variety is discussed in detail with regards to its viticulture, wine character, history and country of origin. The name given to each variety is determined by the country of origin which seems logical but sometimes is a little confusing. Zinfandel's origins are in Croatia so if you are searching for Zinfandel—or Primitivo—the entry is “see Tribidrag.” Zinfandel was originally thought to come from Puglia, Italy where it is known as Primitivo. Although Zinfandel and Primitivo are the same grape variety, nurseries have imported clones of Primitivo from Puglia and in California they are not considered synonyms but separate varieties.

A California wine produced from Primitivo grapes cannot be labeled as Zinfandel, but ironically the TTB has allowed imported Puglia wines to be labeled as Zinfandel. We harvested four vineyard blocks of 60- to 90-year-old heritage vines in 2019 and this *Old Vine* bottling is from the two oldest blocks at Tollini Vineyards and Berry Vineyards. Full bodied and smacking of olallieberry jam with a briary, brambly undercurrent. Bring on the grilled steaks. We have only a modest quantity and due to forest fires there is no 2020 Navarro Zinfandel. **Gold Medal winner.**

Harvested	Sept. 28-Oct. 4, '19
Sugars at harvest	27.0° Brix
Bottled	Aug. 13, 2020
Cases produced	1,013
Alcohol	15.2%
Titrateable acidity	6.4 g/L
pH	3.78
Price (750 ml)	\$29.00

Non-alcoholic wine-grape juices

2021 *Gewürztraminer* (white)

2021 *Pinot Noir* (red)

2021 *Verjus* (green juice from Chardonnay and Pinot Blanc)

Josephina pressure washing prior to bottling juice. Since grape juice is a perfect medium for fermentation we get the winery as yeast-free as we can and only those bottling juice are allowed in the bottling room so that no yeasts from fermenting wine enter until juice bottling is finished.



Gewürztraminer juice being bottled about 10 days after harvest.

Harvesting Gewürztraminer at night.



Plant-based, gluten-free and yummy

We began our 2021 harvest by picking Chardonnay and Pinot Blanc grapes for verjus on August 17—the same day we were bottling 2020 Navarrouge—and that set the tone for our 2021 juice production as we continued to bottle juice while fermenting wine at the same time. It's frantic, especially if the weather is hot and the harvest is proceeding quickly. Verjus has been used since the Middle Ages as a meat tenderizer and a wine-friendly replacement for vinegar; the 2021 verjus—62% Chardonnay and 38% Pinot Blanc—delivers with mouth-tingling acidity. Gewürztraminer grapes from our Peach block were harvested three weeks later when the grape sugars were higher and the flavors developed—the verjus was harvested at 13° Brix and the Gewürz at about 20° Brix. Pinot Noir grapes for juice were harvested on September 8, a day after the Gewürz. All three juices were chilled immediately after pressing and cold filtered to remove grape solids and yeasts prior to

bottling. The verjus is quite acidic with flavors suggesting apple. The Pinot Noir and Gewürztraminer juices are sweeter and can be drunk straight, with sparkling water or with a little verjus to adjust the sugar/acid balance to your taste. The Gewürztraminer is aromatic with flavors suggesting citrus and tropical fruit while the Pinot Noir tastes of rhubarb and strawberry. All three juices are available in 750 ml bottles which should be refrigerated after opening. \$15.00.

JUICE SAMPLERS

6 Bottle Sampler

2 each Gewürztraminer

3 each Pinot Noir

1 each Verjus

\$79.00 *Save \$11.00*

12 Bottle Sampler

5 each Gewürztraminer

6 each Pinot Noir

1 each Verjus

\$150.00 *Save \$30.00*

