

# NAVARRO

## Vineyards

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2023 Riesling, *Deep End: Stunner*

2019–20 Navarro Brut, *Anderson Valley: Smooth and glossy*

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2024 Grape Juices, *Gewürz, Pinot Noir & Chardonnay Verjus: Handle with love*



## Autumn good cheer

The holidays are a good time to laugh, count blessings and share good cheer with family and friends. Navarro is pleased to introduce 11 new award-winning wines guaranteed to bring out the smiles this season. Seven dry white wines from the 2023 vintage are featured, including six that were fermented and aged *sur lie* in French oak ovals: Gewürztraminer, Muscat Blanc, Pinot Gris, Grüner Veltliner and two Rieslings. The other white,

Chardonnay Table Wine, was aged nine months in barrels and is an exceptional bargain at a mere \$17.50 per bottle when purchased by the full case. Three red wines from the 2022 vintage are also available: two estate-grown Pinot Noirs and an *Old Vine* Zinfandel. A recently disgorged sparkling wine from the 2019–2020 vintages is making a grand entrance and the mouth-watering 2023 *Deep End* 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*



**2023 Riesling**  
*Deep End*  
*Anderson Valley*

*Sheep grazing in Navarro's Campsite Riesling vineyard. As we've replanted our vineyards, we've raised the height of the grapes which allows sheep to graze all summer. In addition to reducing tractor time for removing weeds, the increased distance of the fruit from the ground helps keep the crop cooler as our climate warms.*

## Stunner

Morning blending tastings have been a tradition at Navarro for four decades. While our white varietal bottlings, like Riesling, Gewürztraminer and Chardonnay, are always 100% of the named grape, we usually have several casks of the same varietal to blend for the best result. At our first 2023 Riesling tasting, we had seven casks to evaluate, aiming to rate the quality of each and plan our blending trials. Three French oak ovals stood out and when

Harvested	Oct. 10-18, 2023
Sugars at harvest	22.0° Brix
Bottled	May 6, 2024
Cases produced	1,031
Alcohol	12.8%
Titrateable acidity	7.8 g/L
pH	3.00
Price (750 ml)	\$33.00

combined, the resulting wine was remarkable and needed no adjustments; it was already a perfectly balanced, dry stunner. It's packed with flavors of ripe Gravensteins, loquat and apricot, with a hint of honey. The rich flavors are balanced by mouthwatering acidity, making you crave another sip. With modest alcohol content, the second glass is just as refreshing as the first. Overall, it hits the spot. **Double Gold Medal winner. Best of Show. 98 points.**



## HOLIDAY SPECIAL!

Buy it by the case for only \$324.00; a savings of \$72.00! That's only \$27.00 per bottle.

## Navarro Brut

Disgorged May 2024

59% Pinot Noir, 41% Chardonnay  
Anderson Valley, Mendocino

*To provide the dosage that replaces the frozen yeast plug created at disgorging, we opened about 70 bottles of the same sparkling wine so that the final wine would be exactly as originally intended.*



*Stacking newly bottled Brut into an open-sided bin. Once the bin is full, the fourth side is installed to keep the bottles secure. The wine will lie here sur latte for 35 months before riddling, disgorging and bottling with a cork and wire hood.*

## Smooth and glossy

Italy's lesser-known yet highly respected sparkling wines hail from the Lombardy region in Northern Italy. Made from Chardonnay and Pinot Noir grapes, these wines are bottle-fermented and typically dry. Some are crafted with less pressure, resulting in a creamier texture and fewer obvious bubbles, with the most famous example being Franciacorta's Satèn. The name Satèn, derived from the French word for satin, highlights the wine's fine bubbles and creamy texture. In the 1990s, these wines were labeled as Crémant, but due to their dry nature, akin to Brut, they were rebranded as Satèn. Navarro's "satin" bubbles are made from a combination of Pinot Noir and Chardonnay grapes from two different years. The 2019 portion is 76% Pinot Noir and 24% Chardonnay cool-fermented in

stainless steel then aged in neutral French oak casks for 19 months, adding a satisfying roundness to the cuvée. The

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Harvested	Aug. 22, 2019 & Sept. 1, 2020
Sugars at harvest	19.3° Brix
Bottled	June 24, 2021
Disgorged	May 1, 2024
Cases produced	751
Alcohol	12.1%
Titrateable acidity	8.5 g/L
pH	2.98
Price (750 ml)	\$35.00

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2020 blend consists of 54% Chardonnay and 46% Pinot Noir which was also cool-fermented in stainless steel, then aged in seasoned French oak for seven months. This 2020 part (54%) was combined with the 2019 wine (48%) prior to bottling. The final product was then aged in the bottle for 35 months, resulting in a wine that is dry like a Brut but has the delicate bubbles of a Crémant.

**2023 Chardonnay Table Wine**  
Anderson Valley, Mendocino



Harvesting Chardonnay from the field next to Navarro's tasting room.

Fog rolling in at sunset with our Chardonnay "Apple" vineyard in the foreground. Evenings are cool in Anderson Valley due to the ocean fog which keeps the grapes' acidity high.



## Bang for buck

Navarro's house wines—Navarrouge, Edelzwicker and Chardonnay Table Wine—vary the most from year to year. These are crafted from the leftover lots after blending our varietal bottlings. There's more to choose from in a bumper harvest.

We pick the best of the excess wines and start the tastings to create our house wines. 2023 brought us a bountiful harvest, and the best Chardonnay had been crafted for our *Première Reserve* bottling. As a result, all the lots in this Chardonnay Table Wine were fermented in French oak barrels and puncheons, with about 15% new oak. The grapes were all grown by Navarro without herbicides or insecticides, with about

a quarter from the block in front of our tasting room and the balance from our Hammer Olsen vineyard.

Because this wine was made exclusively from barrel-fermented lots, we only produced about 85% of our typical yield. Navarro's 2023 Chardonnay Table Wine boasts a smooth, luscious texture and a long, lingering finish. You'll taste ripe pear and citrus, balanced by a slight mineral note, some toastiness, and a hint of Asian spices.

Harvested	Oct. 9-17, 2023
Sugars at harvest	22.8° Brix
Bottled	June 19, 2024
Cases produced	1,215
Alcohol	13.4%
Titrateable acidity	6.8 g/L
pH	3.44
Price (750 ml)	\$21.00



## HOLIDAY SPECIAL!

Buy it by the case for only \$210.00; a savings of \$42.00! That's only \$17.50 per bottle.

**2023 Gewürztraminer**  
*Estate Bottled (Dry)*  
*Anderson Valley, Mendocino*



*Flail mowing in East Hill Gewürztraminer vineyard. The vine prunings are placed in the middle of the rows and this flail mower chops them into little pieces. Later in the spring the chopped biomass is incorporated into the soil, helping reduce Navarro's carbon footprint.*



*Harvesting West Hill Gewürztraminer in the early morning. Ripe Gewürz clusters have russet-colored skins.*

## Remembrance of things past

The University of California at Davis has developed a heat summation formula to predict the optimum spring and summer temperatures for specific wine grape varieties. Over the past five decades, we've observed that as global temperatures rise, the vines experience warmer springs and summers, resulting in higher heat summation by the time the grapes are ripe compared to harvests 10 or 20 years ago. For example, you can determine the ripeness of Gewürztraminer berries by their appearance: when grown in dappled sunlight, the skins turn a dark russet color and the seeds become a golden brown. The 2023 growing season in Philo was

reminiscent of harvests from decades past, with cool weather causing the grapes to ripen later in the season. This resulted in grapes that were full-flavored and aromatic but with lower sugar levels. Consequently, the 2023 wines have lower alcohol contents for most of the varieties we grow, making the balance more refreshing compared to years with hotter summers. Heady aromas of citrus and lychee lead to rich peach, tropical fruit and lemon flavors in a dry yet lusciously viscous wine. **Gold Medal winner. Best of Varietal. 92 points.**

Harvested	Sept. 23-30, 2023
Sugars at harvest	23.0° Brix
Bottled	May 7-9, 2024
Cases produced	2,227
Alcohol	12.9%
Titrateable acidity	6.2 g/L
pH	3.38
Price (750 ml)	\$28.00
(375 ml)	\$16.00



### HOLIDAY SPECIAL!

Buy it by the case for only \$276.00; a savings of \$60.00! That's only \$23.00 per bottle.

**2023 Pinot Gris**  
Anderson Valley, Mendocino

Alfredo installing an oak door on an oval. Our newer ovals have stainless steel doors, but we have several of these older ovals that are over 50 years old. Ovals have been traditionally used for centuries because the shape maximizes yeast contact for optimum *sur lie* aging.



Naama was a winery intern 20 years ago. Seen here, she is scrubbing down a stainless-steel cooling panel that we've installed in all the ovals to control wine temperature which is especially critical during fermentation.

Pinot Gris is genetically unstable and frequently we see white berries intermixed with the dark. Pinot Gris skins turn a dark purple when fully ripe and it is the only grape for producing white wine with skins that contain quercetin, also found in Sangiovese, which may add to the wine's longevity.



## Gray with age

A wine writer recently unearthed a bottle of Navarro 2006 Pinot Gris in his cellar and decided to share it with some wine buddies. They were pleasantly surprised by how delicious it tasted and how well it had aged. So, what makes a wine age well? Generally, white

wines high in acid and extract—insoluble substances that add flavor—tend to age gracefully. Oak-aged wines like Burgundies and Bordeauxs benefit from oak-derived tannins. Botrytized wines like Sauternes and Rieslings can age beautifully for up to 30 years. Cellar practices play a role too: harvesting the grapes while the acidity is high followed by fermenting and aging on lees in oak casks with minimal filtration leads to

longer-lived wines. Anderson Valley Pinot Gris grapes are naturally high in acid, and we ferment and age these wines *sur lie* in French oak casks. Navarro's Pinot Gris qualifies with all these measures and although it is lip-

smackingly delicious right now, it promises to age with grace and dignity. Flowery aromas complement ripe pear, white peach and floral flavors while a polished texture and balanced acidity keep it tantalizing. **Platinum Medal winner. Best of Varietal. 94 Points.**

Harvested	Sept. 23-Oct. 13, '23
Sugars at harvest	23.0° Brix
Bottled	April 30-May 1, 2024
Cases produced	1,402
Alcohol	13.5%
Titrateable acidity	6.8 g/L
pH	3.38
Price (750 ml)	\$26.00



## HOLIDAY SPECIAL!

Buy it by the case for only \$258.00; a savings of \$54.00! That's only \$21.50 per bottle.

**2023 Muscat Blanc**  
 Estate Bottled (Dry)  
 Anderson Valley, Mendocino

*Head suckering Muscat vines in late spring. The vineyard is planted on the contour with steep terraces. The row below is about four feet lower and can be seen under the vines being suckered.*



*A Muscat cluster compared to a Gewürztraminer cluster. Although we grow Muscat Blanc à Petits Grains (Muscat of the little berries) the clusters certainly aren't little.*



## Unique virtues

We are pleasantly surprised that one of Navarro's first wines to sell out each year is our dry Muscat Blanc. Granted we only make a bit over 300 cases and because we produce so little, we never have enough

to automatically ship to Navarro's Pre-Release members. Each summer we keep close eyes on our small Muscat planting, watching it mature from our back porch, adjacent to our vegetable patch and rose garden. We started growing Muscat 50 years ago on the advice of a fondly remembered winemaker who told us to put a bit in our aromatic whites, but we think the heady aromas and spicy flavors of this ancient variety

are better celebrated for its unique virtues of intense aromatics and resounding acidity. Because we have

Harvested	Oct. 12, 2023
Sugars at harvest	21.5° Brix
Bottled	May 7, 2024
Cases produced	339
Alcohol	12.9%
Titrateable acidity	8.0 g/L
pH	3.33
Price (750 ml)	\$26.00

crafted this beauty as a dry wine, it pairs beautifully with spicy Asian and Middle Eastern fare: try it with seafood Pad Thai, Kung Pao chicken, your favorite curry recipe or takeout. White flower and citrus aromas lead to a succulent palate that surprises you with its bone-dry character and racy acidity. **Double Gold Medal winner. Best of Class. 96 points.**



## HOLIDAY SPECIAL!

Buy it by the case for only \$258.00; a savings of \$54.00! That's only \$21.50 per bottle.

# NAVARRO SAMPLERS AND GIFTS

## Medal-winning wines at Holiday savings

Some samplers may contain wines in limited supply. All subject to prior sale.



Maura 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.

### No. 1 12, 6 bottles

#### House white and red

Choose either three or six bottles each of Chardonnay and Navarrouge; both are medal winners and represent excellent values.

**2023 Chardonnay Table Wine**  
Anderson Valley

**2022 Navarrouge Red Table Wine**  
Mendocino

#1A—12 bottle Sampler  
**\$218.00**  
Savings of \$40.00

#1B—6 bottle Sampler  
**\$113.00**  
Savings of \$16.00

### No. 2 12, 6 bottles

#### Flagship Chardonnay and Pinot Noir

Choose either three or six bottles each of our top-rated *Première Reserve* Chardonnay and *Méthode à l'Ancienne* Pinot Noir. Yum!

**2022 Chardonnay**  
*Première Reserve*

**2022 Pinot Noir**  
*Méthode à l'Ancienne*

#2A—12 bottle Sampler  
**\$357.00**  
Savings of \$75.00

#2B—6 bottle Sampler  
**\$186.00**  
Savings of \$30.00

### No. 3 12, 6 bottles

#### White, red and rosé

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

**2023 Gewürztraminer**  
*Estate Bottled (Dry)*

**2023 Pinot Gris**  
Anderson Valley

**2022 Chardonnay**  
*Première Reserve*

**2022 Pinot Noir**  
*Méthode à l'Ancienne*

**2022 Zinfandel**  
*Old Vine Cuvée*

**2023 Rosé of Pinot Noir**  
Anderson Valley

#3A—12 bottle Sampler  
**\$299.00**  
Savings of \$65.00

#3B—6 bottle Sampler  
**\$157.00**  
Savings of \$25.00

### No. 4 12 bottles

#### A Navarro cellar

Something special for every occasion: one bottle each of 11 new releases plus a Best of Show rosé.

**2019–20 Navarro Brut**  
*Recently Disgorged*

**2023 Chardonnay Table Wine**  
Anderson Valley

**2023 Gewürztraminer**  
*Estate Bottled (Dry)*

**2023 Pinot Gris**  
Anderson Valley

**2023 Muscat Blanc**  
*Estate Bottled (Dry)*

**2023 Riesling**  
Anderson Valley

**2023 Riesling**  
*Deep End*

**2023 Grüner Veltliner**  
Anderson Valley

**2022 Pinot Noir**  
*Méthode à l'Ancienne*

**2022 Pinot Noir**  
*Deep End*

**2022 Zinfandel**  
*Old Vine Cuvée*

**2023 Rosé of Pinot Noir**  
Anderson Valley

#4—12 bottle Sampler  
**\$315.00**  
Savings of \$60.00

### No. 5 12, 6 bottles

#### We got the points

One or two bottles each of six top-rated wines: four dry whites, a rosé and a red with an average score of 97 points.

**2022 Chardonnay**  
*Mendocino* 98 points

**2022 Gewürztraminer**  
*Estate Bottled (Dry)*  
99 points

**2023 Riesling**  
*Deep End* 98 points

**2023 Pinot Blanc**  
Anderson Valley 96 points

**2023 Rosé of Pinot Noir**  
Anderson Valley 94 points

**2022 Pinot Noir**  
*Méthode à l'Ancienne*  
96 points

#5A—12 bottle Sampler  
**\$289.00**  
Savings of \$59.00

#5B—6 bottle Sampler  
**\$153.00**  
Savings of \$21.00

### No. 6 12, 6 bottles

#### Solid red

Choose either one or two bottles each of six Gold medal-winning red wines: two Pinot Noirs and one each of Zinfandel, Barbera, Malbec and Red Roan.

**2022 Pinot Noir**  
*Méthode à l'Ancienne*

**2022 Pinot Noir**  
*Deep End*

**2022 Zinfandel**  
*Old Vine Cuvée*

**2021 Barbera**  
Mendocino

**2021 Malbec**  
Mendocino

**2021 Red Roan**  
Mendocino

#6A—12 bottle Sampler  
**\$369.00**  
Savings of \$75.00

#6B—6 bottle Sampler  
**\$189.00**  
Savings of \$33.00



Navarro's farm-direct wines always represent an excellent value and our specially priced samplers feature discounts up to 18% until December 31.





**2023 Riesling**  
Anderson Valley, Mendocino

Molly, Sarah's two-year-old McNab Border Collie, herding Babydoll sheep. Most of Navarro's vineyards, including our Campsite Riesling, have a high trellis that allows these diminutive sheep to graze in the vineyard trunk-suckering vines as well as eating weeds. We use three Border Collies—Molly, Queue and Jones—to move the sheep from vineyard to vineyard.



One of the rooms where we ferment and age Riesling in ovals. The upright French oak tank in the background was purchased to compare wine quality with an oval. Expired yeasts fall to the bottom of this upright and offer less surface area for lees contact making it less desirable with our Alsatian varieties. This upright is now primarily used for aging Mendocino Chardonnay.



## Numbered limited edition

This vintage of our Anderson Valley Riesling is only available in limited quantities. Three casks out of the seven produced were bottled separately as *Deep End* Riesling, and one cask was used for Navarro's 2023

Edelzwicker. The main component, as usual in this bottling, was produced from grapes grown in the upper block of our Campsite vineyard, planted with clone FPS10 on 3309C rootstock. This selection resulted in a crisp wine with a distinctive green apple aroma and flavor. The lower section of the vineyard is planted with two clones, one originally from Germany and the other from Alsace in France. Their fruit profile is primarily ripe red

apple with some floral aromatics. The final cask was produced from vines at our neighbor Valley Foothills

Vineyard from an older block where botrytis is a regular occurrence, adding an apricot tone to the final cuvée. The alcohol content is modest, ensuring a refreshing sip. Apologies for the scarcity—our Riesling is a bit too popular for its own good! **Double Gold Medal winner. 95 points.**

Harvested	Oct. 8-18, 2023
Sugars at harvest	23.0° Brix
Bottled	May 1, 2024
Cases produced	330
Alcohol	12.3%
Titrateable acidity	6.8 g/L
pH	3.19
Price (750 ml)	\$26.00



## HOLIDAY SPECIAL!

Buy it by the case for only \$258.00; a savings of \$54.00! That's only \$21.50 per bottle.

**2023 Grüner Veltliner**  
Anderson Valley, Mendocino

*Azolla filiculoides is an invasive, free-floating water fern probably brought into our ponds by birds. Young plants are a bright greyish green but soon turn red in color. It can quickly form large, floating mats over the ponds. We rented a machine that sucks water delivering Azolla to the foot of a conveyer which then dumps the fern into a bin. The large piles of Azolla are what we harvested from our Hammer Olsen pond.*



## Rhapsody

When we released our 2020 Grüner Veltliner in 2021, we stated that unlike in Austria where it ripens mid-season, in Philo it appeared to ripen early like Gewürztraminer and Pinot Noir. We now realize our

mistake. Our first Grüner in 2020 was made from four-year-old vines, which were the initial planting of this variety in Anderson Valley at Valley Foothills Vineyard, our neighbor to the northwest. We often forget that young vines ripen their fruit rapidly, and we were reminded of this in 2023 when seven-year-old Grüner vines were harvested after the Gewürztraminer grapes had already ripened. Following pressing and cold

settling, the wine was fermented and aged *sur lie* in seasoned French oak ovals, the same process we use for our five Alsatian varieties. This traditional method highlights the grape's flavors, and each of the six varieties have a distinct flavor profile. Grüner

Harvested	Oct. 8, 2023
Sugars at harvest	23.1° Brix
Bottled	May 3, 2024
Cases produced	985
Alcohol	13.1%
Titrateable acidity	7.2 g/L
pH	3.21
Price (750 ml)	\$26.00

Veltliner boasts good acidity, giving the wine a refreshing quality with a citrusy flavor profile showcasing a spicy character reminiscent of pepper and dill. **Double Gold Medal winner. 94 points.**



### HOLIDAY SPECIAL!

Buy it by the case for only \$258.00; a savings of \$54.00! That's only \$21.50 per bottle.

**2022 Pinot Noir**  
*Méthode à l'Ancienne*  
 Anderson Valley, Mendocino



Preparations for replanting Omega site with new Pinot Noir vines. Planting stakes and drip irrigation have already been installed (right), and we are placing a pile of compost next to where the vines will be planted. Since we want all the roots facing downward, we trim the roots on the new bench grafts—the nursery packed them in bundles of 25—to about six inches so they will fit in the planting hole (bottom right). Sharpening a post hole digger to make planting easier (left).



## Planting zone

Navarro produces two styles of Pinot Noir: *Deep End* and *Méthode à l'Ancienne*. Both are made only with grapes grown on the estate and are fermented with hand punchdowns in small open-top fermenters to avoid using pumps with fermenting must. The *Deep End* cuvée is aged for 16 months in barrels, the same amount of time as is usual in Burgundy, with 40% to 50% new oak. The extended time in the barrel and high percentage of new barrels tend to mask the Pinot Noir fruit in favor of complexity and long-term aging. The *Méthode à l'Ancienne* cuvée is bottled in the fall before the newer vintage is harvested, spending about 10 months in barrels, around 35% of which are new oak. At this stage, the cherry-raspberry Pinot Noir fruit is the focus with a pleasant toasty background and a strong backbone from the new oak

barrels. The *Méthode à l'Ancienne* bottling is easy to like and easy to match with a

Harvested	Sept. 17–Oct. 7, '22
Sugars at harvest	23.8° Brix
Bottled	Aug. 17–18, 2023
Cases produced	1,653
Alcohol	13.5%
Titrateable acidity	5.7 g/L
pH	3.71
Price (750 ml)	\$39.00
(750 ml unfiltered)	\$39.00
(375 ml)	\$22.00
(magnum)	\$79.00

variety of foods. The warm 2022 vintage brings forth a wine deep in flavor and rich in texture with black cherry, Earl Grey tea and cedar flavors creating complexity and extending into a long finish. **Double Gold Medal winner. 96 points.**



**2022 Pinot Noir**  
*Deep End*  
 Anderson Valley, Mendocino

*A Pinot cluster shriveled by high vineyard temperatures in early July 2024.*



*Sarah tasting Pinot Noir to select the cuvée for Navarro's 2023 Deep End Pinot.*



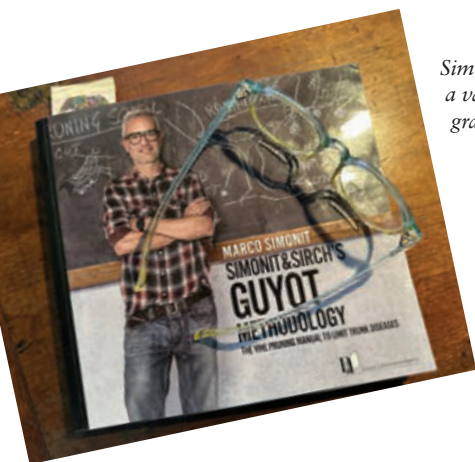
## Heat versus drought

French scientists only recently developed a method to measure the drought resistance of wine grape cultivars, finding Pinot Noir to be the most drought-tolerant and Chardonnay the least resistant. During severe dry spells, air bubbles can form in the xylem, damaging the water column and potentially killing the plant. Interestingly, drought tolerance doesn't seem to equate to heat tolerance. In early July 2024, record high temperatures of 110°F were recorded for the first time in our vineyards, and a few days later, many clusters of green berries had shriveled into black, dried-up grape nuts. Oddly enough, the Pinot family—Noir, Blanc and Gris—were the primary cultivars at Navarro with heat damage, while Chardonnay clusters remained unaffected by the extreme heat. 2022 was not as blistering

hot as 2024, but it was a warm year. We selected our best 2022 lots for our *Deep End* Pinot Noir, and clones 777 and 667 produced the finest wines from three of our vineyard sites: Middle Ridge (42%), South Hill (31%) and Hammer's Pond (27%). After fermentation, the cuvée was aged for 16 months in French oak barrels, 40% new, adding a firm backbone to the wine. Bold black cherry and raspberry aromas lead to layered fruit with suggestions of clove, vanilla, cocoa and chanterelles. **Platinum Medal winner. 94 points.**

Harvested	Sept.5-Oct.7,'22
Sugars at harvest	24.2° Brix
Bottled	Feb.29,2024
Cases available	179
Alcohol	13.6%
Titrateable acidity	6.1 g/L
pH	3.60
Price (750 ml)	\$59.00
(magnum)	\$119.00

**2022 Zinfandel**  
*Old Vine Cuvée*  
 Mendocino



*Simonit's book on a variant of Guyot grapevine pruning.*

*A rookie crush employee took a Zinfandel bath. He forgot to hook up a hose before opening the valve on a tank of fermenting Zinfandel.*



*Oops! Fermenting grape juice comes out quickly when a four-inch valve is open for a few seconds.*

## Longevity

Most modern vineyards are typically replanted every 40 years. Our oldest estate vineyard is currently 34 years old and will likely be replaced in the next six or seven years due to a decrease in production. As vines get older, they produce a diminished crop. Declining production can also be attributed to dead or weak vines, as well as missing positions due to disease. It puzzled us why we replant at 40 years when the vines producing this wine are up to 90 years old. These older vines are always trained in the goblet style, and we recently realized that pruning methods could affect their lifespan. We found a book, *Guyot Methodology* by Marco Simonit, which outlines a pruning technique that might extend vine life. This method involves avoiding large pruning cuts once the trunk is established and focusing on removing one- or two-year-old

wood, just as one would prune a goblet-trained vine. Large cuts are more prone to disease and can disrupt sap flow. Over the past two seasons, we've trained our crew to avoid large cuts, and we'll see the impact on our vines in another 30 or 40 years. This year's bottling comes from Al Tollini's vineyard, with one block planted by his grandfather in 1932 and two blocks planted by his father in 1948. After fermentation, the wine was aged in French oak barrels, with 15% new oak. Cheers to long-lived vines and a delicious wine tasting of wild blackberry, plum and forest floor! **Gold Medal winner. 94 points.**

Harvested	Sept. 17-Oct. 6, '22
Sugars at harvest	26.5° Brix
Bottled	Aug. 14, 2023
Cases produced	1,084
Alcohol	14.4%
Titrateable acidity	5.7 g/L
pH	3.78
Price (750 ml)	\$29.00

## Non-alcoholic wine-grape juices

2024 Gewürztraminer (white)

2024 Pinot Noir (red)

2024 Chardonnay Verjus (juice from green grapes)

*Bottling Gewürztraminer juice. The women on the right are filling the bottles with an inert gas replacing any unwanted oxygen prior to filling the bottle with Gewürz juice.*



## Handle with love

**W**ondering how you should store bottles of Navarro juices? Treat varietal grape juice in a bottle like unfermented wine. Store it on its side or neck down, keep it away from direct sunlight and try to keep it cool; heated juice and wine expands and can push the cork or wet the sides, preventing a proper seal. You can age bottled juice just like wine; we have served juice that's a few vintages old and it tasted fine—not like freshly bottled juice but with an enriched, aged taste. Once you have opened a bottle, store it in the refrigerator with a cork. Refrigerated juice tastes best if consumed within 7 to 10 days but there are lots of other yummy things to do with Navarro juices: pour some into a dixie cup with a craft stick and pop it into the freezer for Gewürzicles, splash some Pinot Noir juice into the pan with sizzling sausages or enjoy homemade varietal grape jelly by canning juices using pectin and sugar. All three juices are available in 750 ml bottles that should



*A handheld refractometer to measure grape sugars. In this photo we've dipped the refractometer into a press pan full of Chardonnay Verjus.*

*Jim, Navarro's winemaker, inspecting Pinot Noir grapes prior to destemming and pressing.*

be refrigerated after opening. The Gewürztraminer juice has citrus and tropical fruit flavors, while the Pinot Noir has hints of strawberry and rhubarb. The Chardonnay Verjus is made from unripe, green grapes for its high acidity—like vinegar but without the pungent, acetic nature. We use it for cooking and sometimes mix it with the other juices and sparkling water to create a mocktail. The price is \$17.00 each.

## JUICE SAMPLERS

### 6 Bottle Sampler

2 each Gewürztraminer  
3 each Pinot Noir  
1 each Chardonnay Verjus  
\$90.00 *Save \$12.00*

### 12 Bottle Sampler

5 each Gewürztraminer  
6 each Pinot Noir  
1 each Chardonnay Verjus  
\$172.00 *Save \$32.00*

