

NAVARRO

Vineyards



- 2017 Navarro Brut, Anderson Valley: *Traditional smooth and glossy*
2018 Navarro Brut, Anderson Valley: *Untraditional smooth and glossy*
2024 Chardonnay Table Wine, Anderson Valley: *Under the radar*
2024 Gewürztraminer, Estate Bottled (Dry): *Worthy of respect*
2024 Pinot Gris, Deep End: *Prime time*
2024 Pinot Gris, Anderson Valley: *Grey's anatomy*
2024 Muscat Blanc, Estate Bottled (Dry): *Oak versus steel*
2024 Riesling, Anderson Valley: *Spot on*
2024 Grüner Veltliner, Anderson Valley: *Danube waltz*
2023 Pinot Noir, Méthode à l'Ancienne: *Grading curve*
2023 Pinot Noir, Deep End: *Climbing heights, delving deep*
2023 Zinfandel, Old Vine Cuvée: *Sprightly*
2025 Grape Juices, Gewürz, Pinot Noir and Chardonnay Verjus: *Juicy fruit*



Winter 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 12 award-winning wines guaranteed to spark smiles this season. Seven dry white wines from the 2024 vintage are featured, including six that were fermented and aged *sur lie* in French oak ovals: Gewürztraminer, Muscat Blanc, Grüner Veltliner, Riesling and two Pinot Gris. The other white, Chardonnay Table Wine, was aged nine months in barrels and is an exceptional bargain at a mere \$15.00 per bottle when purchased by the full case. Three red wines from the 2023 vintage are also available: two estate-grown Pinot Noirs and an *Old Vine* Zinfandel. Two recently disgorged sparkling wines from the 2017 and 2018 vintages are making a festive entrance. 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. A full slate of Gold and Platinum Medals led *Wine and Spirits* magazine's Critics Challenge International Wine Competition to name Navarro Vineyards **Small Producer of the Year**.



Happy holidays from our family to yours,

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



2024 Pinot Gris *Deep End*

*Jim setting up a pump.
We fermented and aged
Pinot Gris sur lie in
these French oak ovals.*

Prime time

At Navarro we keep small lots of wine separate throughout the wine-making process, giving us plentiful options for the blends we will eventually bottle. In 2024, we harvested five blocks of Pinot Gris. Each lot was destemmed, pressed without skin contact, cold settled, and then fermented cool and aged *sur lie* in French oak ovals

Harvested	Sept. 5, 2024
Sugars at harvest	24.3° Brix
Bottled	May 5, 2025
Cases produced	695
Alcohol	13.3%
Titrateable acidity	7.2 g/L
pH	3.31
Price (750 ml)	\$33.00

for eight months. Our first tasting in February helped us assess the quality of each lot for blending. One lot really stood out for its aromatics and flavor—it also happened to be the first Gris we harvested and the ripest as well, which might help explain its exceptional quality. Floral notes suggest stargazer lilies, while nectarine, hazelnut and citrus flavors precede a long suave finish. **Platinum Medal winner. Best of Class. 97 points.**



HOLIDAY SPECIAL!

Buy it by the case
for only \$276.00;
a savings of \$120.00!
That's only \$23.00
per bottle.

2017 Navarro Brut
Disgorged June 2025
54% Pinot Noir, 46% Chardonnay
Anderson Valley, Mendocino



When we disgorge this Brut a small amount of wine is removed with the spent yeast. Prior to the disgorging, Manuel and Alfredo are opening bottles of the same wine for a dosage to replace the disgorging loss and add a little sweetness to the final wine.

2018 Navarro Brut
Disgorged June 2025
100% Gewürztraminer
Anderson Valley, Mendocino



Alfredo, just as a wet bottle of Brut was about to slip out of his hand.

Traditional smooth and glossy

The grapes for this wine were harvested in 2017: the Pinot Noir on August 31 and the Chardonnay on September 16. Both varieties were whole-cluster pressed to avoid skin phenolics then cool-fermented in stainless steel tanks. In June 2018, a cuvée of 54% Pinot Noir and 46% Chardonnay was assembled and bottled. After resting on the yeast for seven years, the wine was disgorged, dosage was added and the wine was corked in June 2025. Bright apple-pear flavors are integrated with toasty, fresh bread accents from extended *sur latte* aging.

Harvested	Aug.31&Sept.16,'17
Sugars at harvest	19.8° Brix
Bottled	June 12, 2018
Disgorged	June 1, 2025
Cases disgorged	393
Alcohol	12.5%
Titrateable acidity	9.0 g/L
pH	3.051
Price (750 ml)	\$35.00

Untraditional smooth and glossy

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 provides natural acidity, structure and fruit to the base wine. Bottled in June of 2019 the cuvée rested *sur latte* for six years until disgorging in June 2025. Boasting floral, citrus and toasty flavors, it's a bright and creamy holiday treat.

Harvested	Aug.31, 2018
Sugars at harvest	20.4° Brix
Bottled	June 26, 2019
Disgorged	June 1, 2025
Cases disgorged	276
Alcohol	12.4%
Titrateable acidity	9.4 g/L
pH	2.99
Price (750 ml)	\$35.00

2024 Chardonnay Table Wine
Anderson Valley, Mendocino

We typically harvest three rows at a time, with a tractor and harvest bins in the middle row. The pickers in the first and third rows pass buckets of grapes under the drip wires to a crew member dumping the grapes into a harvest bin.



In late summer, prior to harvest, we hedge long shoots to avoid excess droop.

Under the radar

Last year, we described our 2023 Chardonnay Table Wine as a blend of “leftover lots” from our top-tier bottlings. While technically true, “leftovers” doesn’t quite do the wine justice. Here’s the scoop: we had five stellar Chardonnay lots in 2023. The finest made their way into Navarro’s *Première Reserve* and Pennyroyal’s *Hammer Olsen*—we used Lot A in full, and tasty portions of B, C and D. What remained of these prime lots (still excellent!) became the Table Wine. It flew a bit under the radar—until April 2025,

Harvested	Sept. 21-Oct. 3, '24
Sugars at harvest	23.5° Brix
Bottled	June 20, 2025
Cases produced	1,062
Alcohol	13.4%
Titrateable acidity	6.9 g/L
pH	3.61
Price (750 ml)	\$22.00

when it nabbed a Gold Medal, Best of Class and 99 points at the North Coast Wine Challenge. It even landed a spot in the Santa Rosa’s *Press Democrat* as a top value pick! Enter the 2024 vintage. Yes, again made from the “unsung heroes” of our Chardonnay lineup and, once again, it’s delicious—think pear, citrus, a hint of Asian spice and a buttery finish. Great value, great wine. Don’t miss it! Gold Medal Winner.



Harvesting Chardonnay in the Tasting Room block on a foggy morning.



HOLIDAY
SPECIAL!

Buy it by the case for only \$180.00; a savings of \$84.00! That’s only \$15.00 per bottle.

2024 Gewürztraminer
Estate Bottled (Dry)
Anderson Valley, Mendocino



We've found that letting the juice and skins macerate on destemmed Gewürztraminer grapes increases the aromatics and flavor concentration. The grapes should be cold for best results and we taste the juice every hour to make sure we aren't picking up unwanted harsh skin phenolics. Sarah retains the juice from each hourly segment to determine the optimum press time; she is pictured here tasting juice with three hours of maceration time.

Removing weeds in our West Hill Gewürztraminer block. We remove weeds mechanically at Navarro (we're herbicide free!) but we have about 500,000 feet of trellis so it's a time-consuming process. In the early part of the season, we use the "twister," a rototiller-like contraption that digs out the weeds (left). Later in the season, when the grasses have regrown and dried out, we mow them with our "kick-mower" (right).



Worthy of respect

When we moved to Philo to grow and produce Gewürztraminer, we knew it wasn't the most popular variety—despite its impressive bouquet and flavors. Even though Navarro Gewürz has racked up

Gold Medals and glowing reviews for 50 years, the general indifference to the variety persists. Here's the kicker: there are International Wine Days for Chardonnay, Pinot Noir, Riesling, Sauvignon Blanc and Muscat. There's an International Wine Day for Carignane, Pinotage, Verdejo, Xinomavro and even for mulled wine—but none for Gewürztraminer! And we can't help but feel that's a little unfair. We ferment and

age our Gewürztraminer in traditional oak ovals, which really enhances the savory *sur lie* qualities. The 2024 bottling has a

beautiful fragrance of lychee, daphne and exotic spices like ginger and cinnamon. The flavors follow suit with notes of lychee, tropical fruits, pomelo, cardamom and a touch of cinnamon. It's the good stuff—if only the world would give it the respect it deserves. **Platinum Medal winner. Best of Class. 95 points.**



HOLIDAY
SPECIAL!

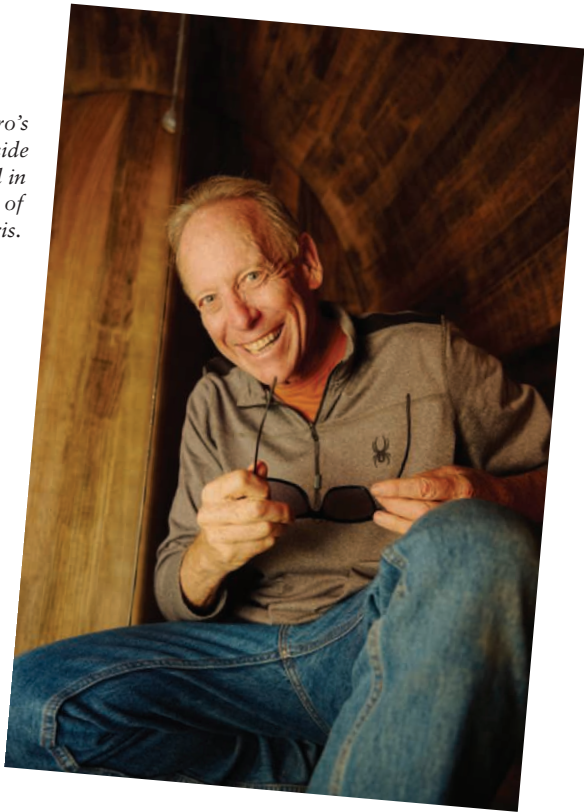
Buy it by the case
for only \$246.00;
a savings of \$90.00!
That's only \$20.50
per bottle.

Harvested	Sept. 5-6, 2024
Sugars at harvest	24.0° Brix
Bottled	May 8-12, 2025
Cases produced	1,869
Alcohol	13.2%
Titrateable acidity	6.9 g/L
pH	3.31
Price (750 ml)	\$28.00
(375 ml)	\$16.00



Alfredo hooking up a hose to an older oval with an oak door. (Our newest ovals have stainless steel doors.) Since we aren't trying to add oak flavors, the primary purpose of these casks is to let the wine age and clarify on the yeasts produced during fermentation. The ovals in the photo are about 50 years old. Hugel Winery in Alsace uses an oak oval, Sainte Catherine, that dates back to 1715.

Jim, Navarro's winemaker, inside an oval used in the production of Pinot Gris.



Grey's anatomy



This cuvée brings together grapes from two vineyard sites, each adding its own charm. The first grapes harvested—41% of the blend—come from our neighbors at Valley Foothills Vineyard, a warm, sheltered

spot on the valley floor tucked behind a redwood grove. Picked on September 12, these grapes were fully ripe at 24.1° Brix, (we chew the skins and taste the seeds to confirm) with rich, hazelnut-like flavors and soft acidity. The balance of this cuvée—59% of the bottling—was harvested nearly three weeks later, on October 1, from the upper section of Navarro's Middle Ridge Vineyard, over 1,000 feet up and cooled daily by ocean

breezes. This site yields grapes with modest sugars (23.2° Brix), bright zesty acidity and a citrus-pear flavor profile. Each lot was fermented

and aged separately *sur lie* in neutral French oak ovals for six months to develop texture and depth. Finally, we brought them together to create a fresh, crisp wine with a smooth, friendly finish—perfect for sharing and savoring. **Platinum Medal winner. Best of Class. 96 points.**

HOLIDAY SPECIAL!

Buy it by the case for only \$237.00; a savings of \$75.00! That's only \$19.75 per bottle.

Harvested	Sept. 12 - Oct. 1, '24
Sugars at harvest	23.8° Brix
Bottled	May 7, 2025
Cases produced	548
Alcohol	13.2%
Titrateable acidity	7.4 g/L
pH	3.31
Price (750 ml)	\$26.00

2024 Riesling
Anderson Valley, Mendocino



Cleanliness is essential to keep the winery equipment and cooperage free from unwanted yeasts and bacteria.



Sheep grazing in the Campsite Vineyard with dormant vines.

Tractors leaving Campsite Riesling lower block after a night harvest. The vines are planted in ten-foot rows trained into two cordons, resulting in a panel of fruit every five feet.



Spot on

Our 2024 Anderson Valley Riesling is a dry cuvée composed of three separate picks. The core—50% of the blend—comes from the upper hillside block of our Campsite Vineyard, planted to an FPS clone known for its bright green apple character. This site sits at the mouth of a densely forested canyon where cold air drains downslope each day, creating a naturally cooled microclimate—ideal for preserving acidity and extending hang time. When we bought the ranch in 1973, we camped in this field while fixing up the barn for our home, and quickly discovered it’s the coolest spot on the property (literally and figuratively.) The lower block of the same

field contributes 22%, planted to an Alsatian clone with a rounder red apple profile. The final 28% comes from a neighboring vineyard,

selected for its softer stone fruit character—particularly ripe white peach. Each lot was vinified separately and aged in neutral French oak ovals on full lees for several months, then blended to create a wine with precision, freshness and a supple mouthfeel. **Platinum Medal winner. 94 points.**

Harvested	Oct. 2, 2024
Sugars at harvest	23.4° Brix
Bottled	May 7, 2025
Cases produced	832
Alcohol	13.3%
Titrateable acidity	7.9 g/L
pH	3.28
Price (750 ml)	\$26.00



HOLIDAY
SPECIAL!

Buy it by the case
for only \$237.00;
a savings of \$75.00!
That’s only \$19.75
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.

No. **1** 12, 6 bottles

Value Chardonnay and Pinot Noir

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

2024 Chardonnay Table Wine
Anderson Valley

2023 Pinot Noir
Anderson Valley

#1A—12 bottle Sampler
\$239.00
Savings of \$67.00

#1B—6 bottle Sampler
\$125.00
Savings of \$28.00

No. **2** 12, 6 bottles

More Chardonnay and Pinot Noir

Choose either one or two bottles each of three Chardonnays and three estate-grown Pinot Noirs. Yum!

2023 Chardonnay
Première Reserve

2023 Chardonnay
Mendocino

2024 Chardonnay Table Wine
Anderson Valley

2023 Pinot Noir
Deep End

2023 Pinot Noir
Méthode à l'Ancienne

2023 Pinot Noir
Anderson Valley

#2A—12 bottle Sampler
\$348.00
Savings of \$70.00

#2B—6 bottle Sampler
\$179.00
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.

2024 Gewürztraminer
Estate Bottled (Dry)

2024 Pinot Gris
Anderson Valley

2023 Chardonnay
Mendocino

2023 Pinot Noir
Méthode à l'Ancienne

2023 Zinfandel
Old Vine Cuvée

2024 Rosé of Pinot Noir
Anderson Valley

#3A—12 bottle Sampler
\$295.00
Savings of \$57.00

#3B—6 bottle Sampler
\$155.00
Savings of \$21.00

No. **4** 12 bottles

A Navarro cellar

Something special for every occasion! One bottle each of 12 new releases: two sparkling wines, seven dry white wines and three red wines.

2017 Navarro Brut
Recently Disgorged

2018 Navarro Brut
Recently Disgorged

2024 Chardonnay Table Wine
Anderson Valley

2024 Gewürztraminer
Estate Bottled (Dry)

2024 Pinot Gris
Anderson Valley

2024 Pinot Gris
Deep End

2024 Muscat Blanc
Estate Bottled (Dry)

2024 Riesling
Anderson Valley

2024 Grüner Veltliner
Anderson Valley

2023 Pinot Noir
Méthode à l'Ancienne

2023 Pinot Noir
Deep End

2023 Zinfandel
Old Vine Cuvée

#4—12 bottle Sampler
\$315.00
Savings of \$69.00



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.

2023 Chardonnay
Première Reserve 99 points

2024 Gewürztraminer
Estate Bottled (Dry) 96 points

2024 Pinot Gris
Deep End 97 points

2024 Grüner Veltliner
Anderson Valley 96 points

2024 Rosé of Sangiovese
Mendocino 99 points

2022 Pinot Noir
Méthode à l'Ancienne 96 points

#5A—12 bottle Sampler
\$310.00
Savings of \$60.00

#5B—6 bottle Sampler
\$164.00
Savings of \$21.00

No. **6** 12, 6 bottles

Solid red

Choose either one or two bottles each of six medal-winning red wines: three Pinot Noirs and one each of Zinfandel, Grenache Noir and Navarrouge.

2023 Pinot Noir
Méthode à l'Ancienne

2023 Pinot Noir
Deep End

2023 Pinot Noir
Anderson Valley

2023 Zinfandel
Old Vine Cuvée

2023 Grenache Noir
Mendocino

2023 Navarrouge
Mendocino Red Wine

#6A—12 bottle Sampler
\$349.00
Savings of \$65.00

#6B—6 bottle Sampler
\$179.00
Savings of \$28.00



Bill and the rest of our team will be staffing the phones extra hours from 8 AM to 5 PM daily 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 36% until December 31.

MORE SAMPLERS ON NEXT PAGE ➤

Navarro's Muscat vineyard (right) is sited on a steep hill. The vine rows follow the shape of the hill and are terraced to minimize any erosion.



2024 Muscat Blanc
Estate Bottled (Dry)
Anderson Valley, Mendocino



Ted spends a lot of time in the vineyard near harvest and since the Muscat vineyard is next to the house, it gets a lot of attention and daily sampling.

No. **7**
12, 6 bottles

Toast with bubbles

A perfect way to celebrate the holidays with friends and family is with bubbles. Two or four bottles each of three delicious sparklers.

2017 Navarro Brut
Recently Disgorged

2018 Navarro Brut
Recently Disgorged

N/V Navarro Brut
A cuvée of 2019 & 2020

#7A—12 bottle Sampler

\$355.00

Savings of \$65.00

#7B—6 bottle Sampler

\$185.00

Savings of \$25.00



No. **8**
12, 6 bottles

Celebrate Thanksgiving with Navarro

A wine for every course and even a bottle of non-alcoholic juice for the kids and non-drinkers. One or two bottles each.

2017 Navarro Brut
Recently disgorged

2024 Gewürztraminer
Estate Bottled (Dry)

2024 Rosé of Pinot Noir
Anderson Valley

2023 Pinot Noir
Méthode à l'Ancienne

2024 Riesling
Late Harvest (375 ml)

2025 Pinot Noir Grape Juice

#8A—12 bottle Sampler

\$287.00

Savings of \$55.00

#8B—6 bottle Sampler

\$147.00

Savings of \$24.00



No. **9**
12, 6 bottles

Holiday super saver

We selected six Gold Medal-winning wines perfect for winter: four dry whites, a Best of Show rosé and a full-bodied red. One or two bottles each.

2023 Chardonnay
Mendocino

2023 Gewürztraminer
Estate Bottled (Dry)

2023 Pinot Gris
Anderson Valley

2024 Sauvignon Blanc
Cuvée 128

2023 Rosé of Pinot Noir
Anderson Valley

2023 Navarrouge
Mendocino Red Wine

#9A—12 bottle Sampler

\$199.00

Savings of \$113.00

#9B—6 bottle Sampler

\$109.00

Savings of \$47.00



Oak versus steel

Stainless steel wine tanks block oxygen, so wines left on the lees for extended periods develop unpleasant sulfide odors. To prevent this, it's usually racked off the lees post-fermentation. In contrast, oak containers allow slow oxygen entry, oxidizing sulfur compounds which permits lees aging. White wines contain aromatic terpenes in two forms: free (aromatic) and fixed (non-aromatic). While fixed terpenes convert to free at neutral pH (~7.0), wine's low

pH (3.0–4.0) keeps them inert. Yeast cells, with near-neutral pH, trap aromatic wine inside. As cells break down over time, they release these aromas into the wine. This Muscat was fermented and aged in oak *sur lie* for seven months to give it extra depth. It's bright and aromatic with flavors of exotic fruits and a splash of orange marmalade. Platinum Medal winner. Best of Class. 97 points.

Harvested	Oct. 1, 2024
Sugars at harvest	24.0° Brix
Bottled	May 12, 2025
Cases produced	379
Alcohol	13.5%
Titrateable acidity	7.7 g/L
pH	3.38
Price (750 ml)	\$26.00



HOLIDAY SPECIAL!

Buy it by the case for only \$237.00; a savings of \$75.00! That's only \$19.75 per bottle.

Alfredo sealing oak doors with beeswax on older ovals. We've found that fermenting and aging sur lie in seasoned oak ovals—traditional in Europe—makes the wine more complete. We've added refrigeration to Navarro's ovals so that we can retain all the varietal fruity aromatics.



Beginning in December after harvest, through July of the following year, we taste wine weekday mornings to ascertain the relative quality of each lot and to make final blending decisions prior to bottling. Every wine Navarro bottles goes through this rigorous process—one of the reasons our wines are consistent medal winners.

Danube waltz



HOLIDAY SPECIAL!

Buy it by the case for only \$237.00; a savings of \$75.00! That's only \$19.75 per bottle.

What should a California Grüner Veltliner wine taste like? We're still figuring out this grape from the Danube—our vines are just now hitting their stride after a few years in the ground. Grüner's got rotundone in the skins (the same peppery compound found in Syrah), and since one of its parents is Traminer, that perfumed, citrusy hint—think yuzu—might be part of its DNA. Of course, place and process play a big role too. Anderson Valley's mild summers and Boontling loam soils (great at holding water) set the stage, and the vine canopy is carefully managed to maintain an ideal leaf-to-fruit ratio, promoting even ripening and full flavors.

At Navarro, we harvest based on flavor and acidity. We destem the grapes and follow with a gentle pressing, then cool-ferment the juice in temperature-controlled oak ovals. The wine is aged on its lees for

Harvested	Sept. 14, 2024
Sugars at harvest	23.6° Brix
Bottled	May 8, 2025
Cases produced	863
Alcohol	13.8%
Titrateable acidity	6.9 g/L
pH	3.23
Price (750 ml)	\$26.00

several months to build texture and roundness. Judges at the West Coast Wine Competition commented: "melon and fresh fig; floral mouthfeel; lip-smacking." **Double Gold Medal winner. Best of Show. 96 points.**

Inside an oval looking out, with Jim and Manuel looking in.



2023 Pinot Noir
Méthode à l'Ancienne
 Anderson Valley, Mendocino

Dan punching down bins of Pinot Noir. We keep each vineyard block as a separate lot. This 2023 Méthode à l'Ancienne bottling combines 32 different lots of estate Pinot Noir out of a total of 49.



Punching down Pinot Noir is a sensory experience and a lot of fun... unless you have 80 bins to do.



Grading curve

At Navarro, the cellar crew has been with us for decades—30 years on average! The experienced team treat each lot of Pinot Noir with extra care, keeping every picking separate. That gives us 35 to 50 lots of good Pinot Noir wine to taste each year. First up, typically in

May or June, we rate the quality of each wine lot from 1 to 9 in open tastings, full of lively conversation and analysis. Subsequent tastings are conducted blind. From the wines with exceptional intensity of flavor and precise varietal character (rated 1–3), we craft our *Deep End* Pinot Noir. Next, we combine any remaining wines rated 1–3 to form a strong base for this, our *Méthode à l'Ancienne* cuvée. In the second set of tastings, we experiment

with adding wines rated 4, 5 and 6 (solid intensity, good varietal character) to fine-tune that base wine. The remaining three lots of 4, 5 and 6 that don't make the cut are tasted with wines from lots rated 7 and 8 (moderate intensity and varietal character) to find a happy home in our “weeknight” *Anderson Valley* Pinot. Wines that lack adequate varietal intensity or depth of flavor (rated 9) are sometimes blended into Navarrouge or sold off in bulk. This 2023 *Méthode à l'Ancienne* is concentrated with suave tannins; cherry, raspberry and red apple flavors with suggestions of rainforest floor and fresh foliage. **Gold Medal winner. 94 points.**

Harvested	Oct. 3-21, 2023
Sugars at harvest	23.8° Brix
Bottled	Aug. 16-21, 2024
Cases produced	3,297
Alcohol	13.9%
Titrateable acidity	6.0 g/L
pH	3.75
Price (750 ml)	\$39.00
(750 ml unfiltered)	\$39.00
(375 ml)	\$22.00
(magnum)	\$79.00



HOLIDAY SPECIAL!

Buy it by the case for only \$384.00; a savings of \$84.00! That's only \$32.00 per bottle.

2023 Pinot Noir
Deep End
Anderson Valley, Mendocino

A turkey eating grapes in the Pinot Noir Winery block. They get under the vine and jump up to harvest a berry. They frequently show up in groups and it's quite comical to see them lined up under the vines and jumping.



Night harvest of the Winery block. For red wine we aim for the grapes to arrive cold, assuring a slow start and an extended fermentation.

Climbing heights, delving deep

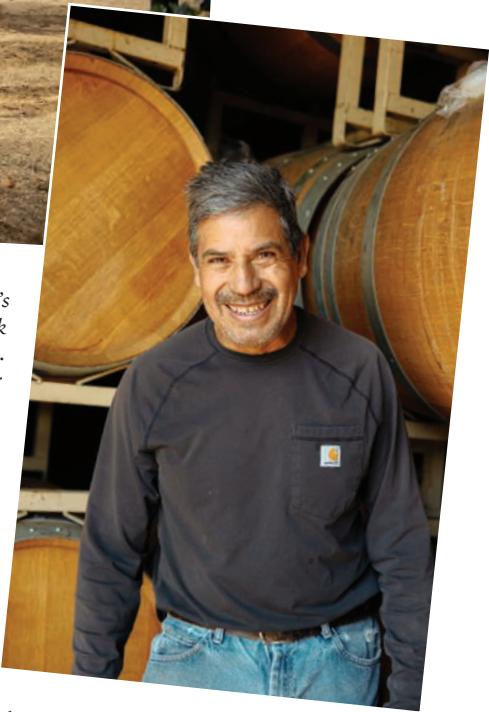
We've planted five Pinot Noir vineyards at Navarro that produce our best red wine, each one bringing something special to the table. They stretch from 300 to over 1,200 feet in elevation, and every vineyard has at least three blocks planted with different Pinot clones, each fermented separately for extra nuance in the final blend. After eight months of barrel aging, we blend the best clonal lots from each site to create five standout single-vineyard wines—coming your way July 2026! To craft our most complex estate wine—the *Deep End* cuvée—we mix things up across all five single-vineyard wines. This vintage? It's 41% South Hill, 29% Garden Spot, 17% Middle Ridge, 8% Marking Corral and 5% Hammer's Pond. The higher

vineyards, kissed by cool ocean breezes, lean into bright strawberry

Harvested	Oct. 5-21, 2023
Sugars at harvest	24.8° Brix
Bottled	Feb. 25, 2025
Cases produced	186
Alcohol	14.0%
Titrateable acidity	6.0 g/L
pH	3.74
Price (750 ml)	\$59.00
(magnum)	\$119.00

notes. Garden Spot, tucked away from the wind, leans raspberry. And the lower spots reveal pure cherry charm. We blended the *Deep End* cuvée in August 2024, tucked it back into oak barrels then bottled it February 2025. Gold Medal winner.

Manuel, Navarro's cellar master, next to a stack of new French oak barrels. The *Deep End* Pinot Noir spends 30% new.



2023 Zinfandel

Old Vine Cuvée
Mendocino



Jim and Al Tollini inspecting vines in the AT3 Zinfandel block. The trunks of the vines are thicker than Jim's or Al's legs.



Al Tollini driving a tractor near vines planted in 1932. It's not difficult to find Al during daylight hours; just look in the vineyards. There's a saying, "Look after the vines when they're young and they'll look after you when you're old." Couldn't be more apt for this third-generation grape grower.

Sprightly



HOLIDAY SPECIAL!

Buy it by the case for only \$288.00; a savings of \$60.00! That's only \$24.00 per bottle.

We've always believed that Zinfandel should be delicious and reasonably priced. That's why our Old Vine Zin still goes for \$29.00—the same as it did back in 2015, even as costs for grapes, labor and packaging have gone up. We've sourced the fruit from Al and Sally Tollini's vineyard for 25 years now, sticking with quality over shortcuts. This blend comes from four of their oldest Zin fields—some planted as far back as 1932 by Al's grandfather, and others by his dad in 1948. The vines are old-school: goblet-trained, dry-farmed and naturally low-yielding, which means small berries and big flavor. The Zinfandel grapes were

gently destemmed into five-ton fermenters and given punch-downs by hand twice a day. After pressing, the wine kicked

Harvested	Oct. 8, 2023
Sugars at harvest	27.5° Brix
Bottled	Aug. 22-23, 2024
Cases produced	1,563
Alcohol	14.5%
Titrateable acidity	6.1 g/L
pH	3.75
Price (750 ml)	\$29.00



Punching down Zinfandel in an open-top tank.

back in seasoned French oak for 11 months. Our chosen cuvée? A charming mix—40% from 91-year-old vines, 60% from sprightly 75-year-olds. Judges at the West Coast Wine Competition commented: "Notes of plum, blueberry and blackberry. Solid midpalate. Dusty elegant tannins." Gold Medal winner.

Non-alcoholic wine-grape juices

2025 Gewürztraminer (white)

2025 Pinot Noir (red)

2025 Verjus (juice from green Pinot Gris and Chardonnay grapes)

We night harvest the fruit cold to inhibit fermentation but keep Pinot Noir must on the skins to pick up color and flavor. We press the same day to make sure we avoid any alcoholic fermentation; consequently the juice is lighter in color than the red wine (which we leave with the skins for about a week).



We harvest Gewürztraminer at night then destem and press the grapes a few hours after harvesting. Our juices taste fresh and exactly like the grapes we harvest for wine.



We don't pasteurize the juices so they taste fresh with floral notes.

Juicy fruit

It's not just kids who want non-alcoholic juices these days and Navarro has over 45 years of experience making some of the best-loved varietal grape juices available. We put the same care and attention into our juice production as we do into our award-winning wines. We use two of our favorite grape varieties. The Gewürztraminer is heady with lychee and honeysuckle aromas. The Pinot Noir is ruby red with a pop of fresh cherries. Serve over crushed ice or mixed with sparkling water for a treat. The Verjus is picked when the grapes are still green (vert) and is a medieval creation to add an acid tang to your favorite recipes.

JUICE SAMPLERS

6 bottle Sampler

2 each Gewürztraminer
3 each Pinot Noir
1 each Verjus
\$85.00 *Save \$17.00*

12 bottle Sampler

5 each Gewürztraminer
6 each Pinot Noir
1 each Verjus
\$159.00 *Save \$45.00*



Price List

November 2025

NEW RELEASES	November 2025	Price
2017 Navarro Brut RECENTLY DISGORGED <i>Anderson Valley</i> Bright citrus-apple flavors integrated with toasty, fresh bread accents from extended <i>sur latte</i> aging.		\$35.00*
2018 Navarro Brut RECENTLY DISGORGED <i>Anderson Valley</i> Navarro’s best known variety, disgorged after six years <i>sur latte</i> . It’s a bright and toasty holiday treat.		\$35.00*
2024 Chardonnay Table Wine <i>Anderson Valley</i> It’s delicious—think pear, citrus, a hint of Asian spice, and a buttery finish. Don’t miss it! Gold Medal winner.		\$22.00 Full Case Special: \$180.00/case (\$15.00/bottle)**
2024 Gewürztraminer <i>Estate Bottled (Dry)</i> Fragrant with notes of lychee, tropical fruits, pomelo, cardamom and a touch of cinnamon. Platinum Medal winner. Best of Class. 95 points.	(750 ml) (375 ml)	\$28.00 \$16.00 Full Case Special: \$246.00/case (\$20.50/bottle)**
2024 Grüner Veltliner <i>Anderson Valley</i> A melodious gift of the Danube: minerally, peachy with a hint of lime zest in the fresh finish. Double Gold Medal winner. Best of Show. 96 points.		\$26.00 Full Case Special: \$237.00/case (\$19.75/bottle)**
2024 Muscat Blanc <i>Estate Bottled (Dry)</i> Bright and aromatic with a palate of exotic fruits and a splash of orange marmalade. Platinum Medal winner. Best of Class. 97 points.		\$26.00 Full Case Special: \$237.00/case (\$19.75/bottle)**
2024 Pinot Gris <i>Deep End</i> Floral notes suggesting lilies. Nectarine, hazelnut and citrus flavors with a long suave finish. Platinum Medal winner. Best of Class. 97 points.		\$33.00 Full Case Special: \$276.00/case (\$23.00/bottle)**
2024 Pinot Gris <i>Anderson Valley</i> A white relative of Pinot Noir; fresh, crisp with a smooth, friendly finish easy to savor. Platinum Medal winner. Best of Class. 96 points.		\$26.00 Full Case Special: \$237.00/case (\$19.75/bottle)**
2024 Riesling <i>Anderson Valley</i> A wine with precision, freshness, crisp apple-lemon flavors and a supple mouthfeel. Platinum Medal winner. 94 points.		\$26.00 Full Case Special: \$237.00/case (\$19.75/bottle)**
2023 Pinot Noir <i>Méthode à l’Ancienne</i> Punched down by hand adding complexity without bitterness; cherry, plum cinnamon and toasty oak. Gold Medal winner. 94 points.	(750 ml) (UNFILTERED)	\$39.00 \$39.00 Full Case Special: \$384.00/case (\$32.00/bottle)**
	(375 ml) (magnum)	\$22.00 \$79.00
2023 Pinot Noir <i>Deep End</i> Aged 18 months in French oak; cranberry, raspberry fruit enhanced with vanilla and toasty spice to age gracefully. Gold Medal winner. 92 points.	(750 ml) (magnum)	\$59.00* \$119.00*
2023 Zinfandel <i>Old Vine Cuvée</i> Lush huckleberry-Italian plum charm—40% from 91-year-old vines, 60% from sprightly 75-year-olds. Gold Medal winner.		\$29.00 Full Case Special: \$288.00/case (\$24.00/bottle)**
2025 Gewürztraminer (white) Grape Juice 2025 Pinot Noir (red) Grape Juice “Made from quickly pressed, chilled, and filtered Gewürztraminer and Pinot Noir grapes, the juices are prevented from fermenting and have no trace of alcohol.” — <i>thekitchn.com</i>		\$17.00 \$17.00
2025 Verjus (<i>green juice from Pinot Gris and Chardonnay grapes</i>) A piquant cooking replacement for vinegar or lemon juice that doesn’t conflict with wine.		\$17.00

* LIMITED QUANTITIES ARE AVAILABLE. WILL SELL OUT IN THE NEXT FEW WEEKS.
** UNTIL 12/31/25 OR WHENEVER SOLD OUT.

CURRENT RELEASES	November 2025	Price
2023 Chardonnay <i>Première Reserve</i> Citrus blossom and poached pear aromas, tangy fruit flavors, whiffs of Asian spices and buttery brioche. Double Gold Medal winner. Best of California. 99 points.	(750 ml) (375 ml)	\$33.00 \$18.00
2023 Chardonnay <i>Mendocino</i> A fruit-forward style suggesting citrus, pear and apple ride a wave of fresh acidity. Double Gold Medal winner. Best of Show. 97 points.		\$27.00
2024 Edelzwicker <i>Anderson Valley (Semidry)</i> A fruit-forward, crisp and flavorful wine that is perfect for warm-weather meals. Gold Medal winner. 97 points.		\$22.00
2024 Pinot Blanc <i>Anderson Valley</i> A tart embrace of green apple, lime and pineapple with a mineral-brisk finish. Platinum Medal winner. 96 points.		\$22.00
2023 Riesling <i>Deep End</i> “Zippy, fresh with flavors of apricot, orange cream, cantaloupe, white pepper and a long mouthwatering finish.” — <i>WineEnthusiast.com</i> Platinum Medal winner. Best of Show. 98 points.		\$33.00
2024 Sauvignon Blanc <i>Cuvée 128</i> Tropical-citrus elements dominate with delicate, herbal, honeydew notes and a piquant finish. Platinum Medal winner. Best of Show. 98 points.		\$26.00
2023 White Roan <i>Mendocino</i> 51% Marsanne and 49% Roussanne. A dazzling texture with flavors suggesting hazelnut, pear and mandarins. Gold Medal winner. 92 points.		\$29.00
2024 Rosé of Pinot Noir <i>Anderson Valley</i> A tropical and rose petal bouquet introduces strawberry-guava-lemon flavors with a crisp finale. Platinum Medal winner. 96 points.		\$27.00
2024 Rosé of Sangiovese <i>Anderson Valley</i> A pale blush with vibrant tropical fruit, fresh watermelon and a snappy, clean finish. Double Gold Medal winner. Best of California. 99 points.		\$26.00
2023 Grenache Noir <i>Mendocino</i> Grenache’s strawberry-like center accented with whispers of black cherry, white pepper and allspice. Gold Medal winner.		\$29.00*
2023 Navarrouge <i>Mendocino Red Wine</i> A full-bodied red of Zinfandel, Pinot Noir, Syrah and Carignane with splashes of Grenache and Sangiovese. Gold Medal winner.		\$22.00
2023 Pinot Noir <i>Anderson Valley</i> Anderson Valley’s best priced Pinot: cherry, strawberry, plum, vanilla and toast at a family-friendly price. Silver Medal winner.		\$29.00
2023 Gewürztraminer <i>Late Harvest (Sweet)</i> A potpourri of tropical fruit flavors: papaya, passionfruit, lychee and ginger with sufficient acidity to glitter. Platinum Medal winner. Best of Class. 94 points.	(375 ml)	\$25.00
2024 Riesling <i>Late Harvest (Sweet)</i> Lush with an engaging peach, apple and citrus quality. Perfect with artisanal cheeses or dessert.	(750 ml) (375 ml)	\$49.00 \$25.00
2019 Gewürztraminer <i>Cluster Select Late Harvest (Very Sweet)</i> “Super-concentrated and indulgent, this wine is saturated with delicious honey, orange-blossom and peach flavors and has a surprisingly light and graceful texture.” — <i>WineEnthusiast.com</i> Platinum Medal winner. Best of Show. 96 points.	(375 ml)	\$39.00