Navarro
Vineyards

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HOLIDAY NEWSLETTER 2026

OUR 2026

HOLIDAY RELEASES

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. Six dry white wines from the 2025 vintage are featured, including five that were fermented and aged *sur lie* in French oak ovals: Gewürztraminer, Muscat Blanc, Grüner Veltliner, Riesling and Pinot Gris. The other dry white, Chardonnay Table Wine, was aged nine months in barrels and is an exceptional bargain at a mere $18.00 per bottle when purchased by the full case. Three red wines from the 2024 vintage are also available: two estate-grown Pinot Noirs and an *Old Vine* Zinfandel. A luscious *Late Harvest Cluster Select* Riesling is making a grand entrance as well as a recently disgorged sparkling wine from the 2023 vintage. 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

2025 Riesling
Cluster Select Late Harvest

Although we have a fancy new winepress, our current destemmer can't handle late harvest grapes with barely any juice. Consequently, we had to use our 40-year-old destemmer and pitchfork the must into the hopper. The destemmed must dropped into another bin below the destemmer before being dumped directly into the press since there wasn't enough juice for a pump.

Blue Moon

A couple of years ago we invested in a modern Europress with 120 press cycles and pressure-step options. When pressing late-harvest grapes—botrytised raisins—the last juice is the sweetest. We harvested 7,155 pounds, started pressing at noon and, before leaving, pumped the press pan into a stainless-steel tank yielding about 412 gallons at 37.0° Brix. We programmed an overnight cycle of 32 steps with only tiny pressure increases, maxing at 29 psi. By morning, we had an additional 60 gallons at 42° Brix, and combined with the daytime press, we totaled 472 gallons at 37.9° Brix. We cool-fermented, then halted fermentation by increasing cooling as it slowed. At the Sunset International Wine Competition, judges praised the wine's "notes of honeysuckle and lychee" and "great mouth feel" hailing it as "exceptionally well made." **Double Gold Medal winner. Best of Show Dessert Wine. 94 points.**

Harvested	*Oct. 21, 2025*
Sugars at harvest	*37.9° Brix*
Bottled	*Feb. 23, 2026*
Cases produced	*256*
Residual grape sugars	*20.0%*
Alcohol	*11.5%*
Titratable acidity	*9.9 g/L*
pH	*3.08*
Price *(750 ml)*	*$79.00*
(375 ml)	*$39.00*

QUALIFIES FOR ONE-CENT Shipping

HOLIDAY SPECIAL!

Buy 375 ml by the case for only $384.00; a savings of $84.00! That's only **$32.00** per bottle.

2023 Navarro Brut
Disgorged July 2026
100% Gewürztraminer
Anderson Valley, Mendocino

Opening a bottle of Brut to make a dosage. We opened 88 bottles of 2023 Brut to create a dosage for this sparkling wine. We added sugar to the dosage and added 8 ml to each bottle to replace the wine lost during disgorging. Finally, we corked the bottle and installed a wire hood.

Navarro's newly bottled Brut is aged in the bottle for a minimum of two years. To easily access each bottle for riddling and disgorging, one side of the bin has removable wood panels; in this photo the top panel hasn't been installed yet.

Sparkling wine's high acid and bubbly texture cleanse your palate. Pair with salty, fried or creamy food: oysters, sushi, smoked salmon, fresh goat cheese, even potato chips.

Bubble culture

Grapes were harvested at night from our Peach field when barely ripe to keep the base alcohol low enough for yeast to thrive, consume sugar and generate CO_2 during secondary fermentation. The cold grapes were whole-cluster pressed, fermented in stainless, then aged *sur lie* in puncheons for nine months. Five days before bottling, we began a yeast culture using a blend of 25% base wine, 75% water and a touch of sugar. At the end of the first day we checked sugar and examined the cloudy wine under a microscope, hoping sugars would decline and yeast cells would rise. When we saw that sugar dropped and yeast cell counts increased, we doubled the culture—added more wine, less water and a bit more sugar. This 12-hour cycle was repeated, acclimating the yeast to higher alcohol. By day five the culture was roughly 25–30 million yeast cells per ml. We added this to the sweetened base wine at about 3–5%, yielding 0.8–1.2 million cells per ml in the bottled wine. With yeast present, a crown cap was crimped to hold pressure. We monitored pressure weekly; at about 6 bar (87 psi) we assessed dryness, aroma and taste. All proceeded well; the bottles rested *sur lattes* until disgorging in late July 2026. Enjoy our bubbles!

Harvested	*Sept. 15, 2023*
Sugars at harvest	*19.4° Brix*
Bottled	*July 2, 2024*
Disgorged	*July 28, 2026*
Cases disgorged	*723*
Alcohol	*11.5%*
Titratable acidity	*9.1 g/L*
pH	*2.91*
Price *(750 ml)*	*$35.00*

2025 Chardonnay Table Wine

Anderson Valley, Mendocino

We store empty barrels in our ageing cellar and move them to the fermentation cellar for washing before they are filled with new wine.

Manuel topping barrels in a temperature-controlled cellar. This Chardonnay was aged in seasoned French oak barrels for 10 months.

Classic style at a modest price

Navarro enjoyed a classic Anderson Valley harvest in 2025. September brought cool to mild vineyard days, with highs rarely over 90°F, so ripening was slow and grapes kept bright acidity and alluring aromatics. We had plenty of wine lots to choose from, and it was easy to pick favorites. One lot became the backbone of our more expensive bottling labeled *Anderson Valley*, and the remainder makes up 55% of this *Table Wine* blend. The grapes came from the vines just outside Navarro's tasting room—15 years old, ENTAV76 clone on 3309C rootstock—delivering high acidity and lively lemony notes. The juice was cool-fermented in stainless steel, then racked to barrels to finish. The remaining 45% came from our Hammer Olsen Vineyard; the balance is part of the *Première Reserve* bottling. These 18-year-old vines, ENTAV95 and 5C rootstock, yield fuller-bodied wines with a melon-like character. This cuvée is modestly priced and blends two excellent Chardonnay lots.

QUALIFIES FOR ONE-CENT Shipping

HOLIDAY SPECIAL!

Buy it by the case for only $216.00; a savings of $48.00! That's only $18.00 per bottle.

Harvested	*Sept. 29-Oct. 2, 2025*
Sugars at harvest	*24.1° Brix*
Bottled	*June 15, 2026*
Cases produced	*910*
Alcohol	*13.6%*
Titratable acidity	*7.1 g/L*
pH	*3.42*
Price *(750 ml)*	*$22.00*

2025 Gewürztraminer

Estate Bottled (Dry)
Anderson Valley, Mendocino

Carlos dumping Gewürztraminer harvested from Navarro's West Hill. Ripe Gewürztraminer skins are a deep russet color when grown in a suitably cool viticultural climate; in a warmer climate the skins turn yellowish tan when ripe.

We ferment and age Gewürztraminer in these ovals for six months. Once they are empty, we go inside and brush them clean. At over six feet tall, Jim just barely fits (above), and once he's inside (right) it's dark and no job for claustrophobics.

Cool dude

Gewürztraminer is widely considered a challenging grape to grow. Like Pinot Noir, it buds early, making it especially vulnerable to spring frost. It thrives in cool climates; when grown in excessive heat, the grapes can lose their aromatics and natural acidity often resulting in wines that feel soft, heavy or overly sweet. To develop its signature tropical fruit profile while retaining freshness, Gewürztraminer needs a long, cool growing season with strong diurnal temperature shifts. In the vineyard, it also requires careful pruning. Basal buds tend to produce small clusters, so long-cane pruning is often preferred to support a commercially viable crop.

QUALIFIES FOR ONE-CENT Shipping

HOLIDAY SPECIAL!

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

Growers in Alsace (and Navarro) commonly use two fruiting wires set about a foot apart, arcing the cane so the center buds sit higher and grow more evenly. At the 2026 Mendocino County Wine Competition, this Gewürztraminer was evaluated by both consumer and professional judging panels. The consumer panel named it "People's Choice," while the professional panel awarded it a **Double Gold Medal, Best of Class and 95 points.**

Harvested	*Sept. 13-25, 2025*
Sugars at harvest	*23.5° Brix*
Bottled	*May 11, 2026*
Cases produced	*1,120*
Alcohol	*13.5%*
Titratable acidity	*6.0 g/L*
pH	*3.30*
Price *(750 ml)*	*$28.00*
(375 ml)	*$16.00*

2025 Pinot Gris
Anderson Valley, Mendocino

Removing spent lees from an oval. This is the second tub that Alfredo has filled. These lees were generated by the fermentation; we leave the wine quiet for six or seven months with the wine in contact with the lees. The yeasts break down and release compounds that improve mouthfeel and aromatics in the wine.

Jim drawing a sample from a small oval. Fifty years ago, a German company fabricating stainless-steel wine tanks was taking in older oak ovals in trade. We've "modernized" these oak ovals by adding stainless steel cooling panels inside to control fermentation temperature and keep the grapes' aromatic beauty alive. The likelihood of this oval being 100 years old is quite high.

Oaky doaky

There are many factors, in addition to oak casks, which influence the aromatics, flavor profile and acidity in wine. Besides grape variety and vintage, site and soil are crucial, while clone and rootstock play a lesser role. The timing of the harvest is also key, as grapes picked early have different characteristics compared to those harvested at maturity. At Navarro, we enjoy crafting complexity in our wines, and this bottling of Pinot Gris is no exception. We source fruit from two sites and two clones. Most of the fruit comes from Navarro's Middle Ridge Vineyard, which features two clones that we harvest and vinify separately (ENTAV Clone 53 makes up 45% of this bottling, while Clone 52 accounts for 32%). Middle Ridge benefits from a western exposure and cool ocean breezes, allowing grapes extended hang time without losing acidity. The rest of the wine is ENTAV 52 from our neighbor, Valley Foothills Vineyard, a warmer site shielded from ocean breezes by redwoods. We pick there early for less ripeness, adding a tropical note to the cuvée. At the 2026 Sunset International Wine Competition the judges praised the wine's "intense floral perfume" and hailed it a "classic Pinot Gris." **Double Gold Medal winner. Best of Show. 99 points.**

QUALIFIES FOR ONE-CENT Shipping

HOLIDAY SPECIAL!

Buy it by the case for only $264.00; a savings of $60.00! That's only $22.00 per bottle.

Harvested	*Sept. 28, 2025*
Sugars at harvest	*23.6° Brix*
Bottled	*May 6, 2026*
Cases produced	*1,196*
Alcohol	*13.2%*
Titratable acidity	*6.8 g/L*
pH	*3.30*
Price *(750 ml)*	*$27.00*

2025 Muscat Blanc

Estate Bottled (Dry)
Anderson Valley, Mendocino

Luke, a retired guard dog, spends much of his time at the edge of our Muscat vineyard. It's his perch as it oversees two roads and the coming and going of every tasting room, winery and office staff buddy. After the employees leave for the night, he guards the house, winery and office from wild critters. He does get skunked occasionally and is then prohibited from sleeping in the office.

A Muscat vine with ripe fruit. The vines are easy to spot as the leaves have deep sinuses.

Muscat's bright fruit-forward nature cuts through the heat in spicy foods. Serve it with Thai green curry, Vietnamese spring rolls or spicy fish tacos.

Dog-gone aromatic

Both Muscat Blanc à Petits Grains and Gewürztraminer get their signature fruity flair from terpenes—the aromatic compounds that make the wines smell so delicious. For Gewürztraminer, the big players are cis-rose oxide (think lychee and rose petal) and geraniol (sweet geranium). It loves cooler climates to build those classic aromatics. In hot weather, the grapes ripen too fast and don't quite develop Gewürztraminer's signature fragrance. Muscat Blanc, on the other hand, seems to handle the heat better. It brings plenty of terpenes wherever it's grown, like linalool (lavender and grapey), geraniol (sweet geranium) and nerol (orange blossom and lemongrass). In Mendocino, growers produced 1,561 tons of Muscat Blanc in 2025. Most of it came from warmer inland areas. That amount could make about 94,000 cases of wine, but surprisingly, almost none is bottled and sold as Muscat Blanc on its own. Instead, its wonderfully intense "grapey" aroma often gets blended with more neutral white wines, helping boost aromatics and lift perceived quality. We harvested eight tons from our vineyard which was turned into this aromatic, exotic wine. Tasting notes: Fresh, floral, juicy orangey flavors, crisp acidity, dry. **Double Gold Medal winner. 93 points.**

Harvested	*Oct. 3, 2025*
Sugars at harvest	*22.4° Brix*
Bottled	*May 7, 2026*
Cases produced	*502*
Alcohol	*13.5%*
Titratable acidity	*6.8 g/L*
pH	*3.38*
Price *(750 ml)*	*$27.00*

QUALIFIES FOR ONE-CENT Shipping

HOLIDAY SPECIAL!

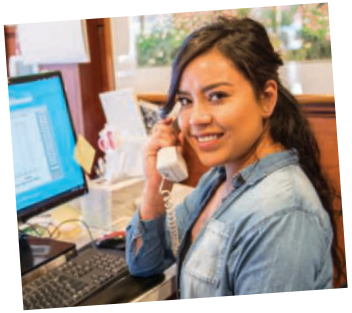
Buy it by the case for only $264.00; a savings of $60.00! That's only $22.00 per bottle.

Holiday Samplers and Gifts

Medal-winning wines at Holiday savings

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

Gimmena and the rest of our team will be staffing the phones from 9 AM to 5 PM weekdays and weekends to help you take advantage of One-Cent ground shipping and bargain-priced samplers. Navarro's farm-direct wines deliver high quality at a reasonable price and our specially priced samplers feature discounts up to 35% until December 31.



No. 1 — 12, 6 bottles

Value red and white

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

2025 Chardonnay Table Wine
Anderson Valley

2024 Pinot Noir
Anderson Valley

#1A—12 bottle Sampler
$249.00
Savings of $67.00

#1B—6 bottle Sampler
$128.00
Savings of $25.00

No. 2 — 12, 6 bottles

Chardonnay and Pinot Noir

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

2024 Chardonnay
Première Reserve

2024 Chardonnay
Anderson Valley

2025 Chardonnay Table Wine
Anderson Valley

2024 Pinot Noir
Méthode à l'Ancienne

2024 Pinot Noir
Deep End

2024 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.

2025 Gewürztraminer
Estate Bottled (Dry)

2025 Pinot Gris
Anderson Valley

2024 Chardonnay
Anderson Valley

2024 Pinot Noir
Méthode à l'Ancienne

2024 Zinfandel
Old Vine Cuvée

2025 Rosé of Pinot Noir
Anderson Valley

#3A—12 bottle Sampler
$294.00
Savings of $60.00

#3B—6 bottle Sampler
$152.00
Savings of $25.00

No. 4 — 12 bottles

A Navarro cellar

Something special for every occasion: one bottle each of six dry white wines, four red wines, a sparkling wine and a sumptuous *Cluster Select Late Harvest*.

2023 Navarro Brut
Recently Disgorged

2025 Chardonnay Table Wine
Anderson Valley

2025 Gewürztraminer
Estate Bottled (Dry)

2025 Pinot Gris
Anderson Valley

2025 Muscat Blanc
Estate Bottled (Dry)

2025 Riesling
Anderson Valley

2025 Grüner Veltliner
Anderson Valley

2024 Pinot Noir
Méthode à l'Ancienne

2024 Pinot Noir
Deep End

2024 Pinot Noir
Anderson Valley

2024 Zinfandel
Old Vine Cuvée

2025 Riesling
Cluster Select Late Harvest

#4—12 bottle Sampler
$318.00
Savings of $70.00

No. 5 — 12, 6 bottles

Holiday bargain

One or two bottles each of six medal-winning wines: three dry whites and three mouth-filling reds at bargain-basement prices.

2024 Chardonnay
Anderson Valley

2023 Gewürztraminer
Estate Bottled (Dry)

2023 Riesling
Deep End

2024 Pinot Noir
Anderson Valley

2023 Zinfandel
Old Vine Cuvée

2023 Navarrouge
Mendocino Red Wine

#5A—12 bottle Sampler
$219.00
Savings of $117.00

#5B—6 bottle Sampler
$119.00
Savings of $49.00

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, Barbera and Red Roan (a Grenache, Syrah and Mourvèdre blend).

2024 Pinot Noir
Méthode à l'Ancienne

2024 Pinot Noir
Deep End

2024 Pinot Noir
Anderson Valley

2024 Zinfandel
Old Vine Cuvée

2023 Barbera
Mendocino

2023 Red Roan
Mendocino

#6A—12 bottle Sampler
$359.00
Savings of $81.00

#6B—6 bottle Sampler
$189.00
Savings of $31.00

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.

2025 Riesling
Anderson Valley, Mendocino

Alfredo installing a door in an older oak oval. These are our oldest ovals, crafted before the advent of stainless-steel doors. We place beeswax on the oak door's outer edges, much as it was used in antiquity; when tightly installed in the oval's doorway, the beeswax makes a leakproof seal.

Pressure washing the floor under ovals. We ferment and age Riesling sur lie *in these French oak ovals. Keeping the winery clean is important in making good wine.*

Mind your own beeswax

For about two decades, our Riesling bottlings have been a cuvée drawn from three vineyard sites. The upper slope at the base of a steep hill is planted to a California clonal selection and yields wines with a green-apple character. The lower, flatter, gravelly section is planted to two European clones producing wines with a ripe red-apple profile. Our third field comes from our neighbor, Valley Foothills Vineyard, whose grapes contribute tropical-citrus notes. We vinify the lots separately; a single vineyard site may supply several casks. In January we assess each cask's quality, seven for the 2025 vintage. Casks of the same wine typically rate similarly, simplifying the cuvée selection. Starting with the highest rated wine, we blend in varying amounts of the second-highest rated wine to see if a preferred combination emerges. The selected blend then becomes the base for adding the third component. For 2025, the red-apple profile was the favorite, with almost equal portions of the green-apple and tropical-citrus profiles rounding out the final blend. The remaining wines were reserved for our Edelzwicker bottling. **Gold Medal winner.**

Harvested	*Sept. 27 - Oct. 3, 2025*
Sugars at harvest	*22.4° Brix*
Bottled	*May 7, 2026*
Cases produced	*808*
Alcohol	*13.6%*
Titratable acidity	*8.1 g/L*
pH	*3.14*
Price *(750 ml)*	*$27.00*

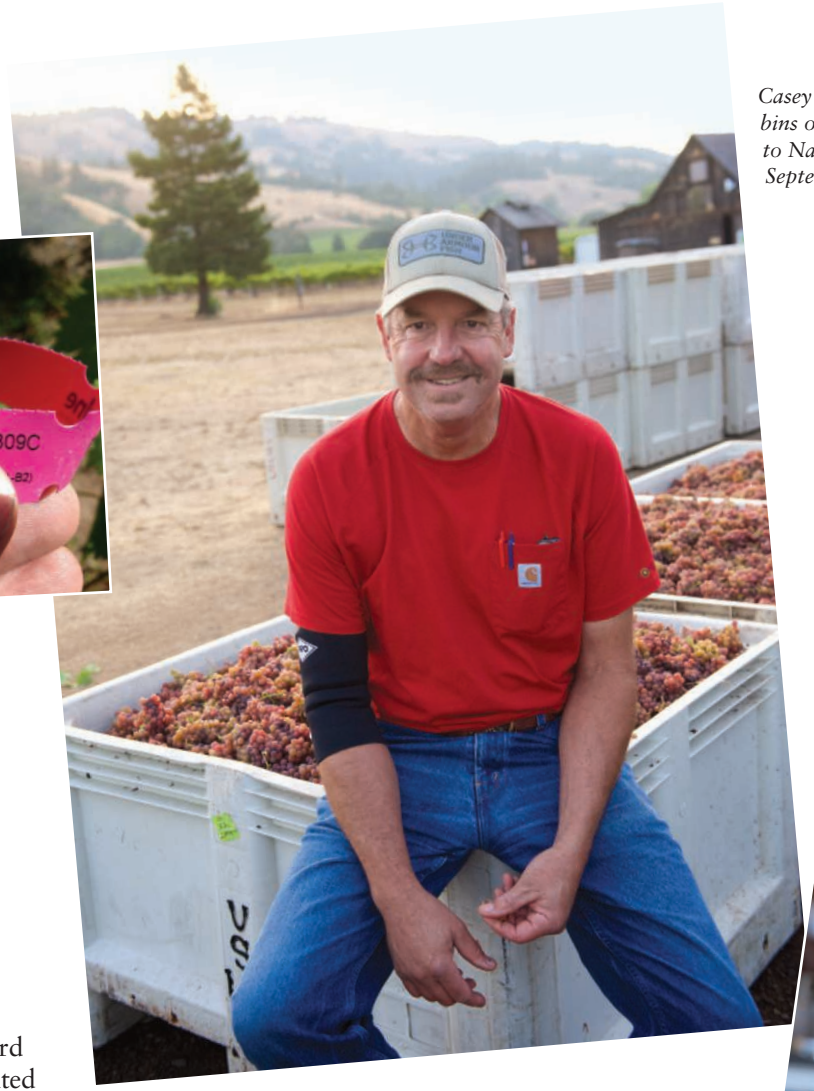
QUALIFIES FOR ONE-CENT Shipping

HOLIDAY SPECIAL!

Buy it by the case for only $264.00; a savings of $60.00! That's only $22.00 per bottle.

2025 Grüner Veltliner
Anderson Valley, Mendocino

New vines typically arrive bundled 25 to a unit with a tag that identifies the variety, clone and rootstock.



Casey Hartlip delivering bins of Gewürztraminer to Navarro Vineyards, September 2017.

Grüner's crisp acidity, citrus and signature white pepper notes shine alongside steamed asparagus and artichokes dipped in aioli, crispy tempura or Karaage chicken as the wine's acidity cuts beautifully through rich fats.

A little help from my friends

Casey Hartlip was the Vineyard Manager at the neighboring Valley Foothills Vineyard until he retired in 2021. In 2013 an unplanted block presented him with a challenge—what should they grow there? Valley Foothills was already doing great with Pinot Noir, Chardonnay, Gewürztraminer, Pinot Gris and Riesling. But Casey wanted to diversify. After all, good wine starts with the right variety for the climate and soils—so he bounced ideas around with his longtime friend John Scharffenberger. They landed on Grüner Veltliner, a standout for its roots in Austria. To get fully acquainted, Casey went on a bit of a tasting adventure—tracking down bottles of Grüner Veltliner to learn what it could do. Next he worked with a nursery to plant green-growers: newly grafted vines of clone FPS 1 on 3309C rootstock in 2014. The vines took their sweet time and Navarro finally received its first fruit in 2020. The wait paid off—at the 2026 Sunset International Wine Competition, the judges had this to say: "Gorgeous nose; white pepper and citrus; refreshing." **Double Gold Medal winner. Best of Class. 98 points.**

Harvested	*Sept. 20, 2025*
Sugars at harvest	*23.3° Brix*
Bottled	*May 8, 2026*
Cases produced	*1,015*
Alcohol	*13.2%*
Titratable acidity	*7.8 g/L*
pH	*3.11*
Price *(750 ml)*	*$27.00*

QUALIFIES FOR ONE-CENT Shipping

HOLIDAY SPECIAL!

Buy it by the case for only $264.00; a savings of $60.00! That's only $22.00 per bottle.

2024 Pinot Noir
Méthode à l'Ancienne
Anderson Valley, Mendocino

Punching down bins of Pinot Noir for Navarro's take on the centuries-old tradition of pigeage: stepping into a vat to crush the must with bare feet.

Two sorters leaning over picking bins to remove leaves or unwanted clusters. Photo was taken in the Winery Block and the cordon-trained vines haven't been harvested yet. The fruit harvested in this block was used in this bottling.

Fruit forward

We've been crafting wine at Navarro for some 50 years, and some of our original practices are still going strong in 2026. Sometimes we chuckle and ponder why we started doing things the way we did. On our travels to soak up European wisdom, we learned that Pinot Noirs in Burgundy age for 16 months in barrels. So why did we bottle our *Méthode à l'Ancienne* Pinot Noir after just 10 months? Was it a lack of barrels or simply that we loved the wine after 10 months barrel aging? Here's the thing: our main goal has always been to create wines that bring us joy. We love that our wines showcase delightful vineyard bouquet and flavors. Sure, wines barrel-aged for 16 months, like our *Deep End* Pinot, are more complex and might age better, but they can miss that fruity punch we adore. Just like the fresh veggies from our garden brighten our meals, we want our wines to capture that same essence. And it seems we're on the right track—this Pinot has snagged several Gold Medals! Judges have praised our creation with notes like "delicate, floral, violets, fleshy fruit, strawberry, cherry, cola, long finish, pretty and elegant." We even scored a **Double Gold Medal** with a stellar **96 points**. Cheers to that!

Harvested		*Sept. 12-30, 2024*
Sugars at harvest		*24.2° Brix*
Bottled		*Aug. 20-22, 2025*
Cases produced		*1,998*
Alcohol		*13.7%*
Titratable acidity		*6.0 g/L*
pH		*3.77*
Price	*(750 ml)*	*$39.00*
	(750 ml unfiltered)	*$39.00*
	(375 ml)	*$22.00*
	(magnum)	*$79.00*

QUALIFIES FOR ONE-CENT Shipping

HOLIDAY SPECIAL!

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

2024 Pinot Noir
Deep End
Anderson Valley, Mendocino

When we built our irrigation pond (next to the field named "Hammer's Pond") we created a small island as a bird sanctuary. Birds safely nest there or use the trees as perches for fishing. It's always exciting to see a bald eagle or osprey, in addition to geese and ducks.

Overhead view of Pinot Noir night harvest crew. We harvest at night to provide the winery with cold fruit so the fermentation starts off slowly. We pick four rows simultaneously with four pickers per row.

Rare bird

We had a fruitful Pinot Noir harvest in 2024. All fields yielded ripe, flavorful fruit that met our specs and the fermenting wines smelled wonderful. In spring we tasted all 46 lots by vineyard site and clone. The lower vineyards produced many delicious wines that met our high expectations while the upper fields were more variable. Perhaps the summer breezes were too cool and frequent? Garden Spot and Marking Corral produced no *Deep End*-quality grapes and Middle Ridge yielded six barrels in total, two of which are in this bottling. Among the lower fields, Hammer's Pond gave 13 barrels (10 in this bottling) and South Hill yielded 18 barrels (15 in this bottling). The chosen barrels were returned to oak—roughly 33% new—primarily tight-grained oak from Tonnellerie-Remond. After 16 months of barrel aging the wine was bottled unfiltered. Enjoy its round, fleshy fruit with flavors of black cherry, raspberry and cola, plus hints of black tea and herbs. **Gold Medal winner.**

Harvested	*Sept. 14-30, 2024*
Sugars at harvest	*25.2° Brix*
Bottled	*Feb. 24, 2026*
Cases available	*186*
Alcohol	*14.1%*
Titratable acidity	*6.0 g/L*
pH	*3.71*
Price *(750 ml)*	*$59.00*
(magnum)	*$119.00*

Dumping a bucket of Pinot Noir into a harvest bin.

2024 Zinfandel
Old Vine Cuvée
Mendocino

We dump 10 to 12 bins (about five tons) of Zinfandel fruit into these open-top fermenters. Since we don't want leaves and other debris in with the grapes, we forklift a top to cover the must (left). Twice a day we punch the berries that have risen to the surface back into the fermenting juice to extract color and flavor from the skins (below).

Quirky

Zinfandel is a quirky grape, one of a kind. Predicting sugar from our Zin samples is not always reliable. We gather samples in the cool of the morning—the same time of day fruit will be harvested. We take one cluster per vine, from different sides and spots, and walk many rows, picking only a few from each to cover as much of the vineyard as we can, usually about 25 to 30 vines. With Pinot Noir, Chardonnay, or Gewürztraminer, if a sample shows 23.5° Brix, harvest tends to land around 23.2–23.8° Brix. Not so with Zinfandel. Our 23.8° Brix sample was crushed and measured 24 hours later: 24.4° Brix. But the actual harvest sugars crept higher a day later, reaching 26.5° Brix as the raisins soaked out. Zinfandel clusters mix berry sizes and ripeness, so once most fruit is ripe there's often a lot of raisined bits. Most of this wine was grown in Alvin Tollini's vineyard, where the vines are senior citizens. The balance was grown biodynamically at Dark Horse Vineyards south of Ukiah. The grapes may be quirky but the wine is intense with flavors of blackberry compote with a hint of dried herbs. **Gold Medal winner.**

Harvested	*Sept. 7-29, 2024*
Sugars at harvest	*26.5° Brix*
Bottled	*Aug. 25, 2025*
Cases produced	*868*
Alcohol	*13.8%*
Titratable acidity	*6.2 g/L*
pH	*3.84*
Price *(750 ml)*	*$29.00*

QUALIFIES FOR ONE-CENT Shipping

HOLIDAY SPECIAL!

Buy it by the case for only $276.00; a savings of $72.00! That's only $23.00 per bottle.

Non-alcoholic wine-grape juices

2026 Gewürztraminer (white)
2026 Pinot Noir (red)
2026 Chardonnay Verjus (juice from green grapes)

Harvesting Winery Block Pinot Noir.

Our tasting room staff getting in the mood. We hope you enjoy the 2026 winter holidays.

Harvesting West Hill Gewürztraminer.

Juicy details

Navarro juices are produced from premium-quality Anderson Valley grapes which is the basic reason why they taste so good. We press the Gewürztraminer first thing in the morning after a nighttime harvest. The grapes arrive cold and then we chill the juice in refrigerated tanks to slightly above freezing to prevent any fermentation and alcohol. We handle the Pinot juice differently as the red color is all in the skins. We destem the grapes into a refrigerated tank to keep the must cool without fermentation. After we've extracted enough color (about five hours), we press the must and quickly chill the juice to about 33°F, preventing fermentation. The Gewürz and Pinot juices are harvested at about 20° Brix, less ripe than grapes we harvest for wine, but with flavors resembling the wines. Verjus is harvested as soon as the berries turn soft, typically about 12 to 13° Brix. It's very tart and a great replacement for lemon juice. We pair it with Gewürz juice and sparkling water for a thirst quencher; feel free to add a splash of Brut for a party spritzer.

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*

QUALIFIES FOR ONE-CENT Shipping

Price List

November 2026

NEW RELEASES *November 2026*

Price

2023 Navarro Brut RECENTLY DISGORGED *Anderson Valley* **$35.00***
Crafted from Navarro's celebrated Gewürztraminer: delicate floral perfume flirts with the yeasty-toasty scents of the cellar.

2025 Chardonnay Table Wine *Anderson Valley* **$22.00**
Apple-pear fruit entwined with toasty French oak; a hint of butter and a refreshingly low price. **Full Case Special: $216.00/case ($18.00/bottle)****

2025 Gewürztraminer *Estate Bottled (Dry)* *(750 ml)* **$28.00** *(375 ml)* **$16.00**
Daphne and lychee lead to rich, vibrant citrus and apricot flavors in this full-bodied, dry, lush wine. **Double Gold Medal winner. Best of Class. 95 points.**
Full Case Special: $276.00/case ($23.00/bottle)**

2025 Grüner Veltliner *Anderson Valley* **$27.00**
Exuberant white pepper and tangerine essence, hints of spring herbs, bone dry with refreshing acidity. **Double Gold Medal winner. Best of Class. 98 points.**
Full Case Special: $264.00/case ($22.00/bottle)**

2025 Muscat Blanc *Estate Bottled (Dry)* **$27.00**
Heady orange blossom aromas introduce a palate of mandarin and tropical fruit with a dry finale. **Double Gold Medal winner. 93 points.** **Full Case Special: $264.00/case ($22.00/bottle)****

2025 Pinot Gris *Anderson Valley* **$27.00**
Intense floral perfume, round and ripe pear, golden apple and peach flavors, a long, zesty finish. **Double Gold Medal winner. Best of Show. 99 points.** **Full Case Special: $264.00/case ($22.00/bottle)****

2025 Riesling *Anderson Valley* **$27.00**
Cool fermented and aged *sur lie*. A dry wine with Granny Smith apple-pear flavors and zippy acidity. **Gold Medal winner. 92 points.** **Full Case Special: $264.00/case ($22.00/bottle)****

2024 Pinot Noir *Méthode à l'Ancienne* *(750 ml)* **$39.00** *(UNFILTERED)* **$39.00** *(375 ml)* **$22.00** *(magnum)* **$79.00**
"Bold aromatics with dark Bing cherry, Damson plum, nutmeg, orange zest, red vines and French oaks on the nose; the palate is juicy strawberry-pomegranate, clove, star anise, mineral and silky tannins to finish." —*WineEnthusiast.com* **Gold Medal winner. 96 points.**
Full Case Special: $384.00/case ($32.00/bottle)**

2024 Pinot Noir *Deep End* *(750 ml)* **$59.00*** *(magnum)* **$119.00***
Layers of ripe raspberry and cherry, a rich mid-palate and 16 months in barrels add vanilla, toast and 7-spice top notes. **Gold Medal winner.**

2024 Zinfandel *Old Vine Cuvée* **$29.00**
Heritage vines capture a unique time and place; wild blackberry jam, Italian plums and forest floor. **Gold Medal winner.** **Full Case Special: $276.00/case ($23.00/bottle)****

2025 Riesling *Cluster Select Late Harvest* *(750 ml)* **$79.00** *(375 ml)* **$39.00**
Fruity, floral flavors that soar with apricot, orange, almond and honey notes backed up with tangy acidity. **Double Gold Medal winner. Best of Show. 94 points.** **Full Case Special: $384.00/case ($32.00/bottle)****

2026 Gewürztraminer *(white)* **Grape Juice** **$17.00**
2026 Pinot Noir *(red)* **Grape Juice** **$17.00**
"Made from quickly pressed, chilled, and filtered Gewürztraminer and Pinot Noir grapes, the juices are prevented from fermenting and have no trace of alcohol." —*thekitchn.com*

2026 Verjus *(green juice from Chardonnay grapes)* **$17.00**
A piquant cooking replacement for vinegar or lemon juice that doesn't conflict with wine.

Discounts Deduct 5% for ½ case (6 bottle) orders, 10% for a full case, 15% for 3 to 9 cases, 20% for 10 or more cases. Varieties of wine and juice may be mixed in any order. No further discounts on specially priced samplers or full case specials.

CURRENT RELEASES *November 2026*

Price

2024 Chardonnay *Première Reserve* *(750 ml)* **$33.00** *(375 ml)* **$18.00**
"Sumptuous aromatics, French oak; supple palate, peach, apple, orange zest, mouthwatering finish." —*WineEnthusiast.com* **Double Gold Medal winner. 96 points.**

2024 Chardonnay *Mendocino* **$27.00**
"Vivacious aromatics with green apple, pear, citrus, nutmeg; the palate is apple, melon and cantaloupe." —*WineEnthusiast.com* **Double Gold Medal winner. Best of California. 97 points.**

2025 Pinot Blanc *Anderson Valley* **$24.00**
An herbal springtime bouquet; honeydew-green apple flavors and a minerally, refreshing finish. **Double Gold Medal winner. Best of Class. 97 points.**

2024 Pinot Gris *Deep End* **$33.00**
"White nectarine, peaches and orange rind and a good mineral and acid profile that sends the finish singing." —*WineEnthusiast.com* **Double Gold Medal winner. Best of Class. 97 points.**

2023 Riesling *Deep End* **$33.00**
"Zippy, fresh with flavors of apricot, orange cream, cantaloupe, white pepper and a long mouthwatering finish."—*WineEnthusiast.com* **Platinum Medal winner. Best of Show. 98 points.**

2025 Sauvignon Blanc *Cuvée 128* **$26.00**
A captivating mix of tropical and grassy aromas, rich flavors and a crispness that invites another sip. **Double Gold Medal winner. Best of Class. 97 points.**

2024 White Roan *Mendocino* **$29.00**
"Marsanne and Roussanne. Robust aromatics, unctuous palate with lemon curd, peach, apple and mineral finish." —*WineEnthusiast.com* **Gold Medal winner. Best of Class. 97 points.**

2025 Edelzwicker *Anderson Valley (Semidry)* **$22.00**
Lip-smackingly juicy peach, lime and tropical fruit; perfect for warm-weather meals. **Double Gold Medal winner. Best of Class. 97 points.**

2025 Rosé of Pinot Noir *Anderson Valley* **$27.00**
A juicy raspberry note that complements Hammer Olsen's signature cherry-strawberry character. **Double Gold Medal winner. Best of Class. 98 points.**

2023 Barbera *Mendocino* **$29.00**
Barbera's lively cherry-like center with touches of blackberry, Santa Rosa plum, chocolate and thyme. **Double Gold Medal winner. 99 points.**

2024 Navarrouge *Mendocino Red Table Wine* **$22.00**
A blend of Zinfandel, Carignane and Pinot Noir with splashes of Sangiovese, Grenache, Syrah and Mourvèdre. **Gold Medal winner.**

2024 Pinot Noir *Anderson Valley* **$29.00**
Aromatic notes of cherry, dust and forest floor with vibrant cherry-raspberry flavors wrapped in toasty oak. **Gold Medal winner. 92 points.**

2023 Gewürztraminer *Late Harvest (Sweet)* *(375 ml)* **$25.00**
A potpourri of tropical fruit flavors: papaya, passionfruit, lychee and ginger with sufficient acidity to glitter. **Platinum Medal winner. Best of Class. 94 points.**

2024 Riesling *Late Harvest (Sweet)* *(750 ml)* **$49.00** *(375 ml)* **$25.00**
Lush with an engaging peach, apple and citrus quality. Perfect with artisanal cheeses or dessert. **Gold Medal winner.**

2019 Gewürztraminer *Cluster Select Late Harvest (Very Sweet)* *(375 ml)* **$39.00**
"Super-concentrated and indulgent, this wine is saturated with delicious honey, orange-blossom and peach flavors and has a surprisingly light and graceful texture." —*WineEnthusiast.com* **Platinum Medal winner. Best of Show. 96 points.**

* LIMITED QUANTITIES ARE AVAILABLE. WILL SELL OUT IN THE NEXT FEW WEEKS.
** UNTIL 12/31/26 OR WHENEVER SOLD OUT.