2012 White Roan, Mendocino: Horsing around
2013 Pinot Blanc, Mendocino: Family ties
2012 Muscat Blanc, Estate Bottled, Dry: Hip hop
2012 Gewürztraminer, Cluster Select Late Harvest: All star
2013 Rosé, Mendocino: Rosebud
2012 Navarrouge, Mendocino: Splish, splash
2011 Syrah, Mendocino: Historic value
2011 Grenache, Mendocino: Geography lesson
2011 Zinfandel, Old Vine Cuvée: Crisis control
2011 Pinot Noir, Deep End Blend: Dive into the Deep End
CELLAR RELEASE

Aging with grace

We first released our 2010 Pinot Noir Méthode à l’Ancienne almost two years ago and recently dug into our cellar for the last few pallets as a treat for our mailing list customers. Don’t pass up this opportunity to taste this patiently cellared beauty for just $29.00. Read our customers’ comments below.

Gold Medal winner. Best of Class.

“A well structured and highly pleasurable wine that is immediately enjoyable.”

“Light ruby color with cherry, raspberry, earth and spice aromas. On the palate, it’s medium/full-bodied, balanced, and smooth with cherry, raspberry, mushroom, and baking spice flavors. Long finish.”

“Very good body and nose. I enjoyed the tart cherry and cranberry. It outshines a French pinot we paired with the meal as well.”

“Easily my favorite over the last few vintages and seemed this one would have many good years in front of it...”

<table>
<thead>
<tr>
<th>Harvested</th>
<th>Oct. 1-19, 2010</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugars at harvest</td>
<td>25.2° Brix</td>
</tr>
<tr>
<td>Bottled</td>
<td>Sept. 1-6, 2011</td>
</tr>
<tr>
<td>Cases available</td>
<td>632</td>
</tr>
<tr>
<td>Alcohol</td>
<td>14.1%</td>
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<tr>
<td>Titratable acidity</td>
<td>7.4 g/L</td>
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<tr>
<td>pH</td>
<td>3.54</td>
</tr>
<tr>
<td>Price (750 ml)</td>
<td>$29.00</td>
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</table>

Ted Bennett and Deborah Cahn
Aaron and Sarah Cahn Bennett

Conserving resources

Facing drought, an ingenious river otter crossed the highway and started fishing in Navarro’s pond. In an attempt to be as resourceful, we have installed wind turbines to minimize vineyard water consumption. A lean season is a good time to stock up; several releases were produced in such small lots that we make them available to our mailing list friends on a first-come basis. This spring we are releasing three dry white wines: Navarro’s first Roussanne-Marsanne blend inspired by wines of the Rhône, our value-packed Pinot Blanc and a crisp Muscat Blanc. Five vigorous red wines and a blushingly pretty rosé are also being introduced, plus a luscious Cluster Select Gewürztraminer, our top Medal winner ever. Pinot Blanc and Navarrouge are offered with case specials for $12.33 per bottle, which is a great way to conserve cash. The bargain priced samplers, full case specials and One-Cent ground freight on all case orders will be offered until April 30th on a first come basis.

Cheers,

Ted Bennett and Deborah Cahn
Aaron and Sarah Cahn Bennett
2012 White Roan
65% Roussanne
35% Marsanne
Mendocino

Wild Camargue horses, an ancient breed, which we were lucky enough to spot last spring while visiting that magical part of France where the Rhône River runs into the sea.

Horsing around

We purchased Marsanne, Roussanne and Viognier grapes from Bonofiglio Vineyards in 2012. After pressing, the Marsanne juice was cool-fermented in an oak oval; the Roussanne and Viognier began their fermentations in stainless steel and then were racked to seasoned oak barrels and puncheons for aging on light lees. After eight months in barrel, the wines appeared ready to bottle; blending tastings began in May 2013. First we held a staff tasting of 2011 Roussanne, Marsanne and Viognier blends, primarily from the south of France, to educate our palates. Blending Day 1: The panel tasted fully identified individual lots. Roussanne seemed the most flavorful and complete, the Marsanne seemed fuller, aromatic, but needed some weight in the mid-palate. The Viognier

was spicy and aromatic but with discernible heat in the finish. Day 2: Five different combinations of Marsanne, added to Roussanne, were tasted blind; six out of seven tasters chose a blend with 65% Roussanne and 35% Marsanne. Day 3: Using the previous day’s winning blend as the new base wine, four wines were tasted with varying additions of Viognier; five out of eight of us liked no addition and two liked the lowest addition, so we corralled our choice to just Roussanne and Marsanne for this bottling. Texture and viscosity take center stage; crisp with a touch of wet stone and pine needles, making this an invigorating alternative to Chardonnay. Pairs well with grilled halibut, chicken with artichoke hearts or sushi.

Glen McGorty is the UC Davis Wine-grape Advisor for Mendocino County. He planted Bonofiglio Vineyard to well-regarded clones of the principal white grape varieties grown in France, near the Rhône River, both to supplement his retirement and, more importantly, as a legacy to Mendocino, confirming that these varietals can thrive in our county.

Harvested Sept.20/Oct.1, ’12
Sugars at harvest 23.1° Brix
Bottled June 28, 2013
Cases produced 652
Alcohol 13.6%
Titratable acidity 7.1 g/L
pH 3.34
Price (750 ml) $18.00

Gold Medal winner.
Family ties

In addition to the color mutations, black, grey and white, at least 156 European grape varieties have been identified by DNA analysis to have a direct parent-offspring relationship with Pinot. Surprisingly, Pinot is the parent of Chardonnay and Gamay, the grandparent of Chenin Blanc and Sauvignon Blanc and the great grandparent of Colombard and Cabernet Sauvignon. Pinot has been propagated by vegetative reproduction for centuries and the variety is thought to have existed for about 2,000 years; enough time for the vine to mutate into more than 1,000 registered clones. French ampelographers found white mutations of Pinot Gris in Chassagne-Montrachet in 1895, and then in Nuits-Saint-Georges in 1896, which means the white mutation had occurred at least twice and was not a mutation of Pinot Noir as previously thought. Pinot Blanc’s viticultural characteristics are similar to Gris and Noir: early bud-break and ripening, requiring a temperate climate, small berries and a susceptibility to fungal diseases. August 2013 was warm in Mendocino, consequently harvest was about ten days earlier this vintage as compared to 2012. After destemming and pressing, the juice was cool-fermented in stainless steel, then racked to French oak puncheons. A cuvée including 6% Chardonnay delighted the staff with its bright, citrus-herbal flavors and fresh clover aromas. Celebrate spring by serving it with fresh Laychee cheese or pair with sausages and fennel-apple slaw for an affordable supper.

Harvested    Sept. 16, 2013
Sugars at harvest   22.7° Brix
Bottled   Feb. 12, 2014
Cases produced   1217
Alcohol      13.7%
Residual sugars 0.2%
Titratable acidity  6.9 g/L
pH        3.32
Price (750 ml) $15.00

Spring Case SPECIAL!
Buy it by the case for only $148.00; a savings of $32.00. That’s only $12.33 per bottle.
The largest plantings of Muscat Blanc à Petits Grains are in Italy, with most of the 33,000 acres going into the production of the sweet and slightly sparkling Moscato d’Asti. Production of California’s sweet, fizzy Muscat wine is currently setting new records as the popularity of this wine style continues to woo more and more young wine drinkers. We suspect that many of these younger drinkers will eventually graduate to drier wines, as did the previous generation, who once clamored for White Zin. After forty years of coaxing customers to try our dry Gewürztraminer, we have some worries over increased Muscat grape production. For years the majority of Gewürztraminer wines, California or Europe, were sweet. New visitors to Navarro’s tasting room sometimes pass over our flagship Gewürz since they don’t expect this variety to be dry. We’re somewhat relieved we only farm about three acres of Muscat. Not only does the variety present viticultural challenges in Anderson Valley’s coastal climate, but to expand sales of this dry bottling, which defies common expectations of residual sugar level, would require years of pleading “Please try it; it’s dry!”.

The juice from our Muscat grapes was cool fermented in oak ovals where the wine rested on the lees for nine months. Aromas of gardenias, narcissus and orange peel with a startling dry finish, this aromatic bombshell is the perfect complement to oysters or prosciutto wrapped asparagus. Gold Medal winner. Best of Class.
All Star

After the meager 2010 and 2011 vintages, where we bottled less wine than needed, it was a relief to have a decent Gewürz crop in 2012. The bountiful harvest put us in such a confident mood that we decided a big-time gamble was in order. We harvested enough Gewürz to produce the desired quantities of 2012 Estate Bottled Gewürztraminer and Edelzwicker but we left about twenty tons of grapes on the vine, hoping the fruit would rot. We visited the field frequently and although botrytis was spreading, so were the undesirable molds. Our gamble seemed increasingly reckless with each review. In late November, four days after Thanksgiving, we began harvesting; after tossing fruit with undesirable rots on the ground, we harvested less than seven tons of botrytised fruit to produce this honeyed beauty. We began entering this wine in national and international wine competitions in March 2013 and with each Gold medal, or more select accolade, we were convinced we had produced a very special wine. Recently, at a family celebration, we pulled out a 1983 Na- varro Cluster Select wine, one of our first dessert wines to garner a horde of Gold medals. Everyone at the table swooned. This clean, peachy ambrosia will be delicious decades from now, so save some in your cellar as these age worthy, golden nectars are ideally suited for remembering and celebrating special occasions.

Winner of thirteen Gold Medals. Best of Class. Best of Show.

2012 Gewürztraminer
Cluster Select Late Harvest
Anderson Valley, Mendocino

Alfredo Bucio getting ready to pump Gewürz juice into an oak cask for fermentation and aging. The bucket of stainless steel fittings are used to connect hoses, measuring devices, pumps, venturi devices to any tank, destemmer or press in the winery.

Manuel Eligio, Navarro’s cellar-master, cleaning the spouts of a bottling machine. Producing sound white wines requires that equipment must be squeaky-clean, especially if the wine contains any fermentable sugars.

Navarro garners a lot of Gold medals, but this is our first wine for a perfect score of thirteen Gold medals out of thirteen entries. Seven times Best of Class and four times Best of Show.

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<tr>
<th>Harvested</th>
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<tr>
<td>Sugars at harvest</td>
<td>32.5° Brix</td>
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<tr>
<td>Bottled</td>
<td>Feb. 21, 2013</td>
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<tr>
<td>Cases produced</td>
<td>672</td>
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<tr>
<td>Alcohol</td>
<td>9.2%</td>
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<tr>
<td>Residual sugars</td>
<td>16.2%</td>
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<tr>
<td>Titratable acidity</td>
<td>9.1 g/L</td>
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<tr>
<td>pH</td>
<td>3.10</td>
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<tr>
<td>Price (750 ml)</td>
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<td>(375 ml)</td>
<td>$35.00</td>
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Navarro Samplers

New wine releases at savings up to 24%

Aimee Hanson, and the rest of our staff, will be manning the phones extra hours from 8 AM till 6 PM weekdays and 9 AM to 6 PM weekends to help you take advantage of bargain sampler prices and our One-Cent ground shipping offer. Navarro’s farm-direct wines always represent an excellent value and our specially priced samplers feature discounts up to 24% until April 30.

No. 1

10 bottles

All new

A bottle each of Navarro’s ten new releases: three dry, crisp whites, a delightful rosé, five medal winning reds and a luscious Cluster Select Gewürztraminer.

2013 Pinot Blanc
Mendocino (Dry)
2012 Muscat Blanc
Estate Bottled (Dry)
2012 White Roan
Mendocino
2013 Rosé
Mendocino (Dry)
2012 Navarrouge
Mendocino Red Table Wine
2011 Pinot Noir
Deep End Blend
2011 Syrah
Mendocino
2011 Grenache
Mendocino
2011 Zinfandel
Old Vine Cuvée
2012 Gewürztraminer
Cluster Select (375 ml)

#1—10 bottle Sampler
$199.00
Savings of $51.00

No. 2

12, 6 bottles

New dry six

Choose either one or two bottles each of six new dry releases; three crisp whites, a mouthwatering rosé and two Gold Medal winning reds.

2013 Pinot Blanc
Mendocino (Dry)
2012 Muscat Blanc
Estate Bottled (Dry)
2012 White Roan
Mendocino
2013 Rosé
Mendocino (Dry)
2012 Navarrouge
Mendocino Red Table Wine
2013 Rosé
Mendocino (Dry)

#2A—12 bottle Sampler
$199.00
Savings of $49.00

#2B—6 bottle Sampler
$109.00
Savings of $15.00

No. 3

12, 6, 3 bottles

Voted most popular

Choose either one, two or four bottles each of Navarro’s most popular new wines; a crisp white, a robust red and a springtime rosé.

2013 Pinot Blanc
Mendocino (Dry)
2012 Muscat Blanc
Estate Bottled (Dry)
2012 White Roan
Mendocino
2013 Rosé
Mendocino (Dry)
2011 Syrah
Mendocino
2011 Grenache
Mendocino
2011 Zinfandel
Old Vine Cuvée

#3A—12 bottle Sampler
$157.00
Savings of $33.00

#3B—6 bottle Sampler
$83.00
Savings of $12.00

#3C—3 bottle Sampler
$44.00
Savings of $3.50

No. 4

12, 6, 3 bottles

Springtime whites

White wines with an emphasis on crisp fruit flavors for springtime pleasure. Choose one, two or four bottles each.

2013 Pinot Blanc
Mendocino (Dry)
2012 Muscat Blanc
Estate Bottled (Dry)
2012 White Roan
Mendocino

#4A—12 bottle Sampler
$167.00
Savings of $43.00

#4B—6 bottle Sampler
$89.00
Savings of $16.00

#4C—3 bottle Sampler
$47.00
Savings of $5.50

No. 5

12, 6, 3 bottles

Red & Gold triad

One, two or four bottles each of three new Gold Medal winning red releases.

2011 Syrah
Mendocino
2011 Grenache
Mendocino
2011 Zinfandel
Old Vine Cuvée

#5A—12 bottle Sampler
$259.00
Savings of $65.00

#5B—6 bottle Sampler
$137.00
Savings of $25.00

#5C—3 bottle Sampler
$71.00
Savings of $10.00

No. 6

12, 6 bottles

Solid Gold

One or two bottles each of six Gold Medal winning wines earning a total of 22 Gold medals in National and International competitions.

2012 Muscat Blanc
Estate Bottled (Dry)
2012 White Roan
Mendocino
2011 Syrah
Mendocino
2011 Zinfandel
Old Vine Cuvée
2011 Pinot Noir
Méthode à l’Ancienne
2012 Gewürztraminer
Cluster Select (375 ml)

#6A—12 bottle Sampler
$239.00
Savings of $72.00

#6B—6 bottle Sampler
$127.00
Savings of $28.50

Navarro usually ships in recyclable cardboard but you may request styrofoam which offers better temperature protection. Navarro’s website is available 24-7 at www.NavarroWine.com, but if you prefer talking to Chris Spazek, or other members of our friendly, well-informed staff, we can help you at 707-895-3686 or 800-537-9463 from 8 AM till 6 PM weekdays and 9 AM to 6 PM weekends.
2013 Rosé
Mendocino
94% Grenache, 6% Carignan

Jim Klein and Ed Pallini (Debbie’s father). We’ve been purchasing grapes from the Pallini family every year since 1991 and you can count on Ed’s footsteps in the vineyard during the growing season.

Just like Pinot, Grenache comes in three colors: white, grey and black. We’re confident that the red wine, being sold in this newsletter as Grenache, is produced from the Grenache Noir grape variety but suspect that some, or perhaps all, the Grenache grapes in this rosé bottling, are of the Gris variant. The fruit comes from Debbie Pallini’s ancient head-trained vines, planted by her father and grandfather in 1952. Our first efforts in making a deeply colored red wine from this variety were disappointing, so in 2002 we decided to try producing a rosé. We were delighted with the results and with the aromatics in Debbie’s grapes. This perfume is a characteristic of the Gris variety but it is enhanced by the fact that Pallini’s site is especially cool. Whatever the exact type of Grenache, we are tickled pink with the rosé wines produced from this vineyard. In 2013, to augment Pallini’s grapes, we sourced a small amount of Grenache Noir from Al Tollini, a much appreciated grower of grapes for Navarro’s Zinfandel. To add complexity to the cuvée, we also purchased old-vine Carignan from Al’s grandfather. So although our model for rosé comes from the south of France, the grapes for this bottling were grown by the descendants of Mendocino’s industrious Italian immigrants. Dry with suggestions of rose petal, vanilla and strawberry and a delicate pink cast, this wine is a pretty addition to bouillabaisse, crab cakes or risotto primavera.

Harvested Sept.26-Oct.14,’13
Sugars at harvest 24.2° Brix
Bottled Feb. 11, 2014
Cases produced 798
Alcohol 13.6%
Titratable acidity 7.1 g/L
pH 3.31
Price (750 ml) $17.50
2012 Navarrouge
Mendocino Red Table Wine

Bins of fully fermented Pinot Noir ready for pressing. The 2012 harvest was plentiful since each and every wine-grape variety bore a full crop; the only way we could possibly keep up was to start pressing at 3 AM each day. Navarro's harvest hours were slightly longer than your local 7-11 minimart.

Splish, splash

Two thirds of this 2012 vintage of Navarrouge was produced from old vine Syrah and Zinfandel grapes. The grapes of this base cuvée were sourced from benchlands in the Russian River Valley near Ukiah, which is warmer than the Anderson Valley, from growers whose names are familiar in our newsletters: Tollini, Pallini, McDowell and Dark Horse. The remaining third of the wine was produced from unused portions of lots that went into Navarro's 2012 varietal bottlings: Pinot Noir, Grenache and Carignan. Each year the blend of grapes used in Navarrouge varies and in the past the red varieties we've added include Cabernet Sauvignon, Cabernet Franc, Merlot, Valdigué, Petit Sirah, Dolcetto, Cinsaut, Mourvèdre and Sangiovese. Regardless of our choice of red varieties, the grapes are fermented in open top tanks, punched down, rather than pumped, to avoid extracting coarse tannins, then aged in French oak barrels, typically for ten months. After we've added all the red varieties, near the end of Navarrouge blending trials, we sometimes add a splash of white wine to improve aromatics and balance the tannins. In the past we've used Chardonnay and Riesling but this year we've added 2.5% puncheon-aged Sauvignon Blanc. Not surprisingly, the 2012 Navarrouge is complex and full bodied with brambly flavors of black cherries, licorice and a hint of tobacco. At this price, the Navarrouge will disappear faster than Nonna's Bolognese sauce.

Spring Case SPECIAL!
Buy it by the case for only $148.00; a savings of $32.00. That's only $12.33 per bottle.

Harvested Sept. 20-Oct. 14, '12
 Sugars at harvest 23.5° Brix
 Bottled Aug. 20-22, 2013
 Cases produced 2,899
 Alcohol 13.4%
 Titratable acidity 6.0 g/L
 pH 3.80
 Price (750 ml) $15.00

Silver Medal winner.
2011 Syrah
Mendocino

Heath Dolan at Dark Horse Vineyards. The Dolan family members are experienced winemakers, as well as grape-growers, making it easy for us to communicate Navarro’s needs. Since both the Grenache Noir and Syrah were biodynamically grown by Dark Horse Vineyards on volcanic soil, there is definitely a sense of place in these two wines.

Historic value

Urban legend says that Syrah came from Syria or Persia, hence the name Shiraz. 1998 DNA research would indicate otherwise. Mondeuse Blanche, one of Syrah’s parents, is a Savoie variety grown in eastern France near the Alps, in the departments of Ain, Isère and Haute-Savoie. Dureza, the other parent, is an almost extinct variety grown close by in the Drôme and Isères. Since Syrah was a spontaneous vineyard cross, the two varieties would have had to grow in close proximity and remote Isère, in the French Rhône-Alps, seems to be the most probable place of origin. The anthocyanins in Syrah skins are higher than many other red wine grape varieties making its wine suitable for long term aging and maturation. To soften Syrah’s tannic edge, Navarro’s tasting panel chose a blend which included twenty percent Dark Horse Grenache. Dark and earthy, it has hints of black currant, plum and coffee. Gold Medal winner.

2011 Grenache
Mendocino

Ulises Garcia replaces the stainless steel tank top after punching the must down on newly crushed grapes. We replace the top with a cloth mesh once the fermentation is bubbling, releasing carbon dioxide and some alcohol.

Geography lesson

Grenache (Garnacha) most likely originated in Spain and the strength of the Aragon Kingdom accounts for the wide dispersal of the grape around the western Mediterranean. The earliest mention of Garnacha is about 1513 under the name Aragones, designated as a black-berried variety from Madrid. In 2006, Italian researchers challenged that hypothesis asserting that the variety came from the island of Sardegna where it is known as Cannonau. However, all three color variants, black, grey and white, exist in Spain but not in Sardegna. More recent genetic studies indicate significant clonal diversity of Garnacha in Spain but not in Sardegna. Grenache produces fruity red wines but it is typically blended with grape varieties with more color and tannin. As is the custom in Châteauneuf-du-Pape, we blended in sixteen percent Dark Horse Syrah; boldly chewy with hints of sandalwood, cloves, black olives and cassis. Gold Medal winner.

Fermentation on native yeasts generally begins several days after the grapes are crushed into these fermenters; once the native yeast have initiated the process, Taylor Mattus adds some well-known yeast to guarantee that the fermentation finishes cleanly.

Harvested Oct. 15, 2011
Sugars at harvest 25.0° Brix
Bottled Aug. 24, 2012
Cases produced 530
Alcohol 13.9%
Titratable acidity 6.7 g/L
pH 3.64
Price (750 ml) $27.00

Harvested Oct. 15, 2011
Sugars at harvest 26.1° Brix
Bottled Aug. 29, 2012
Cases produced 120
Alcohol 13.7%
Titratable acidity 6.0 g/L
pH 3.65
Price (750 ml) $27.00
Crisis control

Delivering fully-ripe Zinfandel to Navarro in 2011 wasn’t easy. A series of storms in the first week of October created crummy growing conditions and Zinfandel, with its tight clusters, is especially prone to rot. We only had a few days warning of the impending storm. We quickly harvested any of Navarro’s fields that were ripe and we advised our red wine-grape growers in the Russian River Valley to do the same. “If the fruit is ripe, get it harvested before the storm!” Farming is all about crisis management and most experienced farmers have seen storms and have lost crops before. They are well aware that their performance during just two days of grace would determine a sizeable portion of their 2011 income. Ed Berry has a perfect site for Zinfandel and he had two blocks of 65-year-old vines with deliciously ripe fruit. He sprang into action and lined up a crew right after we phoned and harvested his two best lots. Al Tollini’s best field was ripe, but he decided to wait until the last minute before the storm to squeeze the last little bit of ripeness out of his 80-year-old vines. This wine is a testament to the doggedly hard work of these two growers; the old-vine Zin we produce from their grapes is as intense and full of character as are the farmers who tended the vines. The fruit was destemmed, fermented in open-top tanks for two weeks then the must was pressed and the wine aged in French oak barrels for 10 months; gutsy with intimations of wild blackberries, tea and black figs. Gold Medal winner.

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2011 Zinfandel
Old Vine Cuvée
Mendocino

We enjoy Ed Berry’s determination and no-nonsense attitude in delivering his crop.

Delivering fully-ripe Zinfandel to Navarro in 2011 wasn’t easy. A series of storms in the first week of October created crummy growing conditions and Zinfandel, with its tight clusters, is especially prone to rot. We only had a few days warning of the impending storm. We quickly harvested any of Navarro’s fields that were ripe and we advised our red wine-grape growers in the Russian River Valley to do the same. “If the fruit is ripe, get it harvested before the storm!” Farming is all about crisis management and most experienced farmers have seen storms and have lost crops before. They are well aware that their performance during just two days of grace would determine a sizeable portion of their 2011 income. Ed Berry has a perfect site for Zinfandel and he had two blocks of 65-year-old vines with deliciously ripe fruit. He sprang into action and lined up a crew right after we phoned and harvested his two best lots. Al Tollini’s best field was ripe, but he decided to wait until the last minute before the storm to squeeze the last little bit of ripeness out of his 80-year-old vines. This wine is a testament to the doggedly hard work of these two growers; the old-vine Zin we produce from their grapes is as intense and full of character as are the farmers who tended the vines. The fruit was destemmed, fermented in open-top tanks for two weeks then the must was pressed and the wine aged in French oak barrels for 10 months; gutsy with intimations of wild blackberries, tea and black figs. Gold Medal winner.

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Al Tollini has several blocks of Zinfandel; the wine produced from a block planted in 1932 is routinely a part of Navarro’s Old Vine Zinfandel.

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Harvested     Sept.20-Oct.1,’11
Sugars at harvest     26.8° Brix
Bottled              Aug. 30, 2012
Cases produced       341
Alcohol             15.4%
Titratable acidity   6.7 g/L
pH                   3.78
Price (750 ml)       $27.00
Cheese wiz

For cheese lovers, whose childhood memories unfortunately include yellow goop which squirted out of a pressurized can, it is sometimes a surprise to learn that cheese, real cheese, is a seasonal product. Pennyroyal Farm is Navarro Vineyard's sister farm in Boonville. Between the end of February and the end of March, about two hundred kids and sixty lambs will be delivered in Pennyroyal's barn. To maintain the vigor of our flocks, we do not milk in January and February or the beginning of March. Our first fresh cheese, Laychee, will not be available until mid-March and our surface ripened Bollie's Mollies will not be ready until two weeks later. During the dry months, Pennyroyal's Vintage and Reserve Boont Corners remain available; three pound rounds have been carefully aging on wooden planks for four to ten months and are complex and yummy. Pennyroyal's Farm to Table Program is the best way to taste handmade, local, seasonal cheeses delivered overnight at their peak of flavor. As a member, five times a year you will receive a selection of three seasonal cheeses with a combined weight of about 1 3/4 pounds.

The annual cost of a five-shipment Pennyroyal Farm to Table Program is $199, about a 20% discount off retail. The next Farm to Table shipment goes out at the end of March. To join, you can put a note on the enclosed order form, sign up online at www.PennyroyalFarm.com or give Navarro’s staff a phone call.

Cheese and wine must be shipped separately!