

NAVARRO

Vineyards

2016 Pinot Blanc, *Mendocino: Fresh start*

2016 Sauvignon Blanc, *Cuvée 128: Happy ending*

2015 Chardonnay, *Première Reserve: Lock, stock and barrel*

2015 Chardonnay, *Mendocino: Get real*

2015 Chardonnay, *Barrel Fermented: Butter flies*

2016 Rosé of Pinot Noir, *Anderson Valley: Climate angst*

2016 Riesling, *Late Harvest: Ambrosia*

2015 Pinot Noir, *Anderson Valley: Still crazy*

2014 Zinfandel, *Old Vine Cuvée: Coming in first*

2013 Cabernet Sauvignon, *Mendocino: Size matters*



OUR SPRING 2017 RELEASES

Fill 'er up

We are releasing ten new wines this spring, primarily from the '15 and '16 vintages. Three stylistically different 2015 Chardonnays are being offered: a fruit-driven *Mendocino*, a well-structured and lemony *Première Reserve*, and a variation we label simply as *Barrel Fermented*. Two other dry white wines are being released, a crisp, sassy 2016 Sauvignon Blanc and Navarro's springtime-fresh, value-packed 2016 Pinot Blanc, which is available as a full-case special for only \$12.42 per bottle. Completing our spring releases is a blushing beautiful dry 2016 Rosé of Pinot Noir and three Gold Medal winning reds: 2015 Pinot Noir, 2014 *Old Vine* Zinfandel and 2013 Cabernet Sauvignon. We have patiently barrel aged the Cab for two years plus another year and a half in the bottle. Special pricing on samplers and full case specials on the *Mendocino* Chardonnay, Pinot Blanc, Rosé of Pinot Noir and *Anderson Valley* Pinot Noir, as well as *One-Cent ground freight* and reduced air freight for all 12 bottle orders will be available until May 31st.



Thanks for supporting our family farm,

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



Aaron celebrating another Navarro Gold medal. Of all the wines we produce, Navarro's Late Harvest wines always receive the most kudos.

Ambrosia

In early September 2016, Navarro's crew had just begun harvesting Pinot Noir, an early ripening variety, when a field sample showed that a field of Riesling, a late ripening variety, was also ripe. We were surprised and, to add to our surprise, many of the grape clusters were affected by *botrytis*. This noble rot is normally caused by rain during harvest. In this case, Philo's daily morning fog was the stimulus. Navarro's tasting room was completely sold out of *Late Harvest* wines so we decided to harvest the field and produce a sweet wine. Naming this wine *Late Harvest*, when it was produced from the first Riesling grapes harvested, seems like a misnomer but it is deliciously sweet and produced from *botrytis* affected grapes which fits our definition of *Late Harvest*. Ripe Riesling flavors of peach and apple are augmented with enticing apricot-honey notes from the *botrytis* affected berries; high acidity provides a zingy finish to this ambrosia.

Harvested	Sept. 10, 2016
Sugars at harvest	26.9° Brix
Bottled	Feb. 15, 2017
Cases produced	327
Alcohol	10.9%
Residual sugars	8.2%
Titrateable acidity	11.0 g/L
pH	3.05
Price (750 ml)	\$49.00
(375 ml)	\$25.00



May 12, 2016. Vineyard preparations prior to planting Pinot Blanc vines at Navarro Vineyards. Soil amendments, drain tile, drip irrigation mainlines and overhead sprinklers for frost protection have already been installed. The two inch round steel pipes are endposts for each row and the black tubing being tied to the post is connected to the drip irrigation mainline. The T-posts on the tractor's trailer are placed at nine foot intervals as line-posts for trellis support. The tall, thin stakes are quarter-inch rebar placed three feet apart; a few days later vines were planted next to each stake. In 2017, we will train the vine trunks up the rebar for a permanent trunk.



Fresh start

For the last 20 years Navarro has produced a dry white wine meant to be enjoyed young and fresh. Originally we sourced fruit from an old Chenin Blanc vineyard until the vineyard was sold in 2011. While looking around for a replacement we found a mature Pinot Blanc vineyard located at the Schrader Ranch south of Ukiah; we felt lucky

since there are only 43 acres of this variety in Mendocino County. The wine quickly became a favorite in our house because of the crisp apple flavors and zesty, spring-time freshness. Anderson Valley is the most logical place in California to plant this variety and we now had proof that delicious wine from this variety could be crafted in Mendocino. We decided to plant Pinot Blanc so, in 2014, we ordered benchgrafts from a nursery specifying

two respected Pinot Blanc clones grafted onto a rootstock that had performed well at Navarro. In the spring of 2016 we received and planted 4,850 dormant, one-year-old vines. The first crop from this field is expected in 2019. In the meantime, we fermented Schrader's 2016 Pinot Blanc grapes in a refrigerated stainless-steel cask, then aged the wine *sur lie* in seasoned French oak barrels for four months.

After a couple of tastings we decided to add eight percent Chardonnay to fill out the mid palate. Try it with a selection of cheeses, like those from our sister ranch, Pennyroyal Farm, as the bright but creamy texture of Pinot Blanc is a perfect pairing with *Laychee* and *Velvet Sister*.

Harvested	Sept. 14–21, 2016
Sugars at harvest	21.6° Brix
Bottled	Feb. 14, 2017
Cases produced	921
Alcohol	12.6%
Titrateable acidity	7.1 g/L
pH	3.34
Price (750 ml)	\$16.00



SPRING SPECIAL!

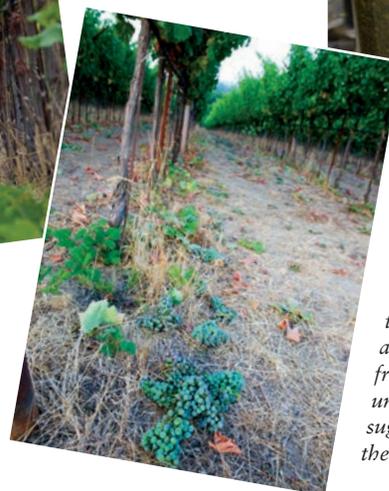
Buy it by the case for only \$149.00; a savings of \$43.00. That's only \$12.42 per bottle.

2016 Sauvignon Blanc
Anderson Valley, Mendocino
Cuvée 128

Removing Sauvignon Blanc leaves prior to harvest. At the 2017 Mendocino Crab and Wine Festival, the professional judges rated Navarro Savvy as the best Mendocino wine to complement crab.



Navarro's bottling line. The bottles in the foreground were first filled with an inert gas and are now being filled with Sauvignon Blanc. The round machine in the background cleans the bottles prior to being filled.



Sauvignon Blanc clusters on the ground. These clusters were affected with SAD and were discarded during thinning. To determine the extent of clusters stricken, we first removed the fruit from 10 vines; five with clusters affected by SAD and five vines with all healthy fruit. We then measured the sugar content in unaffected clusters and berries to estimate the sugar level that we could expect if we harvested the Sauvignon Blanc grapes free of SAD.

Happy ending

We were pleased that by harvest time our 2016 Sauvignon Blanc crop looked picture-perfect. When walking the vineyard a few days before harvest we discovered some clusters affected with SAD, which describes both the grapes and the vintner's response. *Sugar Accumulation Disorder* occurs after veraison and causes low sugar accumulation; it was once named "sour shrivel", which accurately describes the taste and appearance of SAD-affected berries. The causes are not fully understood and no methods for control have been developed. Not all vines were affected, on affected vines not all clusters were affected and in affected clusters not all berries were affected. Our solution was to have the vineyard crew go through the field, vine by vine, look at and feel every cluster, then remove any flaccid cluster that had shriveled or was about to shrivel. It took us two days to locate and discard SAD affected fruit. We harvested

the field over the next two nights, with a separate crew preceding the pickers, feeling and discarding any cluster that had turned SAD in the last 24 hours. From our many field samples, we had estimated the sugars and acids of unaffected clusters and were delighted when the harvested juice met our finicky expectations; a happy ending to a SAD story. Half

Harvested	Sept. 5–10, 2016
Sugars at harvest	22.7° Brix
Bottled	Feb. 20–21, 2017
Cases produced	2,426
Alcohol	12.8%
Titrateable acidity	7.5 g/L
pH	3.34
Price (750 ml)	\$19.00

the juice was cool fermented and aged in oak ovals and the other half fermented in stainless steel with a portion aged in seasoned 130 gallon French oak puncheons. There are no heavy oak flavors to muddle Sauvignon's herbal-tropical flavors and the lively acidity is the perfect match with seafood.

2015 Chardonnay
Anderson Valley, Mendocino
Première Reserve

Chardonnay barrels being produced at Billon Cooperage in Burgundy. As oak staves are air-dried, the flavors become less aggressive and more nut-like; one of the reasons that we selected Billon barrels for our Reserve Chardonnay program is that they air-dried the oak staves three years rather than the customary two.



Ulises gently stirs Chardonnay barrels, keeping the yeast lees in suspension with the wine, to complete primary fermentation and encourage a secondary fermentation.

Lock, stock and barrel

One of the differences between this *Reserve* bottling and Navarro's other Chardonnays is the emphasis on creating a seamless marriage of barrels with Navarro Vineyards' fruit. We believe that the barrel selection for our *Première Reserve* Chardonnay and *Méthode à l'Ancienne* Pinot Noir is nearly as important as the grapes we've tended for over forty years. Navarro's goal is to have the oak flavors complement the Philo-driven vineyard flavors so that, as the wine ages, the sense of place isn't lost. Each year we ferment and age the same lot of wine in a selection of new barrels that vary by cooper, oak forest or production techniques. After aging, the wines are tasted and we will follow the wines' development over several years. Navarro's Chardonnay barrel trials for the 1993 vintage identified oak from the Vosges forest as best integrating with *Hammer Olsen* Chardonnay and the barrel coopered by Billon, with a medium "toast", was our favorite.

In subsequent years, Billon's barrels continued to win our Chardonnay barrel trials. Then in 1998, Billon introduced oak staves that were air dried an additional year, producing even nuttier flavors. These barrels continue to be our favorite and we ferment the juice from our most flavorful *Hammer Olsen* field in them. About a quarter of the barrels for the *Reserve* bottling are new and we age three-quarters of this Chardonnay in seasoned barrels to retain fruit. The result is a rounded entry, Chardonnay flavors of poached pear and citrus framed with barrel and cellar flavors suggesting toasted pine nuts and butter. **Silver Medal winner.**

Harvested	Sept. 7–15, 2015
Sugars at harvest	24.1° Brix
Bottled	June 16–17, 2016
Cases produced	2,192
Alcohol	13.9%
Titrateable acidity	6.5 g/L
pH	3.40
Price (750 ml)	\$27.00
(375 ml)	\$15.00
(magnum)	\$55.00

2015 Chardonnay
Mendocino

Babydoll sheep eating grape leaves. All our recent plantings feature a high trellis that allows us to keep these short-legged munchers in our vineyard throughout the year. We don't use herbicides and the use of sheep for weeding allows us to reduce tractor time and fuel. One of the side benefits is that sheep love grape leaves so when let loose in the vineyard, the first thing they eat are the leaves growing on the vine's trunk reducing a lot of suckering (and sore backs).



Sarah selecting a Chardonnay cuvée. Each weekday morning, January into July, Navarro's staff evaluates differing blends of a particular varietal to select the best wine that can be produced that vintage. Right: Everyone keeps tasting notes.



Get real

When consuming a renowned (code word: expensive) wine that is celebrated by the pundits, we feel obliged to spend hours analyzing the elixir.

Honestly, that's not the way most wine in our home is consumed. Typically, wine from our cellar is paired with our evening meal. After a hard day's work we aren't looking

for a religious experience but rather we're seeking a relaxing evening at home which includes a good bottle of vino. We seldom sit there swirling, sniffing and waxing poetically about the wine; our dinner hour is about enjoying the food, the wine, the conversation and the moment. When wine is part of the meal, it should complement what it is paired with rather than trying to steal the show. It is difficult for a 15% alcohol, tannic, 98 point Cabernet not to

overpower most main courses, whereas this unpretentious Chardonnay can complement a wide variety of dishes.

The grapes for this bottling are from two Mendocino appellations: two-thirds Anderson Valley Chardonnay, which hints of pear and citrus, and one third Potter Valley fruit that suggests peach and melon. The wine was aged in

seasoned French oak barrels and only half was put through the secondary fermentation; the resulting wine is dry and crisp with a panoply of ripe Chardonnay fruit unencumbered by strong oak flavors. It slides down easily with a meal of fresh cracked crab, roast chicken or even fish tacos. **Gold Medal winner.**

Harvested	Sept. 14–21, 2015
Sugars at harvest	23.8° Brix
Bottled	June 14–16, 2016
Cases produced	3,478
Alcohol	13.7%
Titrateable acidity	6.8 g/L
pH	3.32
Price (750 ml)	\$19.50
(375 ml)	\$11.50



SPRING SPECIAL!

Buy it by the case for only \$198.00; a savings of \$36.00. That's only \$16.50 per bottle.

NAVARRO SAMPLERS AND GIFTS

Medal winning wines with savings up to 24%

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

No. 1 12 bottles

The full Monty

Ten new releases plus two Navarro favorites: seven crisp whites, a lip-smacking rosé and four Gold Medal winning reds.

2015 Chardonnay Mendocino

2015 Chardonnay Première Reserve

2015 Chardonnay Barrel Fermented

2016 Pinot Blanc Mendocino

2016 Sauvignon Blanc Cuvée 128

2015 Gewürztraminer Estate Bottled (Dry)

2016 Riesling (375 ml) Late Harvest

2016 Rosé of Pinot Noir Anderson Valley (Dry)

2015 Pinot Noir Anderson Valley

2013 Cabernet Sauvignon Mendocino

2013 Pinot Noir Méthode à l'Ancienne

2014 Zinfandel Old Vine Cuvée

#1—12 bottle Sampler
\$239.00
Savings of \$53.50



Until May 31, Mark and the rest of the staff will be manning the phones extra hours from 8 AM to 6 PM daily to help you take advantage of full-case specials, bargain sampler prices, and One-Cent ground shipping. Our website is available 24-7 at www.NavarroWine.com.

No. 2 12, 6, 3 bottles

Picnic time

Take your choice of one, two or four bottles each of Navarro's new springtime quaffers; exceptional flavor at family prices.

2016 Pinot Blanc Mendocino

2016 Sauvignon Blanc Cuvée 128

2016 Rosé of Pinot Noir Anderson Valley (Dry)

#2A—12 bottle Sampler
\$194.00
Savings of \$34.00

#2B—6 bottle Sampler
\$99.00
Savings of \$15.00

#2C—3 bottle Sampler
\$50.00
Savings of \$7.00

No. 3 12, 6 bottles

Delightfully dry

Choose either one or two bottles each of six dry Navarro wines; three crisp whites, a blushing beautiful dry rosé and two Gold Medal winning reds.

2015 Chardonnay Première Reserve

2016 Sauvignon Blanc Cuvée 128

2015 Pinot Gris Anderson Valley

2016 Rosé of Pinot Noir Anderson Valley (Dry)

2015 Pinot Noir Anderson Valley

2014 Zinfandel Old Vine Cuvée

#3A—12 bottle Sampler
\$229.00
Savings of \$48.00

#3B—6 bottle Sampler
\$119.00
Savings of \$19.50

No. 4 12, 6 bottles

Springtime whites

Choose either one or two bottles each of the dry white varietal wines that established Navarro's reputation.

2015 Chardonnay Mendocino

2015 Chardonnay Première Reserve

2015 Chardonnay Barrel Fermented

2016 Sauvignon Blanc Cuvée 128

2016 Pinot Blanc Mendocino

2015 Gewürztraminer Estate Bottled (Dry)

#4A—12 bottle Sampler
\$199.00
Savings of \$62.00

#4B—6 bottle Sampler
\$105.00
Savings of \$25.50

No. 5 12, 6 bottles

Hearty reds

Choose either one or two bottles each of six Gold Medal winning red wines.

2015 Pinot Noir Anderson Valley

2014 Pinot Noir Méthode à l'Ancienne

2014 Pinot Noir Deep End Blend

2014 Zinfandel Old Vine Cuvée

2014 Zinfandel Mendocino

2013 Cabernet Sauvignon Mendocino

#5A—12 bottle Sampler
\$314.00
Savings of \$70.00

#5B—6 bottle Sampler
\$162.00
Savings of \$30.00

No. 6 12, 6, 3 bottles

Simply Chardonnay

Choose either one, two or four bottles each of Navarro's delicious 2015 Medal winning Chardonnays.

2015 Chardonnay Mendocino

2015 Chardonnay Première Reserve

2015 Chardonnay Barrel Fermented

#6A—12 bottle Sampler
\$235.00
Savings of \$59.00

#6B—6 bottle Sampler
\$119.00
Savings of \$28.00

#6C—3 bottle Sampler
\$64.00
Savings of \$9.50



Navarro usually ships in recyclable cardboard but you may request styrofoam which offers better temperature protection for shipments requiring extended transit time in hot weather. Navarro's farm-direct wines always represent an excellent value. Specially priced samplers and case specials feature discounts up to 24% until May 31. All subject to prior sale so don't delay!



2015 Chardonnay

Anderson Valley, Mendocino
Barrel Fermented

Newborn Babydoll lambs, when mature, will spend spring and summer in the vineyard weeding. During lambing we are with the ewes 24-7; soon after birth we move the ewe and her lamb to a moveable shelter with food and water. We paint the same number on the ewe and lamb in case one of the little guys can't find mama.



Navarro's Hammer Olsen Chardonnay vineyard, March 2011. Jose teaching others how to prune and train the vine into a bilateral cordon. This block, planted in 2007, now yields top-quality Chardonnay grapes that typically are part of our *Première Reserve* and Anderson Valley bottlings.



Butter flies

In France, Chardonnay is typically fermented in the barrel; the sugar to alcohol fermentation begins first and once the juice is warmed by the primary fermentation, the secondary fermentation, which converts malic to lactic acid, begins. The malolactic (ML) fermentation can add some buttery elements, however, if ML is active when the primary fermentation is active, most of the butter (diacetyl) is blown off. (French vigneron consider excess diacetyl a defect.) Unfortunately, if the ML fermentation finishes before the primary fermentation, the results may be disagreeable. In the 1970's a new style of Chardonnay was trendy in California; a buttery element was added. Butter's bold appearance was probably because nervous, new-world winemakers were overly cautious and let the primary fermentation completely finish before ML was introduced, consequently the diacetyl wasn't blown off by the primary fermentation. Like many winemakers, we were at first

attracted by butter bombs but, as we and the wines have aged, we think a heavy dose of diacetyl can prove distracting. None of Navarro's Chardonnays are very buttery, as we now choose strains of malolactic bacteria that produce low amounts of diacetyl, but there is still a bit in our *Première Reserve* bottling. This wine, from a grape standpoint, comes from the same fields as the *Première Reserve* bottling but in this vintage, not only did we avoid the malolactic fermentation completely as we did in 2014, but we also chose the slightly richer lots to balance the increased acidity. Crisp apple-pear flavors with an opulent texture from aging in French oak barrels. **Gold Medal winner. Best of Class.**

Harvested	Sept. 7-15, 2015
Sugars at harvest	24.4° Brix
Bottled	June 16, 2016
Cases produced	171
Alcohol	14.1%
Titrateable acidity	7.0 g/L
pH	3.31
Price (750 ml)	\$27.00

2016 Rosé of Pinot Noir
Anderson Valley, Mendocino

Ted closing the door on a Europress. Modern presses are programmable, which is great, since different white grape varieties typically require different settings as do rosé and red musts. Years of experience picking the right program helps.



Night harvesting Pinot Noir from the "C" block of the Hammer Olsen vineyard. Cold fruit is easier to process than warm fruit; the colder the fruit the slower the extraction of color and tannins. This allows for "fine-tuning" of the soak-out time before pressing.



May 1991; planting vines in Hammer Olsen Pinot "C" block. In 2010 we discovered that this field makes delightful rosé and for every subsequent vintage this field is the base wine for this Navarro bottling.



Climate angst

Budbreak in our Pinot vineyards in 2016 was in late February, which is over a month earlier than the typical date when we first started growing grapes. Early budbreak generates a lot of angst for farmers. Not only are the crops exposed to more days of potential frost in the spring, but since the grapes will be harvested a month earlier, the likelihood of harvesting in extreme heat is greatly

increased. Extreme heat during harvest is a nightmare for grape-growers as the window for optimum ripeness narrows to days rather than weeks. For the winemaker, not only is it a challenge having all the grapes arrive in a condensed period of time but the heat can have a negative effect on wine quality. We were lucky in 2016. We didn't lose any fruit to frost damage, spring weather proved mild and the vines set a nice crop. Summer pro-

gressed uneventfully and, as we expected, grapes looked like they would be ready to harvest in late August. At the end of July, however, the hot summer days came to an end and, with the exception of two days, we had pleasantly mild weather all through harvest. Miraculously, ripening was slow with the moderate temperatures and we were able to harvest all our grapes in an unhurried

seven weeks as compared to the four to five weeks we had experienced in 2014 and 2015. Seductive rose petal aromas are a result of the cool harvest weather. In this pretty Rosé, Pinot's strawberry-melon flavors are front and center; the palate is long and creamy culminating in a clean, crisp finish.

Harvested	Aug.29–Sept.12,'16
Sugars at harvest	23.4° Brix
Bottled	Feb.14 & 17, 2017
Cases available	2,146
Alcohol	13.2%
Titrateable acidity	7.3 g/L
pH	3.30
Price (750 ml)	\$22.00



SPRING SPECIAL!

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

2015 Pinot Noir
Anderson Valley, Mendocino



Mehgan, winery intern, punching down Pinot. We've learned from experience to avoid pumping Pinot; we found that gently pushing the skins back into the fermenting must by hand yields the supplest wines.



Jose picking Pinot at night under floodlights. We harvest our grapes at night when both the grapes and the pickers are cool. Yellowjacket wasps are aggressive, especially at the end of the season when the grapes are twenty-five percent sugar. Wasps are not active at night, which the pickers much appreciate.

Still crazy

Anderson Valley Pinot Noir wines continue to receive accolades from the press and there are now over 60 wineries producing Pinot from Anderson Valley grapes. A recent article in a trade magazine compared grape availability and pricing by California appellations and found that the availability and pricing of Anderson Valley Pinot Noir was uniquely similar to the availability and pricing of Napa Valley Cabernet Sauvignon. Although we haven't yet experienced the astronomical prices that Napa Cab gets, A.V. Pinot fetched up to five dollars a pound in 2015, making a twenty dollar Gold Medal winning Pinot an Anderson Valley rarity. Our colleagues mumble that Navarro is crazy. Sixty percent of the

grapes in this bottling were estate grown and the balance from our next-door neighbor. Grapes in this bottling included four different Pinot clones, grown on four different rootstocks from five sites. Not only do the clones and rootstocks add complexity to the grape's flavors, but the wine was aged in French oak barrels, twenty percent new, for eleven months adding some enticing vanilla, spice and toast elements to the wine. We sold out of the 2014 A.V. Pinot bottling in less than eight months and due to a light crop in 2015, we were only able to bottle about half of normal. This vintage will sell out very quickly, so you would be crazy to delay ordering. **Gold Medal winner.**



SPRING SPECIAL!

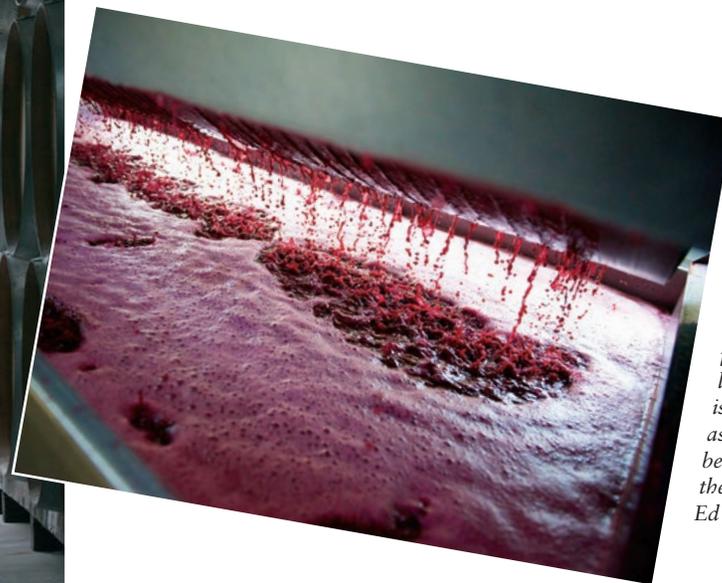
Buy it by the case for only \$216.00; a savings of \$48.00. That's only \$18.00 per bottle.

Harvested	Sept. 5–12, 2015
Sugars at harvest	26.4 Brix
Bottled	Aug. 10–11, 2016
Cases produced	1,844
Alcohol	13.6%
Titrateable acidity	5.6 g/L
pH	3.70
Price (750 ml)	\$22.00

2014 Zinfandel

Old Vine Cuvée
Mendocino

Jesus rolling an empty oak barrel into the red cellar. Jesus is a valued member of our vineyard crew; many of our employees are cross-trained in a different department so we can provide fulltime employment to all our staff. After primary fermentation we rack the Zinfandel into seasoned French oak barrels to age for about eleven months.



The juice pan when pressing fermenting Zinfandel. Zin skins produce a wine with lots of color and this is a great place to stand as intense wild black-berry scents waft over the crush pad; we love Ed Berry's Zin!

Coming in first

One of the phenomena we've observed in wine production is that the first grapes harvested frequently make the best wine. This seems counter-intuitive as the ripening period for the earliest picking is the shortest. When we harvest Pinot Noir from the same microclimate, for example, we can frequently explain why a field of vines ripened their fruit sooner than adjacent fields. Vines with a light crop ripen faster than similar vines with a heavier crop. Healthy, virus-free vines ripen their crop quicker than vines that are virused and weak. Both of these conditions, a high ratio of leaves to fruit and lack of viruses, are also related to superior wine quality, which may explain why the first grapes can be the best. We produce Zinfandel from grapes grown mostly by two experienced growers, Al Tollini and Ed Berry. Since the youngest vines they farm are almost seventy years old, all the Zin Navarro produces certainly

qualifies for "old vine" status. Each spring, we evaluate the wines from the prior vintage and in 2012, 2014 and 2015 the best Zinfandel wine was produced from the first Zinfandel grapes harvested from these two first-rate growers. Ed Berry's vines, planted in 1948, have good vigor and typically have a light crop which partially explains why this field is the first to

Harvested	Sept. 15–16, 2014
Sugars at harvest	26.1° Brix
Bottled	Aug. 7, 2015
Cases produced	455
Alcohol	14.9%
Titrateable acidity	6.7 g/L
pH	3.76
Price (750 ml)	\$29.00

ripen. The grapes were destemmed into two five-ton temperature-controlled fermentors where the skins were gently shoved into the fermenting must by hand to keep the tannins supple. After aging for eleven months in seasoned oak barrels, the wine was bottled unfiltered to preserve its strength. **Gold Medal winner.**

2013 Cabernet Sauvignon Mendocino

Jim repairing a tank temperature sensor and controller on an open-top red fermentor. A good winemaker needs to have a wide assortment of skill sets in remote Philo.



Chris and Ulises pushing Cabernet skins back into the fermenting must. Although punching-down Cab is more time consuming than using a pump, we prefer the more supple tannins that result.

Size matters

2013 was one of the driest years on record in Mendocino. While we had water in our Philo ponds from the Fall 2012 rains, we received almost no rain in the Spring of 2013. In Talmage, where Berry Vineyards and the Rattlesnake Canyon field for Navarro's Cabernet is located, rainfall was only about ten inches. Not only did this water stress reduce the size of the crop but it also reduced the size of the berries. Small berries have a lower ratio of juice to skins and seeds. When we pressed the 2013 Cabernet we experienced one of the lowest yields, measured in gallons per ton, that we've ever encountered with red varietal grapes. It's interesting that American winemakers usually talk about tons of grapes per acre whereas our European winemaker friends generally speak about hectoliters of wine per hectare. This is one of those vintages where the European terminology better illustrates what happens to the vines in drought

conditions. After harvest the Cab grapes were destemmed into open-top fermentors which we punched down twice daily to keep the tannins supple and our biceps strong. The must was pressed after a two week fermentation and the wine racked to barrels to finish both the primary and secondary fermentations and to age for two years in barrel.

Harvested	Oct. 2-3, 2013
Sugars at harvest	25.5° Brix
Bottled	Aug. 18, 2015
Cases produced	969
Alcohol	13.7%
Titrateable acidity	6.7 g/L
pH	3.84
Price (750 ml)	\$32.00

There is deep intensity to this vintage without the wine being over-extracted. A green olive-herbal character, created by Mendocino's cold nights, combines with fruit-driven flavors suggesting black cherry and currants as well as a little vanilla from the French oak barrels. **Gold Medal winner.**