2019 Pinot Blanc, Mendocino: Best for buddies
2018 Chardonnay, Première Reserve: Stretching up
2018 Chardonnay, Mendocino: Clean machine
2019 Sauvignon Blanc, Cuvée 128: Mix and match
2018 Gewürztraminer, Cluster Select Late Harvest: Save the last dance
2019 Rosé of Pinot Noir, Anderson Valley: With a little help from our friends
2018 Pinot Noir, Anderson Valley: Remains of the day
2016 Cabernet Sauvignon, Mendocino: No second fiddle
Spring has sprung

We are releasing eight new wines this spring: four dry whites, two mouth-exploding reds, a captivating rosé and a Cluster Select Late Harvest. Two stylistically different 2018 Chardonnays are being offered: a fruit-driven Mendocino and a well-structured, elegant Première Reserve. Two other vineyard-driven white wines are also being released: a bold 2019 Sauvignon Blanc and Navarro’s value-packed 2019 Pinot Blanc, which is available as a full-case special for only $14.75 per bottle, a modest price for this spring-time-fresh wine. Also included in our spring releases are two medal-winning reds—a lively 2018 Anderson Valley Pinot Noir and a full-bodied 2016 Cabernet Sauvignon—as well as a beguiling 2019 Rosé of Pinot Noir. Completing our spring releases is a voluptuous Gewürztraminer Cluster Select Late Harvest, our first in six years!

Thanks for supporting our family farm,

Ted Bennett and Deborah Cahn
Aaron and Sarah Cahn Bennett

Save the last dance

In 2018, our Gewürztraminer vines set a bountiful crop. After we harvested enough to produce our dry wines and grape juice, we decided to leave the remaining block unharvested, keeping our fingers crossed for a botrytised Late Harvest wine. In mid-October, after these grape clusters became infected with the noble rot, we finally were able to harvest. The grapes were destemmed and a long cold-soak released the concentrated flavors in the botrytised raisins. We were thrilled with the intensity of flavors and high sugar content in the juice; it’s the highest-Brix Gewürztraminer Late Harvest we’ve been able to harvest since the 1990s. Yeasts have difficulty fermenting juice with a high sugar content so the fermentation proceeded very slowly—the three-month fermentation ended in February 2019 and the wine was bottled at month-end. Intense flavors of pineapple, passion fruit and honey are supported by bright acidity. Gold Medal winner. Best of Show.

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<th>Oct.19, 2018</th>
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<tr>
<td>Sugars at harvest</td>
<td>38.8° Brix</td>
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<tr>
<td>Bottled</td>
<td>Feb.28, 2019</td>
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<td>Cases produced</td>
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<tr>
<td>Alcohol</td>
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<td>pH</td>
<td>3.16</td>
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<td>(375 ml)</td>
<td>$39.00</td>
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Gewürztraminer grape clusters have very short stems so the clusters tend to be clumped, making it difficult to find a space to insert shears. Gewürz skins are tough and not prone to rot until they are overripe. However, once rot starts in one cluster, the botrytis spreads quickly in the surrounding tight bunches.
Best for buddies

We planted our first vineyard 46 years ago so it is not surprising that some of our vines have needed replacing since then. Four years ago we planted our first Pinot Blanc, although we had previously made this variety from a neighbor’s grapes. Why Pinot Blanc? Well, Navarro’s reputation is based on varieties grown in Alsace—Gewürztraminer, Pinot Noir, Pinot Gris, Riesling and Muscat Blanc—so another favorite grape from the region was a logical choice. Pinot Blanc is also popular in Germany—where it is known as Weissburgunder—and plantings there have more than doubled since 2000. In Anderson Valley’s cool climate the variety retains its lively raciness, making it a perfect choice for an everyday sipper; even with cluster-thinning it is a relatively heavy producer which means we can keep the price tag low for our mailing list friends. We blended our Dam Face Vineyard grapes with some Pinot Blanc from Mendocino’s northern Russian River and threw in a splash of Navarro Chardonnay to round out the mouth. At less than $3.00 a glass, feel free to enjoy during a weeknight supper with the family or at your next buddies’ get-together. A tart embrace of lime, pear and mango with a touch of marjoram.

### Laying out the lineposts for Navarro’s Pinot Blanc vineyard with the tasting room in the background.
2018 Chardonnay
Première Reserve
Anderson Valley, Mendocino

Harvesting Hammer Olsen Chardonnay grapes at sunrise. Each bin holds about a half-ton of fruit and in vintages with a full crop, a gifted picker can fill three to four bins in an eight-hour period.

Clones and rootstocks affect wine aromas and flavors. Consequently, Navarro’s Chardonnay plantings feature multiple clones and rootstocks in order to produce an Anderson Valley Chardonnay with a full range of Chardonnay fruit flavors. The two clones with the most obvious differences are ENTAV 76 and ENTAV 548. In our vineyards ENTAV 76, the better producer of the two, yields aromatic wines hinting of citrus blossom and spring herbs with flavors suggesting citrus and poached pear backed up by lively acidity. ENTAV 548 is a shy producer with many of its shoots producing only one small cluster rather than the typical two. The resulting wines produced are less aromatic than those produced from clone 76, but they are rich and full-bodied with flavors of apple and tropical fruit. Since the wines from these two clones complement each other so well, in 2010 we replanted the field by our tasting room, divided into five blocks, each featuring either clone 76 or 548 grafted onto two different rootstocks. The grapes from the Tasting Room field constitute 71% of this bottling with additional grapes from the Hammer Olsen and Pond vineyards. The fruit from each block was destemmed and pressed, and fermentation of the juice was started in temperature-controlled stainless steel tanks, then racked midway to French oak barrels—32% new—to finish primary and malolactic fermentations and to age for eight months sur lie in barrels. Gold Medal winner.

Harvested Sept. 29-Oct. 4, '18
Sugars at harvest 23.9° Brix
Bottled June 14 & 17, 2019
Cases produced 1,503
Alcohol 13.9%
Titratable acidity 5.8 g/L
pH 3.44
Price
(750 ml) $29.00
(375 ml) $16.00
(magnum) $59.00

Paola night-harvesting fruit in Navarro’s oldest Chardonnay block. The field was planted before we had much vineyard experience and the vines were cordon-trained on a high trellis; this seemed logical for someone over six feet tall, but the height has proven more challenging for shorter pickers. Our later vineyards were designed with a more picker-friendly trellis height.

Stretching up
2018 Chardonnay
Mendocino

We’ve recently replaced two older diesel irrigation and frost protection pumps with newer models (near right). The new engines incorporate an advanced exhaust gas after-treatment system—most of the shiny metal portion of the pump—that cleans the exhaust emitted by the engine prior to releasing it to the outside air, reducing air pollutants. The new pumps meet Tier 4 standards which reduce NOx and PM emissions by 90% from Tier 3 standards.

Clean machine

Anderson Valley luckily was not in the path of fire and smoke from the Mendocino Complex fire in 2018, but unfortunately Potter Valley wasn’t as blessed; many homes and structures were lost and most grapes in Potter Valley vineyards were ruined by smoke taint. A small picking from Mark Welch’s vineyard escaped disaster, but the grapes from Chuck Fisher’s vineyard, destined to be a part of this Mendocino bottling, were lost. Consequently, this vintage is the smallest bottling of Mendocino Chardonnay since 2008—another vintage with disappointing losses from smoke taint. Navarro’s Mendocino bottling is stylistically different than the Première Reserve Chardonnay. A cool, primary fermentation in stainless steel tanks—without a secondary malolactic fermentation—retained all the grapes’ varietal flavors and crisp acidity; then, aging in seasoned French oak barrels for seven months built a smooth mouthfeel without adding preponderant oak flavors. In this vintage’s bottling, Anderson Valley grapes produced 75% of the total wine—58% of the grapes were grown at Navarro and 42% were grown by our neighbors. Anderson Valley’s Chardonnay flavor profile of poached pear and citrus remains front and center with Potter Valley’s apple-melon flavors playing a supporting role while barrel aging adds roundness with hints of toast and vanilla. Gold Medal winner. Best of Class.
Navarro Samplers and Gifts
Medal-winning wines with savings up to 23%
Samplers are pre-packaged and each contains wines in limited supply. All subject to prior sale.

No. 1 12 bottles

The whole works
Eight new releases plus four Navarro favorites: six dry whites, a blushingly beautiful rosé, four medal-winning reds and a voluptuous Late Harvest wine.

2019 Pinot Blanc
Mendocino
2018 Chardonnay
Première Reserve
2018 Chardonnay
Mendocino
2019 Sauvignon Blanc
Cuvée 128
2018 Gewürztraminer
Estate Bottled (Dry)
2018 Riesling
Deep End Blend
2018 Gewürztraminer
Cluster Select Late Harvest (375 ml)
2019 Rosé of Pinot Noir
Anderson Valley (Dry)
2018 Pinot Noir
Anderson Valley
2016 Cabernet Sauvignon
Mendocino
2017 Pinot Noir
Méthode à l’Ancienne
2017 Zinfandel
Old Vine

#1—12 bottle Sampler
$269.00
Savings of $33.00

No. 2 12, 6 bottles

AV all the way
Choose either one or two bottles each of three crisp whites, two medal-winning reds and a blushingly beautiful dry rosé, all from Anderson Valley grapes.

2019 Sauvignon Blanc
Cuvée 128
2018 Chardonnay
Première Reserve
2018 Gewürztraminer
Estate Bottled (Dry)
2019 Rosé of Pinot Noir
Anderson Valley (Dry)
2018 Pinot Noir
Anderson Valley
2017 Pinot Noir
Méthode à l’Ancienne

#2A—12 bottle Sampler
$259.00
Savings of $49.00

#2B—6 bottle Sampler
$135.00
Savings of $19.00

No. 3 12, 6, 3 bottles

Red, white and rosé
Take your choice of one, two or four bottles each of Navarro’s fresh springtime quaffers: a crisp Sauvignon Blanc, a pretty Rosé of Pinot Noir and a full-bodied Pinot Noir.

2019 Sauvignon Blanc
Cuvée 128
2018 Rosé of Pinot Noir
Anderson Valley (Dry)
2018 Pinot Noir
Anderson Valley
2017 Pinot Noir
Méthode à l’Ancienne

#3A—12 bottle Sampler
$219.00
Savings of $45.00

#3B—6 bottle Sampler
$115.00
Savings of $17.00

#3C—3 bottle Sampler
$59.00
Savings of $7.00

No. 4 12, 6 bottles

Springtime whites
Choose either one or two bottles each of six dry white varietal wines that established Navarro’s reputation for growing and producing outstanding white wines.

2019 Pinot Blanc
Mendocino
2019 Sauvignon Blanc
Cuvée 128
2018 Chardonnay
Première Reserve
2018 Chardonnay
Mendocino
2018 Pinot Gris
Anderson Valley
2018 Gewürztraminer
Estate Bottled (Dry)

#4A—12 bottle Sampler
$229.00
Savings of $45.00

#4B—6 bottle Sampler
$119.00
Savings of $18.00

No. 5 12, 6 bottles

Pinot Noir and Chardonnay
Choose either one or two bottles each of six medal-winning wines: four Anderson Valley Pinots and two crisp Chardonnays—all aged exclusively in French oak barrels.

2018 Pinot Noir
Anderson Valley
2017 Pinot Noir
Méthode à l’Ancienne
2018 Chardonnay
Mendocino
2018 Chardonnay
Première Reserve

#5A—12 bottle Sampler
$309.00
Savings of $87.00

#5B—6 bottle Sampler
$165.00
Savings of $33.00

No. 6 12, 6 bottles

Best of class
Choose one or two bottles each of Navarro’s top-of-the-line wines; each wine honored as Best in Class.

2018 Gewürztraminer
Estate Bottled (Dry)
2018 Pinot Gris
Anderson Valley
2017 Chardonnay
Première Reserve
2018 Chardonnay
Mendocino
2017 Pinot Noir
Méthode à l’Ancienne
2016 Pinot Noir
Deep End

#6A—12 bottle Sampler
$289.00
Savings of $85.00

#6B—6 bottle Sampler
$157.00
Savings of $30.00

Until May 31, Alobar and the rest of the team will be staffing 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.

Kelly packing wine for Navarro’s customers. We usually ship in recyclable cardboard but you may request polystyrene 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 23% until May 31. All subject to prior sale so don’t delay!
All of the Sauvignon Blanc grapes for Navarro’s bottlings are grown in Boonville at the warmer end of Anderson Valley in coastal Mendocino. The soils in the rolling hills near Philo are typically two to three feet deep and have considerable organic matter with some clay and gravel. In comparison, 10 miles away in Boonville where the vineyards are sited on an ancient river bed, the soils are deep and so full of rocks and light on organic material that grapevine roots are forced to go deep for nutrients and water. After digging about 90 test pits to map out the soil variations, we planted three different clones of Sauvignon Blanc in three separate blocks—two with a rootstock noted for its deep roots and the third with a rootstock recognized for producing fine wines that we’ve used successfully in Philo. We ferment and age each block separately and in most vintages the results are surprisingly different. When fully ripe, the fruit from the first two plantings are pale green with herbal flavors whereas the third planting’s fruit is golden at harvest with a flavor profile resembling tropical fruit; a mixture of all three lots is a winner. The grapes were destemmed and the juice fermented in a combination of regimes; the major portion was fermented and aged sur lie in refrigerated oak ovals to produce a wine with a suave mouthfeel, while the balance was fermented in stainless steel casks which promotes Savvy’s bold herbaceous aromas of lime and gooseberry. Cover crops in alternating rows during spring pruning. Each year after harvest, we drill seeds in the vineyard rows for cover crops and we frequently plant different seed beds in alternating rows. In addition to increasing soil health, some of what we seed is intended to provide a good habitat for the many beneficial insects that keep the population of “bad” insects under control; consequently, we have no need for insecticides.
Sales of rosé wines in the United States have soared in the last two decades and in France, sales of rosé wines now eclipse sales of white wines. We began making rosé wine from Grenache grapes in 2002 with the pink wines of Provence as our model. By 2009, we began producing a rosé from estate Pinot Noir grapes. We’ve slowly expanded production of Pinot Noir rosé as we’ve learned which vineyard blocks make the best rosé—they aren’t necessarily the same fields that produce the best red wine. One example is the Chalone selection in our Hammer Olsen vineyard. It is a field selection from Chalone Vineyards; the berries tend to be a little larger than the fruit from adjacent fields planted to clones FPS 13 and ENTAV 115 on the same rootstock. The red wines we produced had a delicious core of cherry-like fruit but the wine was a little lacking in color. It wasn’t the first field that we selected for rosé production but when we did, it was a solid hit year after year. Production outgrew what that block could produce and we’ve tested out many other blocks and found that while the adjacent FPS 13 field has similar cherry-like flavors to the Chalone, the maceration time to achieve a rounded mouthfeel was less than the Chalone block, perhaps due to the smaller berry size. We’ve completed our 2019 cuvée with a 12% addition from a new block planted using clone ENTAV 667 whose flavors integrate well with the fruit from the other two fields.

Harvested Sept.5-28, 2019
Sugars at harvest 23.5° Brix
Bottled Feb.19-20, 2020
Cases produced 2,027
Alcohol 13.7%
Titratable acidity 7.4 g/L
pH 3.27
Price (750 ml) $22.00

Aerial view of Navarro’s vineyard crew picking four rows of Pinot Noir in one pass. The tractor has a light tower for illumination and pulls two bins; each with a person to dump the buckets and another to make sure no leaves are mixed in with the fruit. When these bins are full, the tractor pulls ahead to deliver the grapes to the winery, and a similarly equipped tractor with empty bins takes the first tractor’s place.

With a little help from our friends

Harvest is the most time-critical part of winemaking, so all hands are on deck. Eight are permanent Navarro employees, and of the temporary workers, several return each year—including an Iraqi war veteran from Illinois, a school-teacher from Colombia, South America and college students with a late semester start date. Crushing grapes is hard work but seems to be habit-forming.
2018 Pinot Noir
Anderson Valley, Mendocino

When the winery crew arrives in the morning, bins of night-harvested Pinot Noir are lined up. Ulises is forklifting bins of the fruit to be destemmed while the grapes are still cold—the low temperature delays fermentation. When we destem grapes we don’t add anything, allowing the yeasts on the grape skins to multiply.

Remains of the day

The French credit soil types for the primary difference between a Burgundian Grand cru—the top rating—and a lesser Première cru, causing many to consider soil as the sole element defining terroir. Fortunately for California, other environmental factors—like climate, the health of the vines or the skill of the vineyardist and winemaker—have a much greater effect on wine quality than soil alone. Navarro produces over 40 vineyard lots of Pinot Noir each harvest and we sold off over 5,000 gallons of bulk 2018 Pinot wine, leaving only our best lots to blend. After selecting the wine for our Deep End and Méthode à l’Ancienne bottlings, there were 17 partial vineyard lots—the source of some of the wine included in our most expensive bottlings—that provided first-class wine for this less expensive bottling. The blend of fruit from our hillside and valley floor vineyards reflects Anderson Valley’s terroir in the crisp acidity and cherry-like flavors. The valley runs west and north, capturing chilly ocean breezes off the Humboldt Current that keep daytime temperatures moderate; grape flavors are fresh rather than jammy or cooked. By harvest time the nights turn cold with diurnal temperature swings of 40°F to 50°F that keep the acidity bright. As with all our Pinot Noir production, the grapes were fermented in the ancient method to avoid harsh tannins, then aged in French oak barrels for 11 months to add roundness and a toasty element to this cuvée. Silver 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.28-Oct.23,’18
Sugars at harvest 23.5° Brix
Bottled Aug.16-20, 2019
Cases bottled 3,580
Alcohol 13.8%
Titratable acidity 5.8 g/L
pH 3.60
Price (750 ml) $22.00

Capo guarding Navarro’s night-harvesting crew. He is retired from guarding sheep against mountain lions and coyotes and we provide him with a heated bed next to our house. But during harvest, he still loves to guard his wards at night in spite of advanced age, severe arthritis and hip problems.
The warm 1974 vintage was our first exposure to Mendocino Cabernet, a late ripening grape variety. Richard and Karen Keene grew Cabernet Sauvignon grapes and since the spot market for grapes in 1974 was down, they decided to ferment the grapes and make wine to sell in bulk. We purchased enough of the delicious juice to fill a few barrels, but most was purchased by wineries outside Mendocino—federal labeling regulations allow up to a 15% addition of a different appellation. After making wine in Mendocino for over four decades, we think there is much to recommend a Mendocino Cabernet to be labeled as such. Although Mendocino daytime harvest temperatures may be similar to Napa Valley, it is the nighttime temperatures that typically differentiate the two appellations. Napa’s climate is tempered by the refreshing ocean breezes coming through the San Francisco Bay whereas Mendocino’s location is moderated by a more frigid northern breeze. The difference in nighttime temperatures between the two appellations widens as the season advances, and the progressively colder Mendocino nights can delay ripening. However, 2016 was a warm vintage with no rain, perhaps similar to 1974, and the Cabernet grapes from Berry Vineyards were fully ripe—our ripest Cabernet since 2006—before the nights became excessively chilly.

We destemmed and fermented the grapes and the wine produced was aged in French oak barrels for 22 months, then bottled unfiltered. This bottling is an exceptionally good Mendo Cabernet at a modest price. Don’t wait too long before ordering. Double Gold Medal winner.

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<td>(magnum)</td>
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2016 Cabernet Sauvignon
Mendocino

After the Cabernet Sauvignon is bottled, it spends almost another two years in the winery warehouse before it is released for sale. Well insulated and air-conditioned, the building is primarily powered by 266 solar panels. It’s always astonishing to step outside and realize that the hot sun is keeping the wine cold.