

NAVARRO

Vineyards



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Vernal equinox

We are releasing 10 new wines this spring including three Gold Medal-winning reds: a lively 2022 Anderson Valley Pinot Noir, a Rhône-inspired 2021 Red Roan and a full-bodied 2021 Malbec. We are also releasing five dry white wines: two stylistically varied 2022 Chardonnays, a crisp 2022 White Roan and a springtime-fresh 2023 Sauvignon Blanc as well as a value-packed 2023 Pinot Blanc which is available for only \$17.50 per bottle by the full case, a modest price for this crisp, invigorating wine. Completing our spring releases is a luscious 2023 *Late Harvest Gewürztraminer* and

a beguiling 2023 Rosé of Pinot Noir perfect for warmer weather. Special pricing on samplers and full-case specials on Chardonnay, Pinot Blanc, Sauvignon Blanc, White Roan and Rosé will be available until May 31, along with One-Cent ground shipping and reduced air freight for all 12-bottle orders.

Thanks for supporting our family farm,

Ted Bennett and Deborah Cahn
Aaron and Sarah Cahn Bennett



A cluster with berries shriveled by botrytis.

Sweetie pie

After several years of drought and reduced crops, our Gewürztraminer vines bore a full canopy and yielded a bountiful harvest in 2023. Spring and summer were cool in Anderson Valley and since we anticipated a late harvest in contrast to the prior three years, we decided to leave the top eight rows of East Hill for a potential late harvest wine. High humidity and cool temperatures are weather conditions that encourage botrytis—the noble rot—to develop and spread; fortunately, it rained on September 25 with daily drizzle into October and the weather remained cool until we harvested on October 20. **Gold Medal winner. Best of Show.**

Harvested	Oct. 20, 2023
Sugars at harvest	25.5° Brix
Bottled	Feb. 27, 2024
Cases bottled	365
Residual grape sugars	7.0%
Alcohol	11.1%
Titrateable acidity	7.3 g/L
pH	2.98
Price (750 ml)	\$49.00
(375 ml)	\$25.00

2022 Chardonnay
Première Reserve
 Anderson Valley, Mendocino

Alfredo standing in front of new barrels. Billon barrels, behind Alfredo, are destined for Chardonnay and the Tremeaux barrels in front are for Pinot Noir.



Sarah in Sardinia, standing in front of carefully peeled cork bark destined for Navarro bottle closures.

Billon cooperage in Beaune. They age the oak planks for three years—rather than the traditional two—before cutting into barrel staves for Navarro.



First-class voyage

Our *Première Reserve* Chardonnay takes a carefully planned journey from vine to barrel to glass. The estate-grown grapes, nurtured with care, originate from two distinct fields. In the larger field—75% of this bottling—the vineyard stitches together five blocks into an elaborate quilt of nature. Two blocks boast the 420A rootstock and three embrace the 3309C rootstock. The 420A, with its deep tap root, interacts with the soil in a different way than the expansive root system of the 3309C. This affects the grape flavors, as each rootstock draws nutrients from different layers of the earth. Two distinctive, French-origin clones were grafted onto these rootstocks. Clone 76, the most prolific of the pair, lends pear-lemon flavors with an aromatic profile reminiscent of lemon blossom. Clone 548 hints at tropical fruits and prefers a slightly warmer fermentation, resulting in wines with an

enhanced mouthfeel. To prevent the robust flavors of oak from overshadowing our Chardonnay’s natural beauty, we take an extra step. Our tight-grained French oak barrels are air-dried for three years, a year longer than the standard practice, ensuring a subtle oak influence that harmonizes with the fruit. The aging process, where the wines rest on the lees for a generous eight months, adds roundness to the final cuvée. So, there you have it—a glimpse into the voyage and craftsmanship behind our *Première Reserve* Chardonnay. **Gold Medal winner. 94 points.**

Harvested	Sept.29-30,2022
Sugars at harvest	23.1° Brix
Bottled	June 21,2023
Cases produced	1,186
Alcohol	13.8%
Titrateable acidity	6.1 g/L
pH	3.48
Price (750 ml)	\$33.00
(375 ml)	\$18.00

2022 Chardonnay Mendocino

A weekday staff tasting. For these blind tastings, each bottle is identified solely by a number. After every taster has voted the contents of each bottle are revealed and discussion begins.



Ulisses working with Chardonnay barrels. He is a member of our full-time winery crew and has worked at Navarro for over 20 years.

Comfy



SPRING SPECIAL!

Buy it by the case
for only \$249.00;
a savings of \$63.00!
That's only \$20.75
per bottle.

Navarro's *Mendocino* Chardonnay is as comfy as the aromas of your favorite meal warming in the kitchen. Here, we've kept winemaking intricacies in check, putting the spotlight on the pure taste of Chardonnay fruit. Unlike our other lots, aged in newer French oak barrels for 10 or 11 months, we opted for seasoned barrels, puncheons and ovals to keep oak influences at bay. The *Reserve* wine took a warmer malolactic fermentation route, while most of this *Mendocino* label underwent a cool fermentation in stainless steel, followed by barrel aging sans secondary fermentation. For added lushness to Anderson Valley fruit—

constituting 72% of this cuvée—we added Chardonnay from Hop Kiln Vineyards near Ukiah. The warmer locale

Harvested	Sept. 17–Oct. 1, '22
Sugars at harvest	23.8° Brix
Bottled	June 16–19, 2023
Cases produced	2,513
Alcohol	13.8%
Titrateable acidity	6.2 g/L
pH	3.47
Price (750 ml)	\$26.00

lent ripe apple notes, elevating the complexity alongside the pear-lemon charm of our Philo-grown fruit. This is a wine to sniff and slurp with family and friends. We suspect it will enliven your suppers with laughter and conversation. **Double Gold Medal winner. Best of Class.**

2023 Sauvignon Blanc
Cuvée 128
 Anderson Valley, Mendocino

Aaron, next to some of Navarro's French oak ovals. The 2023 cuvée was created from four separate pickings featuring three different French clones.



Dumping a bin of 2023 Sauvignon Blanc from Foursight Vineyards into the hopper that feeds the destemmer.

Old-timers' perspective

Most winemakers in Northern California hail the 2023 vintage as exceptional, praising the summer's temperature and near-perfect ripening conditions. We've been making wine in Anderson Valley since 1975 and this longstanding experience has undoubtedly shaped our perspective on grape growing. Our younger winemaking friends have a different take than us on the

vintage. They keep harping on how late the 2023 harvest was—late September for Sauvignon Blanc—and how a few pesky showers caused some potential rot issues. As for our 2023 Sauvignon Blanc harvest, it happened later than the past decade's norm, which had reflected increasing global warming. Taking the longer view, prior to the last decade, October harvests in the Anderson Valley were par for the course. Following last year's welcome

return of a late harvest, our 2023 *Cuvée 128* bottling comprises 93% estate-grown grapes from Boonville, the easternmost part of Anderson Valley. The remaining 7% comes from Foursight Vineyards, just across the street (Highway 128). To preserve the vibrant fruit flavors, we cool-fermented all the juice, with two-thirds in French oak ovals and the rest in stainless steel. Afterward, we aged it *sur lie* for four months to enhance its richness. And boy,

does it deliver! Expect enticing notes of fresh herbs, lemon-grass and tropical hints of pineapple, all accentuated by the invigorating acidity of this cool vintage. We invite you to raise a glass to the remarkable 2023 vintage and persnickety old timers! **Gold Medal winner.**



**SPRING
SPECIAL!**

Buy it by the case
 for only \$249.00;
 a savings of \$63.00!
 That's only \$20.75
 per bottle.

Harvested	Sept.25-27,2023
Sugars at harvest	22.8° Brix
Bottled	Feb.19-20,2024
Cases produced	2,422
Alcohol	13.4%
Titrateable acidity	6.0 g/L
pH	3.31
Price (750 ml)	\$26.00

2023 Pinot Blanc
Anderson Valley, Mendocino



Planting Pinot Blanc in 2016. Because Navarro's Pinot Blanc rows are lengthy, an aisleway was constructed to divide the long rows into two shorter ones to make hand operations easier (above). The rows were laid out with line posts and rebar planting stakes (right). A year later, the vines are peeking out of the grow tubes (far right).



Expanding footprint

Pinot Blanc is a mutation of Pinot Gris, itself a variation of Pinot Noir—a family tree with a penchant for genetic surprises. Like their Noir cousin, Pinot Gris and Pinot Blanc boast small berries, although their clusters are larger and bear more grapes. Where are

standout Pinot Blanc wines grown? Look no further than Alsace, France and Alto Adige, Italy—the historic pros in crafting these wines. At Navarro, we've pragmatically divided our Pinot Blanc plantings into two blocks. One features clone ENTAV 54, a French Alsatian choice, while the other opts for FPS 6, originally from northern Italy. In 2023, we added a third block with clone ENTAV 54, but spiced things up with

a different rootstock for a more complex offering. The winemaking process involves destemming, pressing and cool-fermenting the two blocks separately in stainless steel casks. Then, the wine spends four months aging in neutral French oak barrels. The result? A crisp wine with

a mineral touch. Clone ENTAV 54—62% of this bottling—brings a bright lemony quality, while clone FPS 6 adds tropical notes. The high natural acidity makes it a perfect companion for seafood or cheese. We're pleased that Navarro is expanding the geographic foot-print of this distinctive branch of Pinot.

Harvested	Sept.23,2023
Sugars at harvest	22.2° Brix
Bottled	Feb.27,2024
Cases produced	957
Alcohol	13.3%
Titrateable acidity	7.4 g/L
pH	3.18
Price (750 ml)	\$21.00



SPRING
SPECIAL!

Buy it by the case
for only \$210.00;
a savings of \$42.00!
That's only \$17.50
per bottle.

NAVARRO SAMPLERS AND GIFTS

Medal-winning wines at savings up to 34%

Samplers are prepackaged and each contains wines in limited supply. All subject to prior sale.

No. 1 12 bottles

A Navarro cellar

All 10 new releases plus two Navarro favorites: six dry whites, a blushing beautiful rosé, four Gold Medal-winning reds and a scintillating *Late Harvest* Gewürztraminer.

2022 Chardonnay
Première Reserve

2022 Chardonnay
Mendocino

2023 Sauvignon Blanc
Cuvée 128

2023 Pinot Blanc
Anderson Valley

2022 White Roan
Mendocino

2023 Rosé of Pinot Noir
Anderson Valley

2022 Pinot Noir
Anderson Valley

2021 Malbec
Mendocino

2021 Red Roan
Mendocino

2023 Gewürztraminer
Late Harvest (375 ml)

2022 Gewürztraminer
Estate Bottled

2021 Pinot Noir
Méthode à l'Ancienne

#1—12 bottle Sampler
\$285.00
Savings of \$61.00



No. 2 12, 6 bottles

Anderson Valley's favorites

Choose either one or two bottles each of three crisp whites, two Gold Medal-winning reds and a blushing beautiful dry rosé, mostly from estate-grown grapes.

2022 Chardonnay
Première Reserve

2023 Sauvignon Blanc
Cuvée 128

2022 Gewürztraminer
Estate Bottled

2023 Rosé of Pinot Noir
Anderson Valley

2022 Pinot Noir
Anderson Valley

2021 Pinot Noir
Méthode à l'Ancienne

#2A—12 bottle Sampler
\$299.00
Savings of \$65.00



#2B—6 bottle Sampler
\$157.00
Savings of \$25.00

Until May 31, Navarro's tasting room team will be staffing the phones extra hours from 8 AM to 6 PM daily to help you take advantage of full-case specials and bargain sampler prices. Our website is available 24-7 at NavarroWine.com.

No. 3 12, 6, 3 bottles

American tri-colors

Take your choice of one, two or four bottles each of white, red and rosé wines: a melodious Chardonnay, a full-flavored Pinot Noir and a delightful Rosé of Pinot Noir.

2022 Chardonnay
Mendocino

2022 Pinot Noir
Anderson Valley

2023 Rosé of Pinot Noir
Anderson Valley

#3A—12 bottle Sampler
\$274.00
Savings of \$54.00



#3B—6 bottle Sampler
\$142.00
Savings of \$22.00

#3C—3 bottle Sampler
\$72.00
Savings of \$10.00

No. 4 12, 6 bottles

Bring on the red

Choose either one or two bottles each of six medal-winning red wines—three Pinot Noirs, a Best of Class Malbec, a rich Red Roan and a full-bodied Zinfandel—all aged exclusively in French oak barrels.

2022 Pinot Noir
Anderson Valley

2021 Malbec
Mendocino

2021 Red Roan
Mendocino

2021 Pinot Noir
Méthode à l'Ancienne

2021 Pinot Noir
Méthode à l'Ancienne
UNFILTERED

2021 Zinfandel
Old Vine

#4A—12 bottle Sampler
\$339.00
Savings of \$65.00



#4B—6 bottle Sampler
\$177.00
Savings of \$25.00



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 34% until May 31. All subject to prior sale so don't delay!

No. 5 12, 6 bottles

Springtime whites

Choose either one or two bottles each of six dry white varietals that established Navarro's reputation for growing and producing outstanding white wines.

2022 Chardonnay
Première Reserve

2022 Chardonnay
Mendocino

2023 Sauvignon Blanc
Cuvée 128

2023 Pinot Blanc
Anderson Valley

2022 White Roan
Mendocino

2022 Gewürztraminer
Estate Bottled

#5A—12 bottle Sampler
\$269.00
Savings of \$51.00



#5B—6 bottle Sampler
\$140.00
Savings of \$20.00

No. 6 12, 6 bottles

Last year's models

Choose either one or two bottles each of six Gold Medal wines being replaced by newer versions or vintages: three dry whites, two delightful rosés and a red wine. Limited quantities.

2021 Gewürztraminer
Estate Bottled

2021 Edelszwicker
Anderson Valley

2021 Grenache Blanc
Central Coast

2022 Rosé of Grenache
Mendocino

2022 Rosé of Pinot Noir
Anderson Valley

2021 Pinot Noir
Arroyo Seco

#6A—12 bottle Sampler
\$199.00
Savings of \$103.00



#6B—6 bottle Sampler
\$105.00
Savings of \$46.00



2022 White Roan

80% Roussanne, 20% Marsanne
Mendocino

*Wild Camargue horses,
an ancient breed in
that magical part of
France where the Rhône
River runs into the sea.
They gave us an idea
for the name we
chose for this wine.*



*Glenn McGourty
owns Spirit Canyon
Vineyards where he
farms organically.*

Back in the saddle

We produced White Roan, a Roussanne-Marsanne blend, for three years from 2012 through 2014. Bonofiglio Vineyard was then owned in part by Glenn McGourty, Mendocino Viticulture & Plant Science Advisor Emeritus. We enjoyed producing wine from his organically farmed grapes and when fruit from an outside vineyard makes excellent wine we don't horse around—we are forthright about praising the grower in our newsletter. It was disappointing, but not a surprise, when another winery with deeper pockets offered to pay substantially more for the grapes in 2015. The winery, whose specialty was Chardonnay, produced a Rhône-style wine for several years and the wine sold well. So well in fact, that it was cutting into their Chardonnay sales. Their

solution? Quit making the wine folks preferred! Go figure. Recently Glenn bought out his partner, changed the name of the vineyard to Spirit Canyon and, beginning in 2022, started sharing the fruit from the vineyard with Navarro and another small producer. The two varieties were harvested on the same day and the juices were cool-fermented together as one wine. After aging in a French oak oval and barrels the wine was bottled in June 2023.

Harvested	Sept.30,2022
Sugars at harvest	22.8° Brix
Bottled	June 20,2023
Cases produced	227
Alcohol	13.8%
Titrateable acidity	6.2 g/L
pH	3.25
Price (750 ml)	\$26.00

The payoff is a wine with a personality as bright as a summer day, boasting hints of tropical fruit suggesting pineapple, pear and zesty citrus, all tied up with a crisp, dry finish. It's a sip of sunshine and a dash of magic in a bottle. **Gold Medal winner. 91 points.**



SPRING SPECIAL!

Buy it by the case
for only \$249.00;
a savings of \$63.00!
That's only \$20.75
per bottle.

2023 Rosé of Pinot Noir
Anderson Valley, Mendocino

Josephina packing Pinot Noir Rosé. She works in the winery during crush and bottling days and at the warehouse packing wine for shipment. She has worked at Navarro, alongside her cellar-master husband, for over 40 years and has raised five accomplished children.



Navarro's 2023 winery harvest crew.



Pink panther

We were tickled pink at the prospect of producing an exciting 2023 Pinot Noir rosé, considering we had sufficient crop from our Hammer Olsen vineyard to make it happen. This vineyard is divided into two main fields, with the southeastern block further divided into five Pinot Noir blocks, each with its own unique clone: FPS 15, originally sourced from Martini Vineyard in Napa, two field selections from Chalone Vineyards in Soledad, ENTAV115 from Burgundy and FPS 4, originally from Pommard in Burgundy. In the past, we made an exciting rosé from the Chalone blocks, and we thought it was the clone that contributed to its exceptional quality. We discovered that other clonal selections in this field also produced fantastic rosé when we expanded our production. We're now convinced that it's the heavier soil in

this section, with a high clay content that keeps the moisture intact until mid-summer. The resulting wines are aromatic, with a lovely acidity and a lingering finish. The harvest of the Hammer Olsen Pinot took place over two days in early October. We gently destemmed the grapes into refrigerated tanks, treating each lot separately. The juices were tasted frequently, and after an average maceration time of three hours, the grapes were pressed and the juices were slowly cool-fermented followed by maturation in seasoned French oak barrels. The wine flaunts a beautiful bouquet of rose petals, accompanied by the refreshing flavors of strawberry and cherry. A crisp and lingering tang sneaks up on the finish.

Harvested	Sept.27-Oct.6,'23
Sugars at harvest	23.5° Brix
Bottled	Feb.22-23,2024
Cases produced	2,123
Alcohol	13.5%
Titrateable acidity	6.1 g/L
pH	3.35
Price (750 ml)	\$27.00



SPRING
SPECIAL!

Buy it by the case
for only \$258.00;
a savings of \$66.00!
That's only \$21.50
per bottle.



Harvesting South Hill Pinot Noir.
The leaves around the clusters
have been removed to facilitate
harvesting and picking all the
grapes at a fast clip.



Pinot Noir vineyard harvest
crew taking a 3 AM coffee break.

Permutations and combinations

Navarro boasts seven fields of Pinot Noir, with an eighth in the dawdling spring phase of replanting. (We’re trying to be patient about it.) These vineyards are divided into blocks meticulously categorized by clone, and in two vineyards, even diversifying rootstock for an extra permutation. After fermentation, we age the wines individually in 60-gallon French oak barrels—some new, some seasoned—because each clone deserves its own spotlight. Come June, the real magic begins. We embark on blending trials for our *Deep End*, *Méthode à l’Ancienne* and single-vineyard designations. Once those stars are chosen, we dive into more blending trials for this particular bottling. Our largest vineyard, the South Hill, flexed its Pinot muscles, giving us 36 barrels in 2022: 12 of clone 777, nine of clone 667 and 15 of clone 115. After blending our more expensive

Pinots, we found ourselves with nine barrels of clone 777 and six of clone 115 from the South Hill as surplus. As for the smaller vineyard lots, 17 barrels were more than we needed for the fancy stuff, so they happily ended up in this cuvée leaving leftover Pinot barrels to shine in our

Harvested	Sept.17-Oct.8,’22
Sugars at harvest	24.2° Brix
Bottled	Aug.16,2023
Cases produced	1,248
Alcohol	13.7%
Titratable acidity	5.8 g/L
pH	3.72
Price (750 ml)	\$29.00

Navarrouge offering. After an 11-month rest in barrels ranging from new to five years old, we decided it was time to share the joy. The wine was bottled in mid-August 2023 with minimal filtration. Cheers to our barrel-by-barrel methodology; a lovely Pinot at a lovely price! **Gold Medal winner. 92 points.**

2021 Malbec

86% Malbec, 14% Petit Verdot
Mendocino

Harvest crush interns Lila and John punching down a tank of fermenting red must (far right). The carbon dioxide generated during fermentation lifts the skins to the surface. The drying skins form a cap about a foot thick (right) and it takes some strength to break the cap up and shove it back into the juice. Navarro has a dozen of these open-top fermenters that we punch down twice a day. A good workout!



Don't cry for me Malbec

The Malbec grapes that produced this wine are from Bells Echo Vineyard near Hopland. A long way from Argentina, the vineyards are sited along Feliz Creek Canyon heading west and then north from Hopland. Near harvest, the sun sets behind the western mountain ridge in the late afternoon protecting the fruit from extreme heat. It cools off each morning due to being located at the bottom of the mountain drainage. The Malbec grapes were fermented in two stainless steel tanks and punched down, rather than pumped, to keep the tannins supple. The Petit Verdot, a late-ripening variety, is sited on a rocky south-facing knoll on Yorkville-Squaw-Witherell soils just south of Ukiah. Famously concentrated in color and tannin, Petit Verdot is a replacement for Tannat which is traditionally

blended with Malbec.

We tasted the fermentation twice daily and chose to press off at 8.5° Brix, when the wine tasted concentrated but not drying in structure. Both wines were subsequently aged in seasoned French oak barrels for 11 months and after blending trials a cuvée was selected in August 2022. Bright fruit and earthy aromas are supported by flavors of black plum, soy, tobacco and a smooth umami finish. **Gold Medal winner. Best of Class. 93 points.**

Harvested	Sept.28&Oct.7,'21
Sugars at harvest	23.8° Brix
Bottled	Aug.22,2022
Cases produced	882
Alcohol	13.2%
Titrateable acidity	5.4 g/L
pH	3.82
Price (750 ml)	\$33.00

2021 Red Roan

47% Syrah, 35% Grenache Noir, 18% Mourvèdre
Mendocino

Sophia, a recent UC Davis microbiology graduate and Navarro's 2023 harvest lab intern, collecting the juice from a tank of fermenting red must. We measure the sugars daily to determine how the fermentation is proceeding and calculate the timing of when to press. After the must has been punched down and mixed, she inserts a long-handled cup to collect the juice from the middle of the tank (far right) then fills the bottle with the liquid before taking it to our lab (right).



Horse of a different color

For years, we've been playing mad scientist blending between three red grape varieties best known in the Rhône: Syrah, Mourvèdre and Grenache Noir. It's like a grape love triangle that's been brewing for ages. We've had Syrah and Mourvèdre doing their dance for three whole decades, and Grenache Noir decided to join the party in 2007. For years we bottled these wines separately, but we scratched our heads, wondering why it took us so long to make this great blend. Maybe it's because they're all neighbors in the same vineyard, or perhaps they're just such a tight-knit grape trio. Either way, we decided it was high time to bottle their finest collaboration. The name may be a bit on the quirky side, but trust us, there's no horseplay involved. These grapes were nurtured with love and biodynamic care at Dark Horse Vineyards, under the

watchful eye of Keith Dolan. Keith's father, Paul, was a visionary in organic grape growing in the county. So, what can you expect in each sip of this grape extravaganza?

Syrah introduces flavors of black cherry and a firm tannin handshake. Grenache Noir steps in to give it a warm, strawberry-herbal hug. Then, Mourvèdre adds its own twist with flavors that suggest the forest floor—talk about a nature-loving grape! It all combines to create a wine that's as complex as it is delightful. Cheers to a trio that finally found their groove in a bottle! **Gold Medal winner. 93 points.**

Harvested	Sept. 3-17, 2021
Sugars at harvest	26.0° Brix
Bottled	Aug. 18, 2022
Cases produced	450
Alcohol	14.3%
Titrateable acidity	6.0 g/L
pH	3.66
Price (750 ml)	\$33.00