

NAVARRO

Vineyards

2023 Chardonnay, *Première Reserve: A bit of better butter*

2023 Chardonnay, *Mendocino: Historic growth*

2024 Sauvignon Blanc, *Cuvée 128: Long-term plans*

2024 Rosé of Pinot Noir, *Anderson Valley: Picky pinky*

2023 Navarrouge, *Mendocino Red Table Wine: Mendo history in a bottle*

2023 Pinot Noir, *Anderson Valley: Hot deal from a cool region*

2022 Red Roan, *Mendocino: Horseplay*



OUR 2025
SPRING RELEASES



Navarro's 2024 harvest crew. We harvest at night when the grapes are cold and there are no yellowjackets to pester the pickers, but everyone needs to dress warmly.

Spring break

We are releasing seven new wines this spring: three dry whites, three mouth-filling reds and a delicious rosé. Our spring release includes a spirited 2023 *Anderson Valley Pinot Noir*, a full-bodied 2022 *Red Roan*—a Rhône-inspired blend of Grenache, Syrah and Mourvèdre—and a value-packed 2023 *Navarrouge* which is available for as little as \$18.50 per bottle by the



full case, a modest price for this palate-pleasing wine. Two stylistically varied 2023 Chardonnays are being released as well as a springtime-fresh 2024 Sauvignon Blanc and a beguiling 2024 Rosé of Pinot Noir. Special full-case prices on Chardonnay, Sauvignon Blanc, Rosé of Pinot Noir, Navarrouge and *Anderson Valley Pinot Noir* 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,

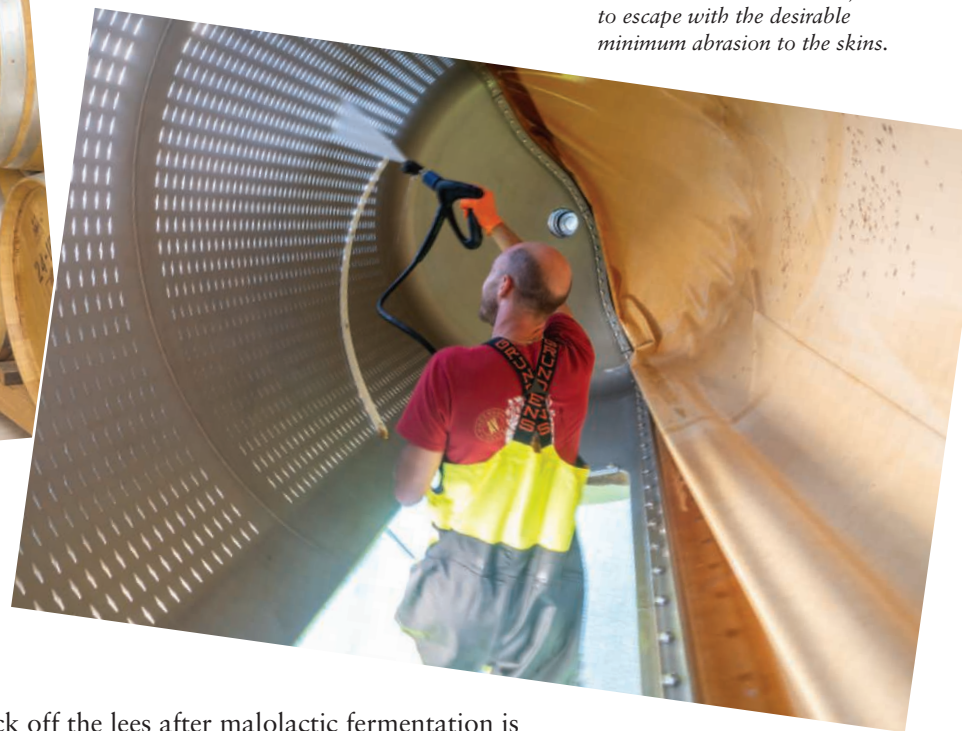
*Ted Bennett and Deborah Cahn
Aaron and Sarah Cahn Bennett*

2023 Chardonnay
Première Reserve
Anderson Valley, Mendocino



Olivia and Lila racking wine to barrels. We ferment and age our Reserve Chardonnay for nine months in French oak barrels, typically about 30% newly arrived from Burgundy.

Dan cleaning the inside of a wine press. The canvas on the right inflates like a balloon pushing the destemmed grapes against the perforated stainless steel drum. This allows the juice to escape with the desirable minimum abrasion to the skins.



A bit of better butter

Wine fermented in barrels is subject to both a primary and a secondary fermentation. It is the second fermentation which converts tart malic acid into softer lactic acid and creates diacetyl, a compound which smells and tastes like butter. If both primary and malolactic fermentation occur simultaneously, the

production of diacetyl is minimized. However, if the malolactic fermentation finishes first, it can lead to the production of nasty compounds that spoil the wine. By introducing malolactic fermentation after the primary fermentation is complete, you are most likely guaranteed production of buttery flavors but different strains of bacteria can produce either a strong or subtle buttery-tasting wine. Winemakers aiming for an overt buttery style typically

rack off the lees after malolactic fermentation is complete and add SO₂ to protect the wine from oxidation. At Navarro we prefer a subtler touch of diacetyl. Our winemaker leaves the wine on the lees once malolactic fermentation is complete and the team stirs the lees for a few weeks before adding SO₂. This ensures that any living yeast and

bacteria metabolize the residual diacetyl. Grapes for this wine—ENTAV clones 548 and 76—were grown in the field in front of Navarro’s tasting room. Medium bodied and pale gold with green highlights, this wine boasts citrus blossom and poached pear aromas with tangy fruit flavors, whiffs of Asian spices and buttery brioche. **Gold Medal winner.**

Harvested	Oct. 11-12, 2023
Sugars at harvest	23.8° Brix
Bottled	June 20-21, 2024
Cases produced	1,257
Alcohol	13.5%
Titrateable acidity	6.8 g/L
pH	3.40
Price (750 ml)	\$33.00
(375 ml)	\$18.00



SPRING SPECIAL!

Buy it by the case for only \$324.00; a savings of \$72.00! That's only \$27.00 per bottle.



Manuel taking a pump apart to clean it. Being a successful cellar master requires a wide skill set. Manuel has held this position for more than three decades.

Alfredo placing a 135-gallon puncheon on a rack for steam cleaning. Our Mendocino Chardonnay is aged in oak cooperage but since we don't want oak flavors dominating, we age part of the wine in larger oak casks such as ovals and puncheons.



Ripe Chardonnay clusters.

Historic growth

During the Middle Ages, both Pinot Noir and Gouais Blanc were widely planted in France. The exact origins of Pinot Noir are unclear, but it is first mentioned in a Burgundian text from 1375. Gouais Blanc, one of the oldest known grape varieties of the *Vitis vinifera* species, was likely brought to Burgundy by the Roman Emperor Probus in the third century. The two varieties

crossed at least 16 times to give rise to varieties such as Chardonnay, Gamay Noir, Melon, Aligoté and Auxerrois. Since 1950, Chardonnay plantings in France have increased thirteenfold and worldwide plantings have exploded similarly. The variety comprised 79% of Mendocino's entire 2023 white grape harvest (Sauvignon Blanc accounted for 14%, while the remaining 31 varieties made up only seven percent.) Navarro's

Mendocino Chardonnay is crafted to be both affordable and approachable. Half of the grapes were fermented in Burgundian barrels—10% new oak, adding pleasant roundness, slightly reducing acidity and imparting a touch of toasty flavors. The remaining portion was cool-fermented in stainless steel to preserve the natural aromas and flavors of the grapes, and then aged in seasoned oak for nine months. This

Navarro favorite marries richness and subtle toasty oak notes along with fresh grape flavors and crisp acidity. The wine was awarded Best White Wine at the West Coast Wine Competition in September 2024. **Double Gold Medal winner. Best of Show. 97 points.**

Harvested	Sept. 17-Oct. 17, '23
Sugars at harvest	23.5° Brix
Bottled	June 17-18, 2024
Cases produced	2,553
Alcohol	13.4%
Titrateable acidity	7.5 g/L
pH	3.36
Price (750 ml)	\$27.00



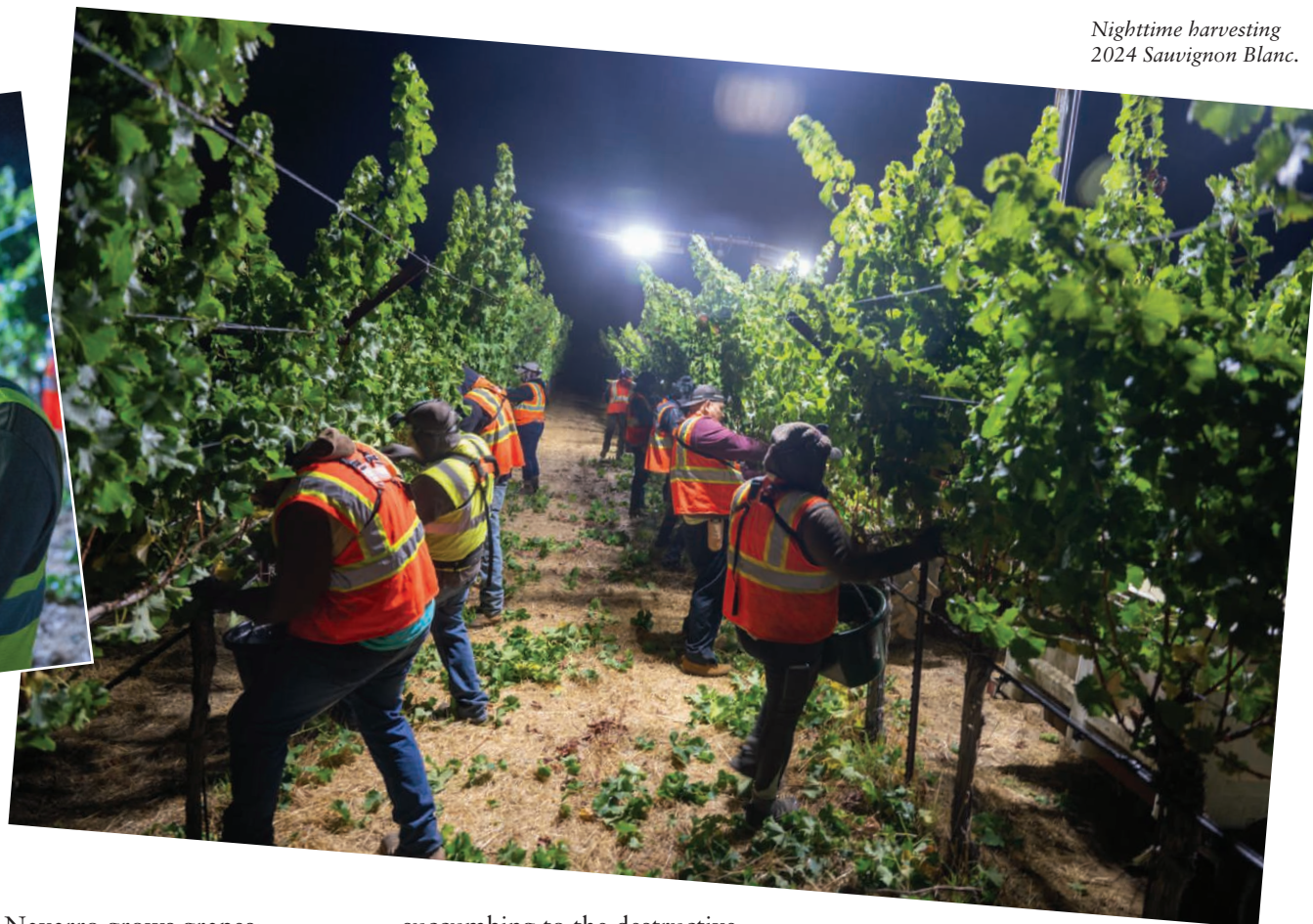
SPRING
SPECIAL!

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

2024 Sauvignon Blanc
Cuvée 128
 Anderson Valley, Mendocino

*Nighttime harvesting
 2024 Sauvignon Blanc.*

*Jose Luis harvesting
 2024 Sauvignon Blanc.
 He has worked at
 Navarro for more
 than 13 years.*



Long-term plans

We farm two ranches where Navarro grows grapes: Boonville and Philo. The two sites are located about 11 miles apart and on a typical summer day the Boonville site is about two degrees warmer in daytime highs than Philo. Sauvignon Blanc is normally planted in warmer sites than Chardonnay, so when we planted our Boonville vineyards 15 years ago, we decided

to plant Sauvignon Blanc rather than Chardonnay. Since then, the effects of climate change have accelerated and the summer daytime highs in both locations have largely increased. Our Hammer Olsen Chardonnay vineyard in Philo was first planted in 1983 and historically produced Chardonnay grapes that made excellent wine. Unfortunately, the rootstock of these vines was not resistant to phylloxera, and they slowly started

succumbing to the destructive pest. We removed vines in the lower section of the Hammer Olsen field in 2004, then replanted Chardonnay in this block in 2007 with a phylloxera-resistant rootstock. We removed vines in the upper block of the field after harvest in 2020, then replanted this block in 2023 and 2024 but this time to Sauvignon Blanc rather than Chardonnay. The grapes for this 2024 wine are from

Boonville-grown grapes.

The grapes were destemmed, and the juice was racked to refrigerated French oak ovals for a slow, cool fermentation and aging on the lees for five months. Tropical-citrus elements dominate with delicate, herbal, honeydew notes and a piquant finish.

Harvested	Sept. 2-9, 2024
Sugars at harvest	23.8° Brix
Bottled	Feb. 18-19, 2025
Cases produced	1,750
Alcohol	13.4%
Titrateable acidity	6.9 g/L
pH	3.34
Price (750 ml)	\$26.00



SPRING SPECIAL!

Buy it by the case for only \$252.00; a savings of \$60.00! That's only \$21.00 per bottle.

NAVARRO SAMPLERS AND GIFTS

Medal-winning wines with savings up to 36%

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

No. **1** 12 bottles

A Navarro cellar

All seven new releases plus five Navarro favorites: six dry whites, a blushing beautiful rosé and five medal-winning reds.

2023 Chardonnay
Première Reserve

2023 Chardonnay
Mendocino

2024 Sauvignon Blanc
Cuvée 128

2024 Rosé of Pinot Noir
Anderson Valley

2023 Pinot Noir
Anderson Valley

2022 Red Roan
Mendocino

2023 Navarrouge
Mendocino Red Table Wine

2023 Gewürztraminer
Estate Bottled

2023 Riesling
Deep End

2023 Pinot Gris
Anderson Valley

2022 Pinot Noir
Méthode à l'Ancienne

2022 Zinfandel
Old Vine Cuvée

#1—12 bottle Sampler

\$293.00

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.

2023 Chardonnay
Première Reserve

2024 Sauvignon Blanc
Cuvée 128

2023 Gewürztraminer
Estate Bottled

2024 Rosé of Pinot Noir
Anderson Valley

2023 Pinot Noir
Anderson Valley

2022 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



No. **3** 12, 6, 3 bottles

Mendocino 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.

2023 Chardonnay
Mendocino

2023 Pinot Noir
Anderson Valley

2024 Rosé of Pinot Noir
Anderson Valley

#3A—12 bottle Sampler

\$276.00

Savings of \$56.00

#3B—6 bottle Sampler

\$144.00

Savings of \$22.00

#3C—3 bottle Sampler

\$73.00

Savings of \$10.00



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.



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 36% until May 31. All subject to prior sale so don't delay!

No. **4** 12, 6 bottles

Bring on the red

Choose either one or two bottles each of six medal-winning red wines—two Pinot Noirs, Navarrouge, Red Roan, Barbera and Zinfandel—all aged exclusively in French oak barrels.

2023 Pinot Noir
Anderson Valley

2022 Red Roan
Mendocino

2023 Navarrouge
Mendocino Red Table Wine

2022 Pinot Noir
Méthode à l'Ancienne

2022 Zinfandel
Old Vine Cuvée

2022 Barbera
Mendocino

#4A—12 bottle Sampler

\$309.00

Savings of \$57.00

#4B—6 bottle Sampler

\$161.00

Savings of \$22.00



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.

2023 Chardonnay
Première Reserve

2023 Chardonnay
Mendocino

2024 Sauvignon Blanc
Cuvée 128

2023 Pinot Blanc
Anderson Valley

2023 Riesling
Deep End

2023 Gewürztraminer
Estate Bottled

#5A—12 bottle Sampler

\$279.00

Savings of \$57.00

#5B—6 bottle Sampler

\$146.00

Savings of \$22.00



No. **6** 12, 6 bottles

Wholesale prices

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

2022 Gewürztraminer
Estate Bottled

2022 Chardonnay
Mendocino

2023 Sauvignon Blanc
Cuvée 128

2023 Rosé of Pinot Noir
Anderson Valley

2023 Rosé of Grenache
Mendocino

2022 Navarrouge
Mendocino Red Wine

#6A—12 bottle Sampler

\$199.00

Savings of \$111.00

#6B—6 bottle Sampler

\$105.00

Savings of \$50.00



2024 Rosé of Pinot Noir
Anderson Valley, Mendocino



Harvesting 2024 Pinot Noir. Pickers dump their buckets of fruit into a bin. Two sorters are stationed at each bin removing leaves and any unwanted clusters.

We remove the leaves in the fruit zone to make it easier for the pickers to easily harvest all the grape clusters.



Birds love ripe Pinot Noir. In fields with a “bird problem” we install netting over the fruit in the perimeter rows. This convinces most birds that the entire field is netted, minimizing damage. The netting is removed right before harvest.

Picky pinky

In September 2024, we produced six lots of rosé, each one cool fermented in stainless steel to retain fruitiness. The wines were then transferred to seasoned French oak barrels to complete fermentation, age and develop greater complexity. By late December natural clarification had

occurred, so Jim, Navarro’s winemaker, prepared our first tasting. This initial evaluation included five Pinot Noir wines and one Sangiovese. We methodically evaluated each lot’s strengths and weaknesses to guide our final blending decisions. Three of the five Pinot Noir wines stood out, especially a Blanc de Noir from our favorite rosé block—Hammer Olsen Chalone. In our second tasting, in January, we decided to combine

the three exceptional Pinot lots and use them as the base wine, adding various amounts of the fourth-ranked Pinot lot from December. The results were unanimous. The base wine was the clear winner and any addition of the fourth wine made the cuvée coarser and less refined. We didn’t even bother adding the fifth-placed

Harvested	Sept.10-24,2024
Sugars at harvest	23.8° Brix
Bottled	Feb.20,2025
Cases produced	1,250
Alcohol	13.5%
Titrateable acidity	6.5 g/L
pH	3.31
Price (750 ml)	\$27.00

wine to the base, wanting the best for Navarro customers. The losing two lots of rosé will be sold in bulk; consequently, this 2024 bottling is sparse but delicious and will sell out before the 2025 is released. A tropical and rose-petal bouquet introduces strawberry-guava-lemon flavors with a crisp finale.



SPRING SPECIAL!

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

2023 Navarrouge
Mendocino Red Wine

Olivia racking Pinot Noir into barrels in our red wine cellar.



Punching down Zinfandel in an open-top fermenter is a twice-daily chore. We have ten open-top fermenters which are used to ferment Zinfandel, Syrah, Grenache Noir, Sangiovese and Carignane.

Mendo history in a bottle

We know Navarro fans love a good deal on an everyday red wine. To ensure it is also a good wine, we purchase extra fruit, mostly from our regular growers. This bottling is 49% Zinfandel from Dark Horse Vineyards, produced from their biodynamically grown grapes, as well as heritage grapes from Tollini Vineyards. Pinot Noir contributes 14%—the same fruit that we purchased for our Gold Medal-winning bottling

of Mendocino Pinot Noir. We added a new grower in 2023, Kazmet Farm in Redwood Valley, and 12% of this bottling was produced from their Syrah grapes. Al Tollini provided the Carignane—11%—from grapes grown on his family’s unirrigated, octogenarian vines. Another pioneer Mendocino family, Bartolomei Brothers, provided the old-vine Grenache, which constitutes 9% of this 2023 Navarrouge cuvée. When Bob Gibson

delivered his Sangiovese fruit for rosé, we arranged for an extra ton for red wine, which added 5% to this bottling. All the grapes were fermented on their skins and punched down twice daily to keep the tannins supple, then pressed when the alcohol reached 12% to avoid bitter seed tannins.

The resulting wines were all aged in seasoned French oak barrels for 10 months. There is a wide range of red and dark fruit flavors in the wine, as well as more earthy flavors from the old-vine Carignane and Zinfandel. The wine has a full body with a hearty 14.2% alcohol. **Silver Medal winner.**

Harvested	Sept.14-Oct.14,'23
Sugars at harvest	24.4° Brix
Bottled	Aug.23-26,2024
Cases produced	1,559
Alcohol	14.2%
Titrateable acidity	6.3 g/L
pH	3.65
Price (750 ml)	\$22.00



SPRING SPECIAL!

Buy it by the case for only \$222.00; a savings of \$42.00! That’s only \$18.50 per bottle.

2023 Pinot Noir
Anderson Valley, Mendocino

Harvest interns punching down Pinot Noir. We wear thin, food-grade gloves so we can feel the hot spots (fermenting too fast) and the cold spots (sluggish or no fermentation) and mix them up for an even fermentation.



Each day we measure the Brix of the remaining fruit sugars in each bin. We keep a record of each bin so we know exactly when to press.

Hot deal from a cool region

In 2023, there were 285,508 tons of Pinot Noir harvested in California. Out of the 17 grape-growing districts in the state, Mendocino County was the seventh-largest producer of Pinot Noir with 11,208 tons. Surprisingly, San Joaquin County produced 63,583 tons despite its hot climate. The average price for Mendocino Pinot Noir in 2023 was \$3,512.99 per ton. In Anderson Valley, the most highly regarded appellation for Pinot Noir in the county, most Pinot Noir sold at a premium price in the \$5,000 to \$6,000 price range. A common metric used by California wineries is that the bottle price should be 1% of the price per ton of grapes. Given the premium price for Anderson Valley Pinot Noir grapes, it's

SPRING SPECIAL!

Buy it by the case for only \$288.00; a savings of \$60.00! That's only \$24.00 per bottle.

understandable why there are few bottles priced at \$30.00 or less. This particular *Anderson Valley* bottling was made from the remaining barrels after the *Deep End* and *Méthode à l'Ancienne* wines were selected and blended. 52% of the wine was produced from ENTAV clone 115 grapes, which have a strawberry-raspberry flavor profile, and 37% was produced from ENTAV clone 667, with a definite cherry aspect. The remaining 11% was made from FPS clone 4, also known as the Pommard clone, with a plummy personality. The wine was aged in 60-gallon French oak barrels for 10 months, with about 10% being new oak. **Silver Medal winner.**

Harvested	Sept.5-Oct.11,'23
Sugars at harvest	23.2° Brix
Bottled	Aug.14-15,2024
Cases produced	2,623
Alcohol	13.3%
Titrateable acidity	6.1 g/L
pH	3.78
Price (750 ml)	\$29.00

2022 Red Roan

68% Grenache Noir, 23% Syrah, 9% Mourvèdre
Mendocino

We ferment Grenache, Syrah and Mourvèdre in these open-top fermenters. We keep the tanks covered at night but in the morning we remove the lids using a forklift.



Two harvest interns punching down an open-top fermenter.



Heath Dolan, proprietor and vineyard manager of Dark Horse Vineyards, delivering Syrah grapes to Navarro.

Horseplay

Thanks to its cool viticultural climate, the most suitable red wine grape to grow in Anderson Valley is Pinot Noir. Years ago, we decided to diversify Navarro's red wine offerings. In the 1980s, we began purchasing Cabernet Sauvignon and other red grapes from the warmer inland Mendocino area for this purpose. We've produced Grenache, Syrah and Mourvèdre from various growers for many years. However, it became clear to us that the wines that pleased us the most came from Dark Horse Vineyards. This hillside vineyard has red volcanic soil, perfect for growing red wines, and the grapes were grown biodynamically, in line with our farming principles. For a long time, we made three separate varietal wines from these grapes, but in 2021 we finally produced a Rhône-inspired blend of the three varieties. This new blend has truly excited

us and the 2022 vintage is exceptional. Our primary concern now is whether we will be able to produce enough for our mailing list customers. We currently purchase all Dark Horse's Mourvèdre and most of their Grenache,

Harvested	Sept. 8-27, '22
Sugars at harvest	24.4° Brix
Bottled	Aug. 15, 2023
Cases available	573
Alcohol	13.9%
Titrateable acidity	6.4 g/L
pH	3.61
Price (750 ml)	\$35.00

so expanding production isn't an option. This vintage is full-bodied, with well-integrated fine tannins. Grenache dominates with a red berry aspect, Syrah contributes black cherry notes, and Mourvèdre brings an earthy, forest-floor quality to the blend. **Platinum Medal winner. Best of Show red. 95 points.**

Price List

April 2025

NEW RELEASES *April 2025*

Price

2023 Chardonnay *Première Reserve* (750 ml) **\$33.00**
Citrus blossom and poached pear aromas, tangy fruit flavors,
whiffs of Asian spices and buttery brioche. **Gold Medal winner.**
(375 ml) **\$18.00**
Full Case Special: \$324.00/case (\$27.00/bottle)**

2023 Chardonnay *Mendocino* **\$27.00**
A fruit forward style suggesting citrus, pear and apple ride a wave of
fresh acidity. **Double Gold Medal winner. Best of Show. 97 points.**
Full Case Special: \$264.00/case (\$22.00/bottle)**

2024 Sauvignon Blanc *Cuvée 128* **\$26.00**
Tropical-citrus elements dominate with delicate, herbal, honeydew
notes and a piquant finish. **Full Case Special: \$252.00/case (\$21.00/bottle)****

2024 Rosé of Pinot Noir *Anderson Valley* **\$27.00**
A tropical and rose petal bouquet introduce strawberry-guava-lemon flavors
with a crisp finale. **Full Case Special: \$264.00/case (\$22.00/bottle)****

2023 Navarrouge *Mendocino Red Wine* **\$22.00**
A full-bodied red of Zinfandel, Pinot Noir, Syrah and Carignane with splashes of Grenache
and Sangiovese. **Silver Medal winner.** **Full Case Special: \$222.00/case (\$18.50/bottle)****

2023 Pinot Noir *Anderson Valley* **\$29.00**
Anderson Valley's best priced Pinot: cherry, strawberry, plum, vanilla and toast at
a family-friendly price. **Silver Medal winner.** **Full Case Special: \$288.00/case (\$24.00/bottle)****

2022 Red Roan *Mendocino* **\$35.00**
Grenache leads with a red berry charm, Syrah and Mourvèdre follow with black
cherry and earthy, forest floor notes. **Platinum Medal winner. Best of Show. 95 points.**

CURRENT RELEASES *April 2025*

Price

2023 Gewürztraminer *Estate Bottled (Dry)* (750 ml) **\$28.00**
"Fresh, lively with flavors of orange blossom, honeycomb, nectarine
layered with spice and a long silky finish." —*WineEnthusiast.com*
(375 ml) **\$16.00**
Gold Medal winner. Best of Varietal. 92 points.

2023 Muscat Blanc *Estate Bottled (Dry)* **\$26.00**
Floral-citrus aromas lead to a succulent palate that surprises you with its bone-dry
character and racy acidity. **Double Gold Medal winner. Best of Class. 96 points.**

2023 Pinot Blanc *Anderson Valley* **\$21.00**
The white cousin of Pinot Noir; citron, papaya and pineapple with a minerally,
refreshing finish. **Platinum Medal winner. Best of Show. 96 points.**

2023 Pinot Gris *Anderson Valley* **\$26.00**
"Fresh, bright, with flavors of Meyer lemon, pineapple, Golden Delicious apple,
allspice, and a long supple finish." —*WineEnthusiast.com* **Platinum Medal winner.**
Best of Varietal. 94 points.

2023 Riesling *Anderson Valley* **\$26.00**
Crisp as a green apple balancing an apple-pear-apricot aspect with modest alcohol
ensuring a refreshing sip. **Double Gold Medal winner. Best of Class. 96 points.**

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

2023 Grüner Veltliner *Anderson Valley* **\$26.00**
A refreshing wine showcasing a citrusy-spicy-ripe melon character with intonations
of pepper and dill. **Double Gold Medal winner. 94 points.**

2023 Rosé of Sangiovese *Mendocino* **\$25.00**
Yummy flavors of guava and ripe melon layered with peach, plum and pomelo.
Gold Medal winner. Best of Show. 93 points.

2022 Pinot Noir *Méthode à l'Ancienne* (750 ml) **\$39.00**
"Bright with aromas of strawberry-cranberry, peach and toasted
(UNFILTERED) **\$39.00**
vanilla on the nose. The flavors are raspberry coulis, pomegranate,
(375 ml) **\$22.00***
blood orange cream, intermingled with allspice, cocoa powder, and
(magnum) **\$79.00**
a long silky finish." —*WineEnthusiast.com* **Double Gold Medal winner. 96 points.**

2022 Pinot Noir *Deep End* (750 ml) **\$59.00***
Get lost meandering down this wine's complex flavor paths: black cherry,
(magnum) **\$119.00***
raspberry, clove, vanilla, cocoa and chanterelles. **Platinum Medal winner. 94 Points.**

2022 Zinfandel *Old Vine Cuvée* **\$29.00**
Cheers to long-lived vines and a delicious wine tasting of wild blackberry,
plum and forest floor. **Gold Medal winner. 94 points.**

2021 Malbec *Mendocino* **\$33.00**
Bright fruit and earthy aromas supported by flavors of black plum, soy, tobacco
and a smooth umami finish. **Gold Medal winner. Best of Class. 93 points.**

2023 Gewürztraminer *Late Harvest (Sweet)* (750 ml) **\$49.00***
A potpourri of tropical fruit flavors: papaya, passionfruit, lychee and
(375 ml) **\$25.00**
ginger with sufficient acidity to glitter. **Platinum Medal winner. Best of Class. 94 points.**

2019 Gewürztraminer *Cluster Select Late Harvest (Very Sweet)* (750 ml) **\$79.00**
"Super-concentrated and indulgent, this wine is saturated with delicious
(375 ml) **\$39.00**
honey, orange-blossom and peach flavors and has a surprisingly light and
graceful texture." —*WineEnthusiast.com* **Platinum Medal winner. Best of Show. 96 points.**

2024 Gewürztraminer (white) Grape Juice **\$17.00**
2024 Pinot Noir (red) Grape Juice **\$17.00**
"Made from quickly pressed, chilled, and filtered Gewürztraminer and Pinot Noir
grapes, the juices are prevented from fermenting and have no trace of alcohol." —*thekitchn.com*

2024 Chardonnay Verjus (green juice from Chardonnay grapes) **\$17.00**
A piquant cooking replacement for vinegar or lemon juice that doesn't conflict with wine.

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

* LIMITED QUANTITIES ARE AVAILABLE AND MAY SELL OUT BEFORE MAY 31. PLEASE ORDER PROMPTLY.

** CASE SPECIALS VALID UNTIL MAY 31, 2025.