

NAVARRO

Vineyards

2006 Chardonnay, *Première Reserve: Better late*

2006 Chardonnay, *Mendocino: Garden fresh*

2006 White Riesling, *Anderson Valley: Cinderella parties*

2007 Gewürztraminer, *Cuvée Traditional: Handprint*

2007 Edelzwicker, *Mendocino: Small town*

2007 Rosé, *Mendocino: Unblushingly dry*

2006 Pinot Noir, *Mendocino: Bullish on Pinot*

2003 Cabernet Sauvignon, *Mendocino: Global uncertainty*



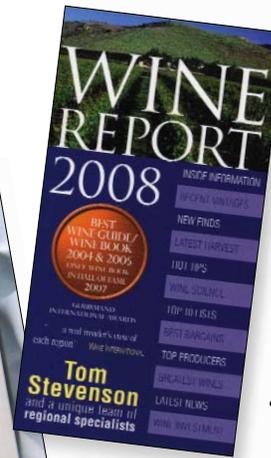
OUR 2008 SUMMER RELEASES

Ease the squeeze with free freight

Gathering around the table to share a home-cooked meal and a good bottle of modestly priced wine can be a simple pleasure in belt-tightening times. Navarro is easing a notch out of the current economic squeeze by offering *free ground freight* on all case web orders of wine or juice during June and July. This summer we are releasing eight new wines: two Chardonnays, three aromatic whites, an unblushingly dry rosé and two serious reds. The 2007 Edelzwicker and Gewürztraminer *Cuvée Traditional* are being offered as case specials for as little as \$11 a bottle and they promise to bring camaraderie and laughter to your table. Free ground freight and reduced air freight for internet case orders as well as bargain prices on case specials and samplers will be available until July 31.

May good times grace your table,

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



“...great wines at
terrific prices.”

—Wine Spectator

Wine Report 2008 by Tom Stevenson
“CALIFORNIA’S 10 GREATEST WINE PRODUCERS
No. 1 Navarro”

The Great Wines of America by Paul Lukacs

“Navarro Vineyards produces some of America’s most exciting wines from these vines, including an exquisite dry Gewürztraminer, redolent with the floral scents and delicately layered flavors that characterize the world’s finest expression of this varietal.”

New California Wine by Matt Kramer

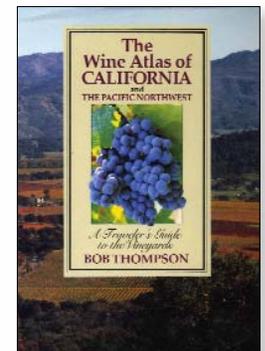
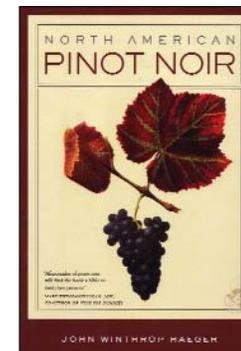
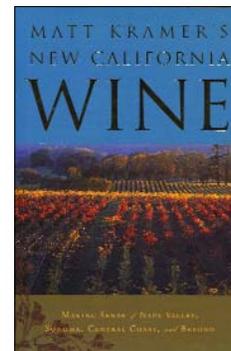
“Overall, for table wines Navarro is today the single best winery in Anderson Valley. One rarely sees them on retail shelves, although the wines do appear on restaurant lists.”

North American Pinot Noir by John Haeger

“The (*Méthode à l’Ancienne* and *Deep End*) wines are classic Anderson Valley pinots, dominated by bright cherry and with generally high acid, that rarely show optimally until three to five years after the vintage but hold up quite well thereafter.”

The Wine Atlas of California by Bob Thompson

“One of California’s best Gewürztraminers.... Also firm, fine Chardonnay ‘*Première Reserve*’ and Pinot Noir ‘*Méthode à l’Ancienne*.’”

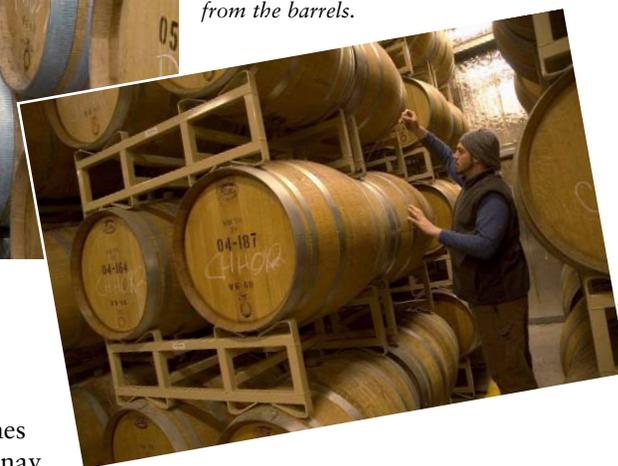


2006 Chardonnay
Première Reserve
 Anderson Valley, Mendocino

Jim checking on Navarro's Première Reserve Chardonnay which is fermented in 60 gallon French oak barrels; 1/3 each new, one year, and two years old. Wine ferments at warmer temps in barrels as compared to refrigerated casks, enabling the wine to easily complete malolactic fermentation, thus softening Anderson Valley's high natural acidity and adding buttered-toast flavors.



We stir the barrels to keep the wine in contact with yeast that have sunk to the bottom. This keeps the wine fresh until all fermentations are complete and helps absorb tannins from the barrels.



Better late

Harvest started late in 2006 and Chardonnay is one of the last varieties to ripen in Anderson Valley. By mid October the weather was sunny but the nights were cold causing the vines to shut down. Usually we pick a vineyard as a complete block but these fields had ripened unevenly. The

vineyard crew used tape to mark off the sections of our estate Chardonnay vineyards with the most developed fruit. A few days later each of Navarro's fields were harvested as two lots: first the ripest

A cool, late season pushed the vines to their limit and the result was a mixture of vines whose fruit attained full ripeness and other vines where the crop was a bit under-ripe by Navarro's standards.



sections and then the balance. The *Dijon* clones are a group of Chardonnay clones selected in France for top wine quality and in our climate they ripen a week or so earlier than the California clones we have traditionally grown. It's no surprise that the base wine for the *Première Reserve* comes from an 11 year old terraced planting of the *Dijon* clones at the top of our best Chardonnay field called Hammer Olsen, the name of the Finnish farmer

who once cultivated hay in this field. Most of the balance comes from the ripe-selected sections of the Hammer Olsen block, planted 25 years ago to the California *Robert Young* field-selection. The wine has restrained alcohol, subtle apple-lemon fruit and a gentle layer of vanilla and buttered toast. Because of Navarro's stringent ripeness requirements we have less than usual to sell. **Silver Medal winner.**

Harvested	Oct. 10-18, 2006
Sugars at harvest	24.0° Brix
Bottled	June 15-18, 2007
Cases produced	2590
Alcohol	13.6%
Titratable acidity	6.6 g/L
pH	3.44
Price (750 ml)	\$24.00
(375 ml)	\$13.50
(magnum)	\$53.00

Garden fresh

Navarro's ripeness standard for the *Mendocino* cuvée wasn't much different than for the *Première Reserve* bottling even though the styles of the two Chardonnays differ. In this vintage only half a percentage point of grape sugars at harvest separate the two bottlings. To be honest, the least ripe half of our 2006 Chardonnay production was either bottled as *Table Wine* or sold off as bulk wine to other wineries. The *Mendocino* emphasizes flowery fruit and focuses the taster's attention on the grapes.

Simon takes in the garden fresh aromas of a cover crop of wild calendulas in Navarro's vineyard.



© 2008 Navarro Vineyards. Design: Ross Carron Design, Sebastopol, CA

Harvested	Oct.17-26,2006
Sugars at harvest	23.5° Brix
Bottled	June 11-13, 2007
Cases produced	3552
Alcohol	13.4%
Titrateable acidity	6.2 g/L
pH	3.32
Price (750 ml)	\$17.00
(375 ml)	\$10.00

This bottling is 51% from Anderson Valley grapes whose citrusy, tart flavors benefit from both primary and malolactic fermentations in the barrel which add a vanilla and butter element to the wine. 48% is from grapes grown organically at McFadden Farms in Potter Valley.

These inland grapes are less acidic than Anderson Valley fruit so this portion was cool fermented in ovals and puncheons

to preserve the melon-like fruit that characterizes the McFadden vineyard. The wine was completed with a dash of whole-cluster pressed juice from Navarro's Tasting Room field, harvested at 21° Brix, which adds a lyrical citrus blossom top-note. Prior to blending, the selected lots had all aged sur lie for eight months rounding out this lively wine. This is a great wine for a summer supper of grilled chicken and veggies fresh from the garden. **Gold Medal winner.**



Eleno jumps up on a parked tractor to get a bird's eye view of Navarro's picking crew in action.

This Chardonnay is as lively and fun as Navarro's tasting room.



2006 White Riesling
Anderson Valley, Mendocino



Riesling can be one of the greatest white wines in the world but, to paraphrase Rodney Dangerfield, "it don't get no respect." Ulises earns our respect for squeezing into an empty Riesling cask to clean it.



Cinderella parties

Recently we gathered at a potluck party. In addition to bringing yummy food everyone brought a bottle of wine to share. We brought this Riesling. OK..., we're a little sensitive about how our wines are received. Maybe nobody could locate the

Harvested	Oct.17-Nov.9,'06
Sugars at harvest	22.6° Brix
Bottled	May 3-4,'07
Cases produced	1484
Alcohol	13.1%
Residual sugars	0.65%
Titrateable acidity	7.0 g/L
pH	3.17
Price (750 ml)	\$18.00

corkscrew but before anyone tasted a drop of this Riesling every other bottle had been opened and was disappearing fast. We were puzzled. The revelers were trying to extract the last

few drops of a sugary Chardonnay flavored with oak chips and someone was polishing off a bottle of supermarket Cabernet with tannins that could cure a cow hide. When a friend finally retrieved the corkscrew she poured herself a tiny taste of this Riesling, clearly concerned that the wine might be insipidly sweet. To our relief she returned quickly and filled her glass. The bottle instantly became the belle of the ball and was emptied before we squeezed our way through the crowd. Fortunately we have more at the winery. Compared to dull, wishy-washy stepsisters made from this variety, Navarro's Riesling sparkles with acidity and fruit. Grapes from three fields were harvested over three weeks. The free run juice was fermented and aged as separate lots in oak ovals for six months. In April 2007 this blend was selected; its apple-apricot flavors have a gentle hint of charcuterie from the extended lees contact and a hint of vanilla from the French oak casks. It will remain beautiful well beyond midnight. **Gold Medal winner.**

Navarro's Campsite Riesling field is chilly and one of the last of the season to be harvested. Everyone is ready to party by the time the grapes are gathered.



NAVARRO SAMPLERS

Medal winning wines at special savings

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



Until July 31 our phones will be open extra hours; 8 AM till 6 PM weekdays or 10 AM till 6 PM weekends to help you take advantage of special sampler prices. Our website is available 24-7 at www.NavarroWine.com for the free ground freight offer.

No. 1 12 bottles

Summer fare

Two bottles each of six Navarro wines; perfect for summer drinking.

- 2006 Chardonnay Mendocino
- 2006 White Riesling Anderson Valley, Mendocino
- 2007 Gewürztraminer Cuvée Traditional
- 2007 Edelzwicker Mendocino
- 2007 Rosé Mendocino (Dry)
- 2006 Pinot Noir Mendocino

\$165.00

Savings of \$30.00

Qualifies for Free Shipping

No. 2 12 bottles

Our favorites X 2

Two each of our best varietals. Each one is a Medal winner. One for now, one to cellar.

- 2006 Chardonnay Première Reserve
- 2006 White Riesling Anderson Valley, Mendocino
- 2006 Gewürztraminer Estate Bottled (Dry)
- 2006 Muscat Blanc Estate Bottled (Dry)
- 2005 Pinot Noir Méthode à l'Ancienne
- 2003 Cabernet Sauvignon Mendocino

\$239.00

Savings of \$49.00

Qualifies for Free Shipping

No. 3 12 bottles

All new + Gold

Eight new releases topped off with four Gold Medal winning prior releases.

- 2006 Chardonnay Première Reserve
- 2006 Chardonnay Mendocino
- 2006 White Riesling Anderson Valley, Mendocino
- 2007 Gewürztraminer Cuvée Traditional
- 2007 Edelzwicker Mendocino
- 2007 Rosé Mendocino (Dry)
- 2006 Pinot Noir Mendocino
- 2003 Cabernet Sauvignon Mendocino
- 2006 Sauvignon Blanc Mendocino, Cuvée 128
- 2006 Pinot Gris Anderson Valley, Mendocino
- 2005 Zinfandel Mendocino
- 2005 Syrah Mendocino

\$199.00

Savings of \$38.50

Qualifies for Free Shipping

No. 4 6 bottles

Summer six

One bottle each of six new Navarro wines; perfect for summer drinking.

- 2006 Chardonnay Mendocino
- 2006 White Riesling Anderson Valley, Mendocino
- 2007 Gewürztraminer Cuvée Traditional
- 2007 Edelzwicker Mendocino
- 2007 Rosé Mendocino (Dry)
- 2006 Pinot Noir Mendocino

\$85.00

Savings of \$12.50

No. 7 3 bottles

Summer trio

A bottle each of three new wines perfect for patio dining.

- 2006 Chardonnay Mendocino
- 2007 Gewürztraminer Cuvée Traditional
- 2006 Pinot Noir Mendocino

\$45.00

Savings of \$5.00

No. 5 6 bottles

Chard & Pinot

Three new Chardonnay and Pinot Noir releases and three from the cellar. Medal winners all.

- 2006 Chardonnay Première Reserve
- 2006 Chardonnay Mendocino
- 2006 Pinot Noir Mendocino
- 2005 Chardonnay Première Reserve
- 2005 Chardonnay Mendocino
- 2005 Pinot Noir Méthode à l'Ancienne

\$109.00

Savings of \$22.00

Two Bottles Each for \$199.00

Qualifies for Free Shipping

No. 8 3 bottles

Top tier trio

A bottle each of three dry wines representing the best of Navarro.

- 2006 Chardonnay Première Reserve
- 2006 Gewürztraminer Estate Bottled (Dry)
- 2003 Cabernet Sauvignon Mendocino

\$69.00

Savings of \$9.00

No. 6 6 bottles

Our favorite six

Six Medal winning wines; the best of each varietal.

- 2006 Chardonnay Première Reserve
- 2006 White Riesling Anderson Valley, Mendocino
- 2006 Gewürztraminer Estate Bottled (Dry)
- 2006 Muscat Blanc Estate Bottled (Dry)
- 2005 Pinot Noir Méthode à l'Ancienne
- 2003 Cabernet Sauvignon Mendocino

\$125.00

Savings of \$19.00



We pack your wine in reusable cellar-packs and guarantee safe delivery. Bring your empty carton back on your next trip to the tasting room and we will give you a refund.



Ted and Deb met Professor Christophe Schneider and his wife Sophie on their second trip to Alsace in 1985. Aaron and Kat renewed the friendship in 2005. Last February, at the Anderson Valley Alsace Varietal Festival, Christophe shared his data from the French National Institute for Agricultural Research concerning rising vineyard temperatures.

Small town

Philo is a pretty small place. There are 1098 inhabitants. One of our San Francisco friends told us in jest that only someone from Philo would find an Alsace vacation exciting. We beg to differ. In fact we selected Anderson Valley for our home and vineyards because of the cold climate. We hoped to emulate the wines that come from the chilly

northeast corner of France. We love the fruity yet dry white wines of Alsace so they were the first grape varieties we planted in 1974. A specialty of Alsace is a blend called *Edelszwicker*; literally a mixture

(*zwicker*) of Alsace's noble (*edel*) grapes: Gewürztraminer (34%),

Riesling (32%), Pinot Gris (29%), and Muscat (5%). The price may be small but the flavors and aromas are generous and world class.

Harvested	Sept.21-Oct.22,'07
Sugars at harvest	23.8° Brix
Bottled	May 5, 2008
Cases produced	1605
Alcohol	13.4%
Residual sugars	1.7%
Titratable acidity	7.0 g/L
pH	3.20
Price (750 ml)	\$13.00



Summer Case SPECIAL!

Buy it by the case for only \$132.00; a savings of \$24.00. That's only \$11.00 per bottle.



Summer Case SPECIAL!

Buy it by the case for only \$138.00; a savings of \$30.00. That's only \$11.50 per bottle.

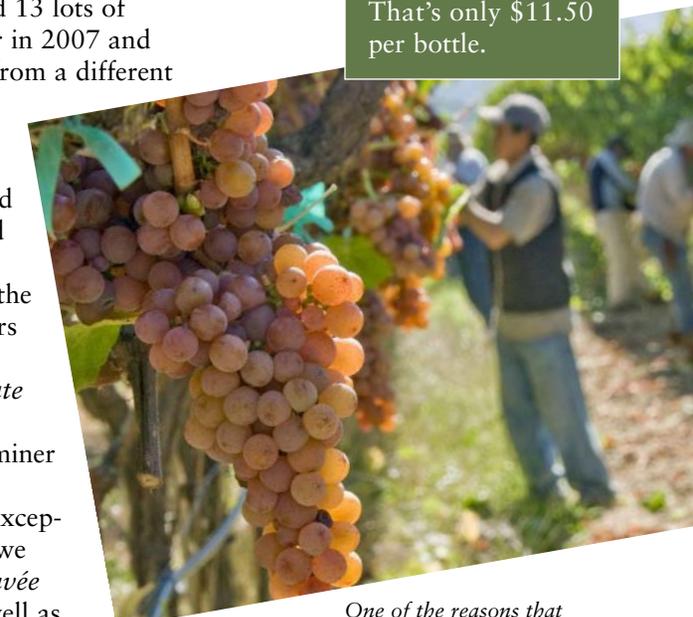
Handprint

Navarro harvested 13 lots of Gewürztraminer in 2007 and each one came from a different

vineyard, clone or trellis system. We racked the clarified juice from each lot into separate seasoned oak ovals to ferment and then age on the expired yeast for six months. In the spring we dedicated hours to tasting and blending. We first selected the *Estate Bottled* cuvée which left much of our Gewürztraminer production still in casks. There were portions of exceptional lots left over and we selected these for this *Cuvée Traditional* bottling as well as

our 2007 Edelszwicker. Even for this second cut we were finicky and we sold off 30% in bulk to other wineries.

Harvested	Sept.19-21,'07
Sugars at harvest	24.0° Brix
Bottled	May 6, 2008
Cases produced	610
Alcohol	13.6%
Residual sugars	0.4%
Titratable acidity	6.8 g/L
pH	3.38
Price (750 ml)	\$14.00



bottled 610 cases of this *Cuvée Traditional* our friends will be pleased with the quality. The price can't be beat for a dry, elegant Philo Gewürztraminer with the Navarro handprint.

One of the reasons that Navarro wines have low levels of sulfur dioxide is that we don't add SO2 to grapes or juice at the crusher. The stems were removed and the first-pressed juice was immediately transferred to a tank to chill and have the solids settle out. Think of this as "extra-virgin" Gewürz. Just like olive oil, the first pressed juice has a superior and more refined taste than the highly pressed fruit which is coarser and more tannic.

2007 Rosé
Mendocino (Dry)



Last vintage we reported that the Syrah rosé lot scheduled for inclusion in our 2006 bottling was declassified and eliminated from Navarro's final cuvée because it was too heavy. In 2007 we cut the Syrah skin contact time in half to reduce tannins but our tasting panel determined it was still too ponderous for inclusion.

Unblushingly dry

Some rosés are semi-sweet mixtures of red and white wine or the byproduct of “bleeding off” red wines like Zinfandel to intensify their color. Not Navarro's. After seven vintages we have honed in on an ancient rosé style. In our opinion a rosé should be dry and have sufficient intensity to complement dishes normally suggesting red wine but refreshing enough to be enjoyed on a hot summer's day. The grapes for this wine were all red and were monitored carefully for skin contact time before pressing and fermentation. The varieties were selected specifically for producing a refreshing wine with modest alcohol and good acidity. We are fortunate to produce wine in Mendocino; pioneer grape growers planted the ancient goblet-shaped vines from which this rosé was created. We've stuck with these same sixty to

seventy year old vines that have served us well in the past. Two thirds of the cuvée comes from ancient Grenache vines and the remainder is from even older Carignan vines. This ratio is similar to our fast-selling 2006 cuvée and the resulting wine has a similar flavor profile: lovely strawberry and raspberry fruit with hints of spice and a dry, lemon-drenched finish make this wine perfect for an easy summer dinner that will tickle you pink. **Silver Medal winner.**

Harvested	Sept. 24-Oct. 7, '07
Sugars at harvest	24.0° Brix
Bottled	Feb. 18, 2008
Cases released	1305
Alcohol	13.5%
Titratable acidity	7.0 g/L
pH	3.20
Price (750 ml)	\$16.50



Troy Satterwhite's ancient, head trained Carignan vines are a Mendocino treasure.

Bullish on Pinot

Sarah counted berries in 2004 and 2005 for her master's thesis so we had a base line for the size of the clusters in 2006 but no one was very enthusiastic about the tedious work. Gabriel plays soccer on the Anderson Valley High School team which is undoubtedly more exciting than counting grapes.



Outguessing grape production is like predicting the stock market. We were fretting about the 2006 Pinot vintage after fruit set since the number of clusters per vine was lower than in 2005 which had resulted in our lowest yield in over a decade. A few weeks later we had an uncomfortable hunch that we had overlooked something so we decided to count the number of berries per cluster. Although we had fewer clusters than in 2005, we discovered the clusters had more than twice the number of berries. Our crop estimates now indicated we had too much, not too little, so Navarro's crew spent the next several weeks thinning. Once the berries had sized we realized that the clusters had none of the typical tiny shot-berries so the average berry size, and therefore the cluster weights, were greater than expected. The workers went out a second time to remove even more crop. A few weeks after this second thinning the grapes started coloring. When about half the clusters are purple it's easy to spot individual vines that are ripening too slowly since



they have more green fruit. Navarro's valiant thinning crew ventured into the field a third time to remove unripe clusters and balance each vine. Six weeks later we began harvest and since we had picked over each vine three times during the summer it was a relief to finally harvest.

Harvested	Sept. 20-Oct. 3, '06
Sugars at harvest	23.9°Brix
Bottled	Aug. 28-Sept. 3, '07
Cases produced	5982
Alcohol	13.5%
Titrateable acidity	5.6 g/L
pH	3.70
Price (750 ml)	\$19.00

A balanced vine makes for a balanced wine. Lots of work went into this dirt cheap wine which will leave you bullish on Pinot. **Gold Medal winner.**

Replanting a vineyard involves more than digging holes. We start by plucking out the old vines (above left). After adding soil amendments, the vineyard is deep cultivated to loosen compacted soil, then new drain tile and culverts are installed. We replace all the irrigation, frost protection and trellising systems before we can finally plant. This wine is a blend of 7 different Pinot clones from 17 lots, some of them from our latest plantings.

2003 Cabernet Sauvignon
Mendocino



Most years at Eaglepoint the ripening grapes are racing against impending winter weather. Note that the leaves are beginning to yellow indicating the end of the ripening season. Grower and winemaker alike tend to have frayed nerves when harvesting this late.



“92. An extremely impressive Cabernet, marked by a rich texture, plenty of tannin to ensure longevity, and wonderfully nuanced and expressive flavors—fruit to be sure, but also secondary notes reminiscent of cocoa, leather, spice and more. Like all Navarro wines, it is available only by mail order or at the winery. This one's so good, though, that you might want to make the trip.”

—Paul Lukacs, June 5, 2007
winereviewonline.com

Time has deposited some sediment on the neck of the bottle indicating the wine has been stored cork-down in a still cellar for years. The deposit is a combination of tartrates and polyphenols, natural grape byproducts which contain antioxidants. They won't hurt you and some claim wine polyphenols may have health benefits.

Global uncertainty

We think global warming is a misnomer. Global uncertainty seems more accurate. Regardless, Anderson Valley is consistently too chilly to ripen Cabernet Sauvignon. For this reason Navarro's Cab is grown in the Russian River watershed near Talmage south of Ukiah. Although most wine-growing regions are getting warmer, some may actually be cooling. Our friend Zack Robinson at Husch has been analyzing Ukiah temperature records from the last fifty years and asserts that Ukiah's daytime highs have dropped. The viticultural climate of Mendocino's warmest parts is now similar to Calistoga in the Napa Valley making Ukiah a promising choice for growing Cab. Eaglepoint Vineyards lies 1,175 feet above the valley floor where daytime temperatures are cooler and nighttime temperatures are warmer. The site is perfect because Cab ripens at the very end of the season when the weather is likely to be cold. Hillside vineyards

typically produce small berries so the ratio of skins to juice is high resulting in wines rich in color, flavor and tannin. The cooler weather also promotes higher acidity and we've learned that the wines are shy about revealing their stuff when young. It's almost five years after harvest; the wine spent two years in the barrel

and then three more years resting in bottle in our cellars. It tastes delicious right now but this intense beauty will continue to unfold for at least another ten years. **Gold Medal winner. Best of Class. 6 bottle limit.**

Harvested	Oct. 13-22, 2003
Sugars at harvest	25.2°Brix
Bottled	August 19, 2005
Cases produced	1088
Alcohol	13.9%
Titratable acidity	6.8 g/L
pH	3.62
Price (750 ml)	\$35.00
(magnum)	\$75.00

