

# NAVARRO

## *Vineyards*

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2009 Edelzwicker, *Anderson Valley: A match made in heaven*

2008 Chardonnay, *Première Reserve: Cold mountain*

2008 Chardonnay, *Mendocino: Double take*

2009 Riesling, *Anderson Valley: Starry night*

2009 Gewürztraminer, *Cuvée Traditional: Young at heart*

2009 Pinot Grigio, *Anderson Valley: Que sera-sera*

2009 Rosé, *Mendocino: A rosé is a rosé is a rosé*

2008 Pinot Noir, *Mendocino: Lighten up*

2005 Cabernet Sauvignon, *Mendocino: Waiting*



OUR SUMMER 2010 RELEASES

## Mother Nature

**T**HIS YEAR A VOLCANO erupting in Iceland brought air traffic in Europe to a standstill, reminding us of the obvious advantage of buying food (and wine) locally. It further confirmed that Mother Nature has the final word, a fact that farmers seldom forget. This summer we are releasing nine new wines from the '05, '08 and '09 vintages and each wine reflects unique characteristics from three distinctive growing seasons: two Chardon-



nays, four aromatic whites, a blushing beautiful dry rosé and two robust reds. Three value-packed 2009's, Gewürztraminer *Cuvée Traditional*, Pinot Grigio and Edelzwicker, are being offered as case specials with price tags as low as \$10.50 per bottle: a modest price for an explosion of flavors. Don't miss the full

case special on the 2008 Pinot Noir, sourced from our top vineyards with a house-wine price tag. Special pricing on samplers and value-wine case specials as well as *One-Cent ground freight* and reduced air freight for all 12 bottle orders will be available until July 31.

Thanks for supporting our family farm,

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



### SummerCase SPECIAL!

Buy it by the case for only \$126.00; a savings of \$30.00. That's only \$10.50 per bottle.

*When the requirement for a wine to taste like a specific variety is removed, wine makers can create a more complex wine by blending between varieties. Simon was bored, but Ted concentrated to blend 40% Gewürztraminer, 37% Riesling, 20% Pinot Gris and 3% Muscat Blanc.*



## A match made in heaven

**B**y far the most popular white wine in our tasting room is Edelzwicker. This is some feat given that numerous customers ask how to pronounce it. Some think it's just a fanciful name and don't realize that in Alsace Edelzwicker refers to a *blend* of their noble grapes. In the 19th century the most expensive Alsatian table wines were blends between varieties; today the highest priced Alsatian wines are labeled as a unique varietal. Wine styles change, so don't

Harvested	Sept.30-Oct.12,'09
Sugars at harvest	23.5° Brix
Bottled	May 5, 2010
Cases produced	1355
Alcohol	12.8%
Residual sugars	1.6%
Titrateable acidity	7.9 g/L
pH	3.19
Price (750 ml)	\$13.00

be confused when you prefer this \$13 wine over more expensive bottles. In last year's professional Mendocino County Wine Judging, our 2008 Edelzwicker was proclaimed the best white wine regardless of price. Some lots were only partially fermented but the wine is carefully balanced with high acidity so the finish is crisp and clean. Try a bottle on a hot summer day or with a spicy Indian or Asian dish; you will see why 100% varietals aren't necessarily better.



**2008 Chardonnay**  
*Anderson Valley, Mendocino*  
*Première Reserve*



*Our vines typically bud out in early spring leaving March, April and even May when early morning frosts can wipe out our entire crop. Sprinkling water on the vines can protect the young shoots and flowers down to 26°F. However, once ice forms on the vine, the sprinkling must continue until after the sun comes up and has melted all the ice. It takes several hours to melt foot long icicles.*

*Navarro's Première Reserve Chardonnay is both fermented and aged in French oak barrels. The oak planks are air-aged, then cut into staves and bent into shape to form a barrel. For Chardonnay we prefer barrels where the oak has been air-aged three years prior to use; these barrels impart less resinous woody flavors and give gentle suggestions of coconut and spice.*

## Cold mountain

**W**e fill our ponds during the winter storms, storing water for Navarro's spring frost protection and summer irrigation. This is our entire supply of agricultural water and once we've used it we're out of luck until the rains return. We frost protect by sprinkling water which protects the vines down to 26°F. Nineteen days of frost protection in the spring of 2008 left little water in our ponds for irrigation. We minimized water use but by mid-September we ran out completely. Harvest was a month away for Chardonnay but with a



very light crop and enough ground moisture, the vines could easily ripen their fruit. Then beginning on October 9, we suffered three nights of hard frost in our lower fields. With no water for frost protection, the vines lost their leaves and we had no choice but to harvest. Actually, only two upper hillside sections of our favorite Hammer Olsen field were unharmed by the frost. Another small block of the early ripening *Dijon* clones also hung on to its leaves. These lots were exceptionally ripe and flavorful as one might expect from a light crop in a cool year. The aromas display a seductive orange blossom element with hints of hazelnut and buttered toast. The flavors are a refined mix of Asian pear and Key lime layered with spicy French oak. We have less than half our normal production so this beauty will sell out early. **Gold Medal winner. Best of Class.**

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Harvested	Oct. 11-15, '08
Sugars at harvest	24.2° Brix
Bottled	June 22-29, '09
Cases produced	1445
Alcohol	13.6%
Titrateable acidity	7.5 g/L
pH	3.46
Price (750 ml)	\$25.00
(375 ml)	\$14.00

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## 2008 Chardonnay Mendocino

Our largest lot of Chardonnay had balanced acidity when the grapes were harvested. This eliminated the need for a secondary malolactic fermentation which reduces a wine's apparent acidity. We decided to age the lot in seasoned oak ovals, on the yeast, for seven months. Aging on the lees adds roundness to the mouth and a hint of freshly baked bread without reducing the deliciously crisp Chardonnay fruit.



Mark Turula planted the Chardonnay vines at neighboring Valley Foothills Vineyard in 1975 and 33 years later, the wine from these old vines represents the largest lot in this 2008 bottling. Mark retired after the 2009 harvest and we shall miss him.

## Double take

Some Chardonnays get your attention with butter and oak but it is the perceptible fruit in this bottling that makes you do a double take and take another sip. We wish we could replicate the juicy apple-pear essence every year. The yields were especially low in 2008; our vineyards averaged only 1.8 tons per acre. The weather was nippy during harvest allowing the fruit to develop full flavors without excess sugars by ripening very slowly. The clusters were especially cold when we harvested and destemmed the fruit. The largest block escaped the frost and the grapes had balanced acidity when we harvested so a secondary *malolactic* (ML) fermentation

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Harvested	Oct. 13-18, 2008
Sugars at harvest	23.6° Brix
Bottled	June 22-24, 2009
Cases produced	2653
Alcohol	13.4%
Titrateable Acidity	7.8 g/L
pH	3.32
Price (750 ml)	\$17.00
(375 ml)	\$10.00

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to reduce acidity was ruled out. We've experienced all these conditions before, but we think the rich fruity tone is mostly due to the predominance of the lot made from old vines without ML which constitutes two-thirds of the blend. The wine was aged *sur lie* in ovals and puncheons; the oak flavors are restrained relative to the fruit zest but the round mouthfeel from aging on the yeast lingers. The remaining third was from three small blocks planted to the early ripening *Dijon* clones; these grapes were barrel fermented and underwent *malolactic* fermentation as we do for our *Première Reserve* bottling. The aromas are bright suggesting white spring flowers. The grape flavors are green apple and pear with just a hint of butter from the secondary fermentation. The roundness from aging *sur lie* in oak casks is adorned with an intriguing garnish of candied kumquats. **Silver Medal winner.**



**2009 Riesling**  
Anderson Valley, Mendocino

At the end of the day, we get inside our wine presses to clean them. The winemaker positions the press with the sliding doors facing downward for easy access. When in use, the doors are flipped upward and closed after being filled with destemmed grapes. The blue plastic liner is actually an inflatable balloon which gently pushes the grapes against the perforated stainless steel drum extracting the juice with minimal maceration.



Early morning harvest. Our viticulture practice is to grow clusters under a canopy of leaves so the fruit is protected from the direct sun. To speed up picking, we normally deleaf around the cluster the afternoon before we harvest but exposing the fruit on a hot afternoon can reduce quality. In 2009 we decided to deleaf directly ahead of the pickers.



Navarro's night harvest crew takes a coffee and pastry break at daybreak. They will continue harvesting for another two or three hours, stopping when the fruit begins to warm. Similar in style to German wines, this bottling has relatively low alcohol with high acidity and a trocken finish.

## Starry night

Unlike 2008, Navarro had only a moderate amount of spring frost in '09 so by June, when we usually begin to irrigate, the ponds were almost full. The year earlier we had been forced to learn some valuable lessons in irrigation management so we figured we would continue with the minimized watering regime in 2009. On September 15, after a bout of cold weather, it began to warm up, with each afternoon getting progressively hotter. Being close to the ocean, the diurnal change in temperature was frequently over 50°F; for example, it would be 90's or even 100's in the afternoon and in the 40's at night. With harvest a week away we decided that the only way we could pick cold fruit was to harvest at night. We quickly reorganized Navarro's harvest regime. We rented portable

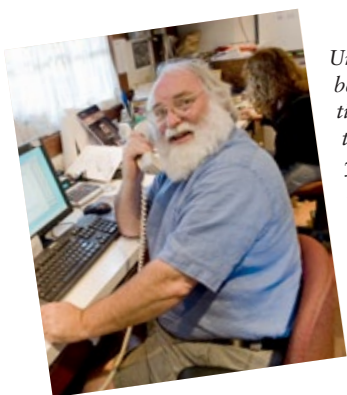
stadium lights and provided halogen lights on headbands for each member of the vineyard crew so we could harvest in the chill of the night. Then on September 30,

the temperatures dropped and for three nights we had to frost protect our lower vineyards, including our best field of Riesling, while simultaneously harvesting from the upper vineyards in a star filled sky. Thank heavens we had water to spare. Whiffs of star jasmine and clover honey lead to taut flavors of lime and Pippin apple developed during the warm October Indian summer; the cold nights contribute a bracing acidity and low alcohol that keeps this wine refreshing. Try it on a warm summer day or a starry night.

Harvested	Oct.11-21,2009
Sugars at harvest	22.8° Brix
Bottled	May 6, 2010
Cases produced	1257
Alcohol	12.6%
Residual sugars	0.6%
Titrateable acidity	7.6 g/L
pH	3.10
Price (750 ml)	\$18.00

# NAVARRO SAMPLERS & GIFTS

## Medal winning wines at summer savings



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 Full-Case specials, Sampler prices and One-Cent ground shipping. Our website is available 24-7 at [www.NavarroWine.com](http://www.NavarroWine.com).

### No. 1 12 or 6 bottles

#### Summer six

Choose either one or two bottles each of six delicious value wines; exceptional flavor at family prices.

- 2008 Chardonnay Mendocino
- 2009 Gewürztraminer Cuvée Traditional
- 2009 Pinot Grigio Anderson Valley
- 2009 Edelzwicker Anderson Valley
- 2009 Rosé Mendocino (Dry)
- 2008 Pinot Noir Mendocino

#1A—12 bottles  
**\$155.00**  
Savings of \$36.00

#1B—6 bottles  
**\$83.00**  
Savings of \$12.50



### No. 2 12 or 6 bottles

#### New dry six

Choose either one or two bottles each of six new and dry Navarro wines; three crisp whites, a blushing beautiful dry Rosé and two multifaceted reds.

- 2008 Chardonnay Première Reserve
- 2008 Chardonnay Mendocino
- 2009 Riesling Anderson Valley
- 2009 Rosé Mendocino (Dry)
- 2008 Pinot Noir Mendocino
- 2005 Cabernet Sauvignon Mendocino

#2A—12 bottles  
**\$199.00**  
Savings of \$62.00

#2B—6 bottles  
**\$113.00**  
Savings of \$17.50



### No. 3 12 bottles

#### A Navarro cellar

Nine new releases topped off with three Gold Medal winning prior releases.

- 2008 Chardonnay Première Reserve
- 2008 Chardonnay Mendocino
- 2009 Riesling Anderson Valley
- 2009 Gewürztraminer Cuvée Traditional
- 2009 Pinot Grigio Anderson Valley
- 2009 Edelzwicker Anderson Valley
- 2009 Rosé Mendocino (Dry)
- 2008 Pinot Noir Mendocino
- 2005 Cabernet Sauvignon Mendocino
- 2008 Muscat Blanc Estate Bottled (Dry)
- 2008 Sauvignon Blanc Cuvée 128
- 2007 Zinfandel Mendocino

**\$179.00**  
Savings of \$50.50



### No. 4 12 or 6 bottles

#### A taste of Alsace

Choose either two or four bottles each of Navarro's specialties: deliciously dry Riesling, Gewürztraminer and Pinot Grigio.

- 2009 Riesling Anderson Valley
- 2009 Gewürztraminer Cuvée Traditional
- 2009 Pinot Grigio Anderson Valley

#4A—12 bottles  
**\$149.00**  
Savings of \$43.00

#4B—6 bottles  
**\$85.00**  
Savings of \$11.00



### No. 5 12 or 6 bottles

#### A taste of Burgundy

Choose either three or six bottles each of our value packed Mendocino Chardonnay and Pinot Noir. Medal winners all

- 2008 Chardonnay Mendocino
- 2008 Pinot Noir Mendocino

#5A—12 bottles  
**\$165.00**  
Savings of \$51.00

#5B—6 bottles  
**\$89.00**  
Savings of \$19.00



### No. 6 12 or 6 bottles

#### The best of the cellar

Choose either three or six bottles each of our Gold Medal winning Chardonnay *Première Reserve* and Cabernet Sauvignon; delicious now and will continue to age beautifully for years.

- 2008 Chardonnay Première Reserve
- 2005 Cabernet Sauvignon Mendocino

#6A—12 bottles  
**\$265.00**  
Savings of \$95.00

#6B—6 bottles  
**\$149.00**  
Savings of \$31.00



## Don't get sheared with inflated wine prices...

Navarro's farm-direct wines always represent an excellent value. Specially priced samplers and case specials feature discounts up to 30% until July 31. Samplers are prepackaged and each contains wines in limited supply. All subject to prior sale, so don't delay!





Eleno is responsible for Navarro's flower gardens. Many years ago he helped plant the first vines at Navarro. In 1993 an outbreak of phylloxera was discovered in Anderson Valley; we immediately started making plans for planting additional vineyards so that when our old vines succumbed to these root-suckers, Navarro could continue producing our preferred varietals. The new vineyards are in full production and like Eleno they are going strong.



We ferment all our Pinot Gris and Gewürztraminer in French oak casks to generate a round mouth-feel. Manuel is cleaning the fermentation locks for these large casks. The locks are filled partially with water and inserted into the oval which allows carbon dioxide to escape from the fermenting wine, yet keeps the oxygen from entering.



## FOR SUMMER SPECIAL!

### Full-Case Options:

- 12 bottles of Gewürz (or)
- 12 bottles of Pinot Grigio (or)
- 6 bottles each of Gewürz & Gris

**\$138.00; a savings of \$42.00**  
That's only \$11.50 a bottle – delivered!

## Young at heart

During the last two decades we've planted additional acres of Gewürztraminer while replanting many of our older blocks. To our surprise, the older, sustainably farmed vines have declined at a much slower rate than we feared, leaving us with excess production of our favorite variety. Our best new fields are the Peach and the Apple. They acquired their names from adjacent peach and apple orchards and, by golly, the fruit flavors off these fields definitely hint at peach and apple. After selecting the final *Estate Bottled* blend from Peach, East Hill, Apple and West Hill sites we had one French oval of wine from the Apple left over and a smaller cask from the Peach. Lychee, freesia, and spice scents lead to enticing peach and quince flavors. This delightful wine is not as dry as our more expensive *Estate Bottled*, but has an impressive quality to price ratio.

Harvested	Sept.30-Oct.6,'09
Sugars at harvest	24.1° Brix
Bottled	May 5, 2010
Cases released	526
Alcohol	13.6%
Residual sugars	0.5%
Titratable acidity	6.5 g/L
pH	3.24
Price (750 ml)	\$15.00

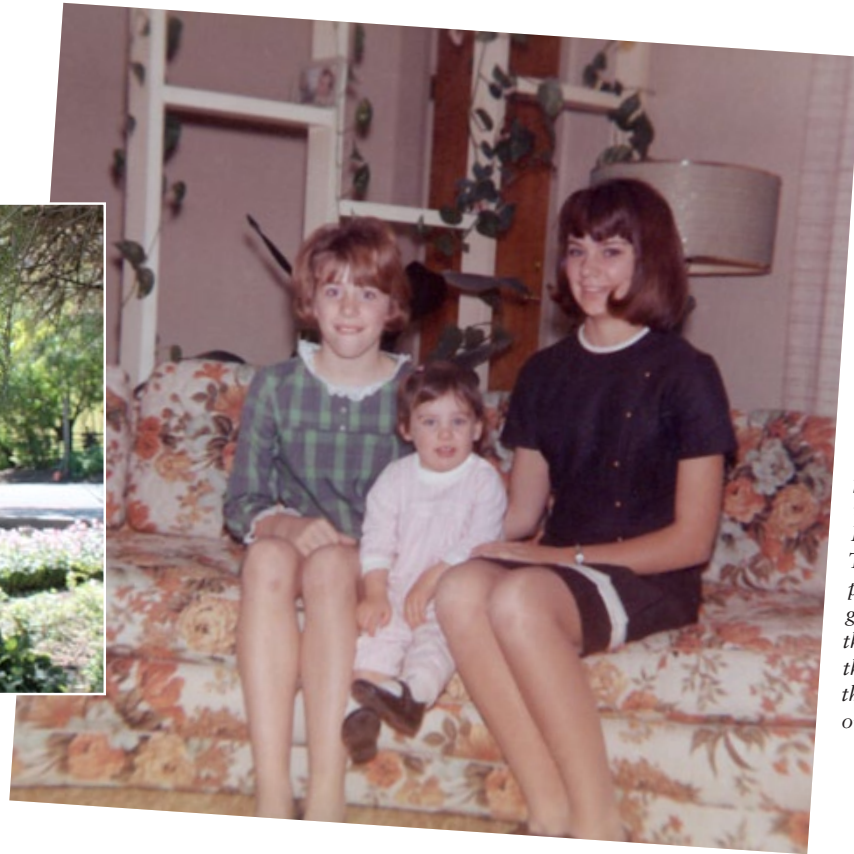
## Que sera sera

In mid-September 2009 Philo weather started to warm and by the 25th the highs exceeded 100°F. We had a field of Pinot Gris that was almost ready for harvest but letting fruit this ripe hang on the vine through a heat spell would dramatically lower acidity and cook the flavors so we decided to harvest before the heat wave. Winemakers in the Italian Alps generally harvest Pinot Grigio with less ripeness and sugar than their Alsatian counterparts who produce Pinot Gris. For this early harvest we emulated our favorite Grigios from Alto Adige. The grape's acidity is high and the alcohol is under 13%, making the wine a refreshingly, crisp accompaniment for grilled fish or prosciutto and melon. This wine displays more citrus and a less oily texture than the wine we bottle as Pinot Gris. The honeysuckle and spring flower bouquet introduce broad flavors of tangerine, honey and ginger. Quantities are limited and we will sell out quickly.

Harvested	Sept. 22, 2009
Sugars at harvest	23.5° Brix
Bottled	May 5, 2010
Cases produced	728
Alcohol	12.9%
Residual sugars	0.2%
Titratable acidity	7.8 g/L
pH	3.12
Price (750 ml)	\$15.00

2009 Rosé  
Mendocino (Dry)

Summer is when our roses and our rosé are in full bloom. It is traditional to plant roses close to a vineyard because, like a miner's canary, the roses display the symptoms of a mildew infection before the grapes. Pat has managed Navarro's tasting room since 1980, the year it opened.



Sisters Michele, Tia and Debbie Pallini, circa 1968. (left to right). Debbie's vineyard supplies the Grenache for Navarro's rosé and Tia's vines supply the Carignan. The crisp Chenin Blanc, part of Navarro's spring releases, came from Michele's vineyard. These vineyards were planted by previous generations and when this photo was taken, the vines that produced this rosé were already over thirty years old.

## A rosé is a rosé is a rosé

The base wine for Navarro's Rosé has always been from grapes harvested from Debbie Pallini's ancient Grenache vines (49%) blended with grapes from her sister Tia's seventy year old Carignan vines (33%). These gnarled vines produce a very distinctive and flavorful wine enhanced by their locations in particularly cool spots for these varieties. The old vines produce a small crop; production is limited and will continue to diminish over time. We've tried to source more fruit and we did find another sixty year old Grenache vineyard at McDowell Vineyards three years ago. This site was first planted in 1890, and then replanted in 1948. It constitutes 18% of the blend adding ripe strawberry flavors and a rounded mouth. We would like to expand Navarro's rosé pro-

duction, or simply maintain production levels, without diluting the character of our "old vine" fruit. We experimented with Grenache from 20 year old vines but they added nothing to our blend and were nixed from the mix. We carefully monitored skin-contact time to extract enough flavor before we began to extract tannins. The juice was slowly cool-fermented to retain strawberry flavors from the Grenache and guava-rhubarb from the Carignan. It was stored *sur lie* (on the yeast) for 12 weeks to add roundness to the mid-palate and some complex yeastiness. This is the smallest bottling we've ever had from these vines and one of the most flavorful vintages.

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Harvested	Sept.28-Oct.3,'09
Sugars at harvest	23.8° Brix
Bottled	Feb. 19, 2010
Cases produced	1047
Alcohol	13.5%
Titrateable acidity	7.6 g/L
pH	3.22
Price (750 ml)	\$16.50

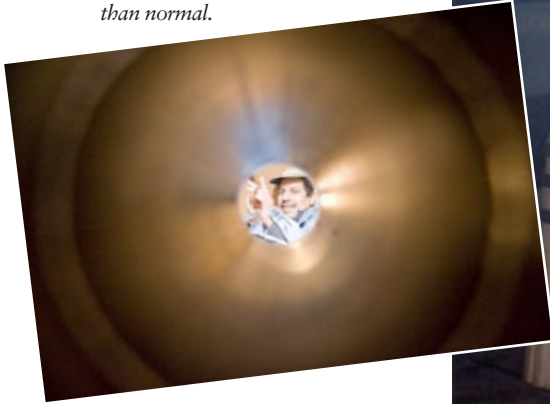
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## 2008 Pinot Noir Mendocino

Here's a barrel's eye view of a wine-maker. Several vineyards that normally are part of our Méthode à l'Ancienne cuvée, are included in this 2008 Mendocino bottling; consequently, the wine was aged with a higher percentage in new French oak barrels than normal.



The insides of expensive French oak barrels are charred over oak fires so a smoky quality is imparted to wines aged in barrels. Over 2,000 forest wildfires contributed to smoky skies over most of California in summer 2008. Grapevines are living organisms and what happens in their environment matters. For a complete discussion of this issue and how Navarro dealt with the travails of the 2008 vintage see [www.navarrowine.com/vintage2008](http://www.navarrowine.com/vintage2008).

## Lighten up

Marketing gurus of the international wine biz have tried to convince consumers that hefty, monster bottles correlate with high quality wine regardless of the bottles' actual contents. We recently weighed a fancy bottle of Spanish Rioja. The bottle was a hefty 2.8 pounds as compared to this bantamweight bottle weighing in at a trim 1.0 pound. That's an extra 21.6 pounds per case just for appearances which seems wasteful and downright silly. The reduced carbon footprint appeals to us and we think our Navarro friends are smart enough to realize the ecological advantage of lighter packaging. The grapes

Harvested	Sept.10-Oct.10,'08
Sugars at harvest	24.5° Brix
Bottled	Aug.21-Sept.1,'09
Cases bottled	4144
Alcohol	13.6%
Titratable acidity	6.2 g/L
pH	3.60
Price (750 ml)	\$19.00

were harvested cold then destemmed into small vats. The must was punched down by hand to keep the tannins supple, tenderly aged in world class French oak barrels, and then unpretentiously bottled in a lightweight bottle. The 2008 *cuvée* is from nine different clones of Anderson Valley Pinot Noir on five different rootstocks and has lingering cherry-blueberry flavors with a backdrop of vanilla, bacon, cedar and toast. Although Mother Nature dealt us difficult cards during the 2008 vintage, this appealing wine is a lucky bet for everyday drinking. The bottling is lighter than usual because of our efforts to ameliorate the blow of a difficult season. **Silver Medal winner.**

Pinot Noir's name is derived from the French words for "pine" and "black"; the tight clusters are in the shape of a pine cone and the dark purple fruit almost looks black.



*We destem Cabernet grapes into an open topped fermentor and keep the skins in contact with the juice by punching down the cap twice a day. The primary fermentation is complete within a few weeks. The juice is then drained from the tank and the pomace shoveled into ¾ ton bins (left). We use a forklift to raise the bins and slowly dump the contents into a press letting gravity do most of the work (right).*



## Waiting

At Navarro we prefer to fuss in the vineyard rather than the winery. During the growing season we thin, sucker, shoot position and perform a myriad of other tasks before harvest so that the wine doesn't need much processing in the winery. Winemaking textbooks usually suggest adding sulfur dioxide to freshly picked grapes. Diligence in the vineyard assures that our winery only receives ripe, unblemished fruit so for two decades Navarro hasn't added SO<sub>2</sub> to unfermented grapes. With Cab, we wait a few days for the destemmed grapes' enzymes to soften the skins. By then, naturally occurring wild yeasts have begun

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Harvested	Oct.25-31,2005
Sugars at harvest	25.0° Brix
Bottled	August 14, 2007
Cases produced	927
Alcohol	13.9%
Titrateable Acidity	6.5 g/L
pH	3.75
Price (750 ml)	\$35.00
Price (magnum)	\$69.00

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the fermentation and a little cultured yeast is added to insure completion. At near dryness, we press once lightly to a large cask. A few days later the wine is racked off heavy lees to sixty gallon French oak barrels. Malolactic fermentation is slow in winter and doesn't finish until spring, so we keep the yeast suspended in the wine by occasional stirring to prevent oxidation. Only after waiting all winter for the secondary fermentation to complete, do we again rack and add a tiny amount of SO<sub>2</sub>. Over the next 15 months the wine is racked two more times and given a light filtration before bottling. We store the bottles three more years in our cool cellars until the complex flavors of dried cherries, eucalyptus, chipotles and dark chocolate are ready to reveal the unblemished grapes we crushed 54 months earlier. **Gold Medal winner.**