

NAVARRO

Vineyards

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OUR 2014 SUMMER RELEASES

Farming green

Although we parse water distribution carefully due to drought conditions, late rains have kept Navarro's hills green and wild flowers blooming later than usual, keeping our babydoll sheep happy as they munch the cover crop and sucker the vines for us. We are releasing ten new wines this summer, most are from the '12 and '13 vintages but we've been patiently saving a 2010 Cab for this release as well. Navarro's newest offerings include two multi-faceted Chardonnays, a crisp Sauvignon Blanc, four aromatic whites, a blushingly beautiful dry Rosé and two Gold Medal winning reds. Three value-packed 2013's, Pinot Grigio, Gewürztraminer *Cuvée Traditional* and Edelzwicker are being offered as case specials with price tags for only \$12.42 per bottle, a modest price for handmade wines crafted from Anderson Valley grapes. 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

Ulysses Garcia manages the gravity filling machine on Navarro's bottling line. The rotating head has sixteen spouts; the carousel speed is adjusted so that when a bottle reaches the position where it started as empty, it is full of rosé; an empty bottle replaces the full bottle which continues down the line to be corked.



Strawberry fields forever

With prices for Premier cru vineyards in Burgundy approaching \$1,000,000 per acre, it's no surprise that few Burgundian vignerons are producing rosé from Pinot Noir grapes. Generally, most French Pinot Noir rosé wines, these days, are from the Loire, where vineyard land is much less expensive. It is still possible from a cost standpoint to produce rosé in Anderson Valley and we love making and drinking rosé, even though red wines from Pinot are more lucrative. This bottling is a cuvée from two regions within Anderson Valley. The majority is from Navarro's Hammer Olsen block in Philo and about 10% is from our Boonville vineyards. Philo is closer to the ocean so it's a little cooler, producing wines with rose petal aromas and luscious strawberry flavors; Boonville produces fruit flavors more reminiscent of raspberries. Serve with Laychee cheese on a crostini, topped with a strawberry and tarragon leaf, for a picnic treat.

Harvested	Sept. 9 and 16, 2013
Sugars at harvest	23.8° Brix
Bottled	May 5, 2014
Cases produced	1160
Alcohol	13.6%
Titratable acidity	7.9 g/L
pH	3.23
Price (750 ml)	\$19.50

2012 Chardonnay

Mendocino

Jim Klein drawing a Chardonnay sample. We age our Mendocino Chardonnay in seasoned oak barrels and puncheons so that the wines can quietly age on the lees without picking up heavy oak flavors.



Blending trials to craft this Chardonnay took over a week since there were numerous components to judge.

Foodie friendly

If you chance upon a bottle of Navarro Chardonnay in a restaurant, it probably is this bottling which we label as *Mendocino* Chardonnay. It's a well-made, award-winning wine, priced below twenty bucks, produced from top tier Mendocino vineyards but there's more to the story. Navarro's *Mendocino* Chardonnay pairs beautifully with most food dishes. It is a blend of Chardonnay produced two ways: half with a secondary fermentation and half without. This second fermentation converts malic acid into lactic acid, softening the wine and adding buttery richness. Forgoing malolactic fermentation on half the wine keeps the acidity high and the buttery tones subtle, so the wine has a crisp finish and a fruit-driven structure. The wine was aged in seasoned French

Harvested	Oct. 6-20, 2012
Sugars at harvest	23.8° Brix
Bottled	June 18-24, 2013
Cases produced	5577
Alcohol	13.8%
Titratable acidity	7.4 g/L
pH	3.40
Price (750 ml)	\$19.00
	(375 ml) \$11.00

barrels and ovals so that oak flavors, like the buttery element, are delicate and understated but not simple. The grapes were grown in three distinct Mendocino appellations; the *Potter Valley* fruit has a ripe stone-fruit quality, the *Ukiah Valley* fruit tastes of spring herbs and apples, and the *Anderson Valley* fruit, three quarters of the total bottling, has citrus-pear flavors. Rather than fermenting in stainless steel tanks, then filtering a wine squeaky clean, we aged the wine *sur lie* in oak, so that the wine clarified naturally with a round, polished texture. Spicy Asian pear and citrus flavors are topped off with a bright, lemon-verbena finish. **Gold Medal winner. Best of Class.**

Navarro's Tasting Room Chardonnay field a few months after replanting in Spring 2011. Eighteen month earlier we had contracted with a nursery to produce 15,000 Chardonnay plants grafted onto rootstocks that weren't susceptible to phylloxera, a root louse. We protect young vines from rabbit and rodent damage by enclosing them in reusable grow tubes.

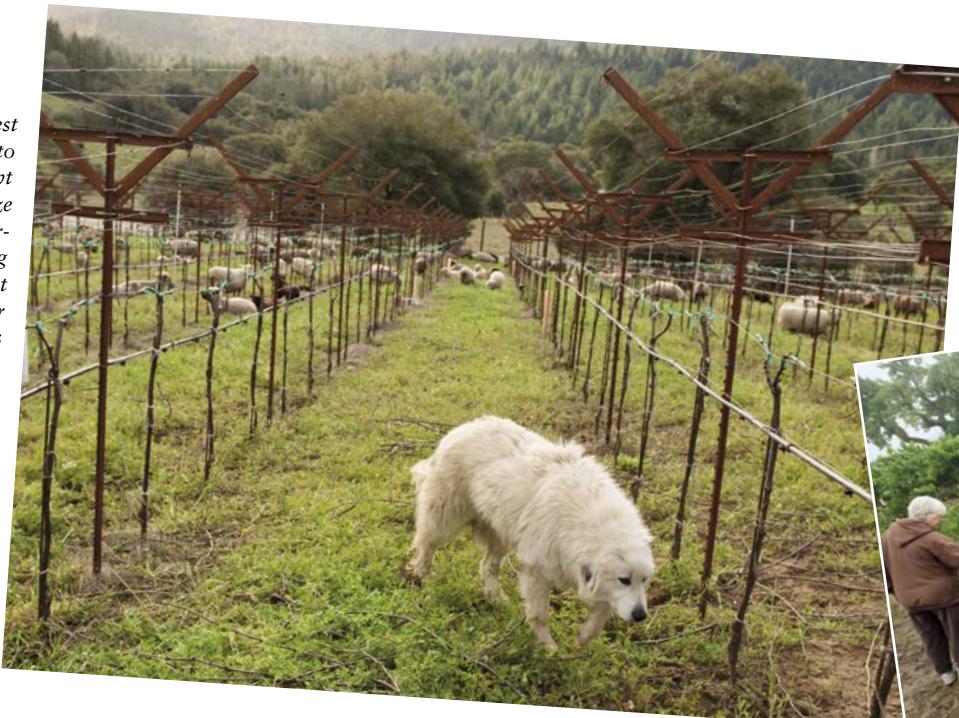


2012 Chardonnay

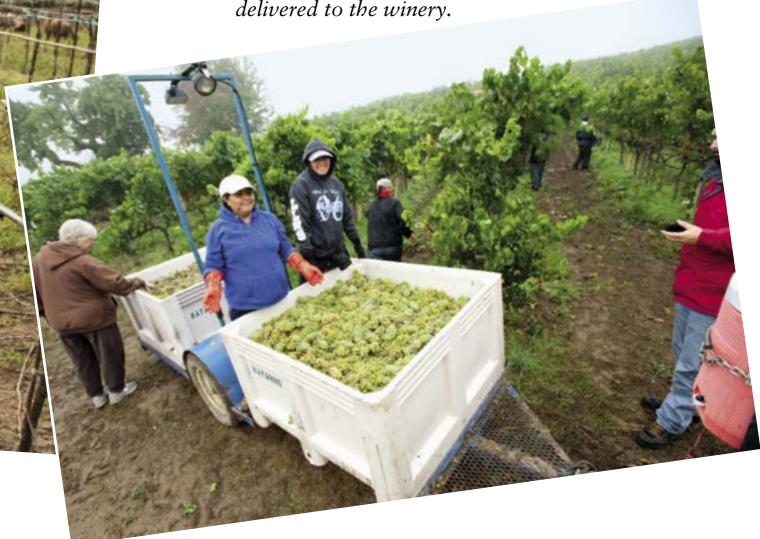
Anderson Valley, Mendocino

Première Reserve

Navarro's newest vineyards are trained to a tall trunk. The height allows us to graze babydoll sheep underneath the vines during the summer without them eating leaves or grapes. The vines provide shade, the sheep eat grapevine suckers and weeds and help fertilize the vines; sustainability in action! The hundred pound Great Pyrenees-Akbash dog lives with, and protects, the sheep.



During harvest, two sorters are assigned to each bin. When a picker dumps a bucket of grapes into the bin, it's the sorters' job to make sure that only ripe, juicy clusters are left in the bin. No leaves. No unripe fruit. No rot. The sorters are rightfully proud of the perfect fruit delivered to the winery.



Top dog

Navarro has two primary Chardonnay vineyards. The TR vineyard, directly in front of Navarro's tasting room, was originally planted in 1978, 725 vines per acre. The field was replanted in 2011, in five blocks, with combinations of two clones grafted on to two different rootstocks, 1,815 vines per acre. Eighteen years ago we began replanting sections of the Hammer Olsen field; these blocks are now fully mature and producing crops with excellent varietal flavors and verve. The combination of new clones from France, earlier-maturing rootstocks and denser plantings results in the new blocks ripening their fruit earlier than our original plantings, with riper flavors and balanced acidity. After cruddy weather in 2011 prevented us from producing our flagship *Première Reserve* Chardonnay, we were delighted with perfect ripening conditions in 2012. The

fruit was sourced entirely from Navarro's Hammer Olsen vineyard, since the TR field was not yet productive. The juice from each picking was fermented and aged *sur lie* for nine months in French oak barrels, 25% new. Our favorite Char-

Harvested	Oct.10-19, 2012
Sugars at harvest	24.0° Brix
Bottled	June 24-26, 2013
Cases produced	2166
Alcohol	13.8%
Titratable acidity	7.6 g/L
pH	3.45
Price (750 ml)	\$25.00
(375 ml)	\$14.00
(magnum)	\$49.00

donnay barrel is produced by Billon Cooperage; for Navarro, they source tight grain wood from the Vosges forest then air dry it three years, resulting in subtle oak flavors suggesting coconut and Melba toast, which integrate seamlessly with Hammer Olsen's crisp apple-pear fruit. We've served it with scallop, prawn and mushroom risotto... yum. Gold Medal winner.

2013 Sauvignon Blanc

Mendocino

Cuvée 128

Bill and Nancy Charles own and operate Foresight Wines in Boonville. We've been friends and neighbors with the Charles family for forty years and were delighted with their decision to grow Sauvignon Blanc. That turned out to be such a good decision that we planted our own Savvy vineyard right across Highway 128 from the Charles Ranch in Boonville.



The ovals behind Jim were purchased in 2012 for fermenting and aging Sauvignon Blanc. Since we don't want oak flavors to camouflage the Sauvignon fruit, we will ferment and age Chardonnay in these casks until the oak flavors are diminished.

New versus old world

The vineyard floor, under our Sauvignon Blanc vines in Boonville, is covered with Pennyroyal, a wild mint. It's hard for us to taste this wine and not imagine a minty note.



There are two popular winemaking regimes that produce Sauvignon Blanc wines with the emphasis on grape rather than barrel flavors; one is what we refer to as the New Zealand style and the Loire style is the other. New Zealand growers tend to harvest their fruit less ripe than winemakers in the Loire, producing wines that are more overtly herbaceous. New Zealand winemakers also like to maximize these aromas by protecting the juice from oxidation; they immediately add sulfur dioxide and ascorbic acid and blanket the juice with inert gas until fermentation is initiated in refrigerated stainless tanks. Generally there is no aging of wines on the yeast and the wines are bottled soon after fermentation.

Loire growers seem less interested in the herbaceous notes. They harvest their grapes riper, when some stone-fruit flavors peek through. The grapes are generally processed without keeping oxygen away from the juice and many quality producers still ferment and age the wine sur lie in oak foudres. This release is a combination of the two styles, with the Loire style

Harvested	Sept. 6-14, 2013
Sugars at harvest	23.5° Brix
Bottled	April 29-30, 2014
Cases produced	2355
Alcohol	13.6%
Titratable acidity	7.7 g/L
pH	3.21
Price (750 ml)	\$18.00

predominant, as we fermented in both stainless and oak ovals. When our new Boonville Sauvignon plantings come into full production, we will have seasoned ovals ready for old world fermentation and aging. The ripe flavors suggest grapefruit, Meyer lemon, fennel and tropical fruits followed by a delightfully zingy finish.

2012 Riesling

Anderson Valley, Mendocino

This Riesling was cool fermented in French oak ovals; the casks range in size from 300 to 1,500 gallons. With that much volume a lot of CO₂ is generated during fermentation; Manuel Eligio fills these fermentation "traps" with water and inserts them into a hole on the top of the oval allowing the CO₂ to bubble out, while also keeping fruit flies and oxygen from getting in.



We harvest at night so that the grapes arrive cold at the winery which helps retain the floral scents in Riesling. This grape variety produces an abundance of monoterpenes; the main one, linalool, is also found in flowers and certain spices. Researchers in Japan have shown that inhaling linalool reduces stress in lab animals. Take a whiff, then a sip and... relax.

Wunderbar

Compared to most varieties, Riesling and Sauvignon Blanc grapes exhibit high levels of tartaric acid. The titratable acidity of this Riesling is about the same as both of Navarro's 2012 Chardonnays but the Riesling definitely tastes tarter. A better measurement of how acidic something feels in your mouth is pH, and since the pH scale is logarithmic, a wine with 3.15 pH will taste much tarter than a wine with a pH of 3.45. Both Riesling and Sauvignon are very aromatic; while Sauvignon Blanc's aromas are of vegetation and green fruits, like gooseberries, Riesling's aromas are of flowers, fruits and honey. The combination of high natural acidity and high extract make Riesling suitable for aging for decades. Jancis Robinson, the British wine expert, once held a tasting in Germany pairing fine

Rieslings with classified-growth red Bordeaux of the same vintage; the Riesling in each pair of wines was maturing at about the same rate as the red, dashing the preconceived notion that white wines must be consumed early. We harvested fruit from four small blocks which were fermented and aged as separate lots and a cuvée was fashioned in late spring. We were humbled when even a German wine magazine

Harvested	Oct. 10-26, 2012
Sugars at harvest	23.0° Brix
Bottled	May 9-10, 2013
Cases produced	1534
Alcohol	13.5%
Residual sugars	0.7%
Titratable acidity	7.5 g/L
pH	3.15
Price (750 ml)	\$19.50

gave it a rave review: "OMG.... ich auf einer Wolke heiterer Riesling Aromen: weisser Pfirsich, Apfelblüte, Zitronencreme." We hope you enjoy the wine as much.
Gold Medal winner.
Best of Class.

NAVARRO SAMPLERS & GIFTS

Medal winning at summer savings

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

No. 1
10 bottles



Navarro Cellar

Ten new releases: Seven fruit-driven whites, a lip-smacking rosé and two Gold Medal winning reds.

2012 Chardonnay
Mendocino

2012 Chardonnay
Première Reserve

2013 Sauvignon Blanc
Cuvée 128

2012 Riesling
Anderson Valley

2013 Pinot Grigio
Anderson Valley

2013 Gewürztraminer
Cuvée Traditional

2013 Edelzwicker
Anderson Valley

2013 Rosé of Pinot Noir
Anderson Valley (Dry)

2012 Pinot Noir
Anderson Valley

2010 Cabernet Sauvignon
Mendocino

#1—10 bottle Sampler
\$165.00
Savings of \$32.50



No. 2
3, 6, 12 bottles

Summer fare

Take your choice of one, two or four bottles each of Navarro's new value wines; exceptional flavor at family prices.

2012 Chardonnay
Première Reserve

2013 Sauvignon Blanc
Cuvée 128

2012 Riesling
Anderson Valley

2013 Pinot Grigio
Anderson Valley

2013 Gewürztraminer
Cuvée Traditional

#2A—12 bottle Sampler
\$159.00
Savings of \$33.00

#2B—6 bottle Sampler
\$84.00
Savings of \$12.00

#2C—3 bottle Sampler
\$43.00
Savings of \$5.00

Until July 31 our phones will be open extra hours; 8 AM till 6 PM weekdays and 9 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.

No. 3
6, 12 bottles

New dry six

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

2012 Chardonnay
Première Reserve

2013 Sauvignon Blanc
Cuvée 128

2012 Riesling
Anderson Valley

2013 Rosé of Pinot Noir
Anderson Valley (Dry)

2012 Pinot Noir
Anderson Valley

2010 Cabernet Sauvignon
Mendocino

#3A—12 bottle Sampler
\$209.00
Savings of \$52.00

#3B—6 bottle Sampler
\$117.00
Savings of \$13.50

No. 4
6, 12 bottles

New dry whites

Choose either one or two bottles each of the dry white varietal wines that established Navarro's reputation.

2012 Chardonnay
Mendocino

2012 Chardonnay
Première Reserve

2013 Sauvignon Blanc
Cuvée 128

2013 Pinot Grigio
Anderson Valley

2013 Gewürztraminer
Cuvée Traditional

2012 Riesling
Anderson Valley

#4A—12 bottle Sampler
\$179.00
Savings of \$48.00



No. 5
6, 12 bottles

Ready reds

Choose either one or two bottles each of six Gold Medal winning red wines.

2012 Pinot Noir
Anderson Valley

2010 Cabernet Sauvignon
Mendocino

2011 Pinot Noir
Méthode à l'Ancienne

2011 Zinfandel
Mendocino

2011 Syrah
Mendocino

2012 Navarrouge
Mendocino Red Table Wine

#5A—12 bottle Sampler
\$225.00
Savings of \$53.00



#5B—6 bottle Sampler
\$119.00
Savings of \$20.00

No. 6
6, 12 bottles

Top flight

Choose either one or two bottles each of three top-flight whites plus a heart-warming rosé topped off with two Gold Medal winning reds.

2012 Chardonnay
Première Reserve

2012 Gewürztraminer
Estate Bottled (Dry)

2012 Riesling
Anderson Valley

2013 Rosé of Pinot Noir
Anderson Valley (Dry)

2011 Pinot Noir
Méthode à l'Ancienne

2010 Cabernet Sauvignon
Mendocino

#6A—12 bottle Sampler
\$215.00
Savings of \$68.00



#6B—6 bottle Sampler
\$117.00
Savings of \$24.50

Navarro usually ships in recyclable cardboard but you may request styrofoam 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 24% until July 31. All subject to prior sale so don't delay!



2013 Edelzwicker

Anderson Valley, Mendocino

We ferment and age Riesling, Gewürz, Pinot Gris and Muscat in oak ovals as was the tradition in Alsace.

After eight months aging sur lie the wines have clarified naturally, reducing the use of filtration.



In spite of its tongue-twisting Germanic name, in Navarro's tasting room, Edelzwicker continues to be our best-selling white wine other than Navarro's flagship dry (and tongue-twisting) Gewürztraminer.

Tongue tickler

It has been over forty years since we discovered that Anderson Valley is a perfect spot in California to grow and make wine from the same grape varieties that produce wine in Alsace, France. We admit to having a special place in our hearts for the wines of Alsace; the blend of German and French cultures has resulted in the region producing fruity, varietally-labeled white wines. Alsatian vignerons try not to obscure the grapes' varietal aromas and flavors with any oak or malolactic fermentation tones. In the 19th century, the white wine that was considered the best in Alsace was not a single varietal but rather an enticing blend of aromas and flavors produced from the four noble grape varieties: Riesling, Gewürztraminer, Pinot Gris and Muscat Blanc à Petits Grains. *Edel* = noble and *Zwicker* = blend. Riesling is noted for scintillating acidity, Gewürztraminer for its richness,

Pinot Gris for unctuous texture and Muscat for its seductive perfume, so it's easy to see why a blend of these wines would be delicious and highly prized. Navarro's Edelzwicker is a perfect foil for spicy foods, and despite its tongue-tickling name, it continues to be a favorite in many restaurants featuring Navarro wines. This is summer vacation

in a glass: spiced peach, mango, pineapple and Meyer lemon from a blend of 47% Pinot Gris, 27% Gewürz, 25% Riesling and 1% Muscat. The bargain price and a hint of residual sugar make it perfect to sip both before and during supper.



SUMMER SPECIAL!

Buy it by the case for only \$149.00; a savings of \$43.00. That's only \$12.42 per bottle delivered.

Riesling, Gewürz and Muscat juices are both sweet and aromatic. When we lees filter juice, it's best to watch where you put your hands.

2013 Gewürztraminer

Anderson Valley, Mendocino
Cuvée Traditional

Navarro's Estate Bottled Gewürz is very dry, whereas our Cuvée Traditional has a little residual sugar, making it more accessible, especially in its youth; firm acidity means the wine finishes crisp and clean. We use amber colored bottles for Navarro's Gewürztraminers as it helps protect the wines' spicy flavors from being lightstruck by ultraviolet rays.



Getting is good

A wine writer contacted us after the 2013 Mendocino County Fair. Navarro's 2012 Estate Bottled Gewürztraminer was awarded a Gold Medal. Our less expensive *Cuvée Traditional* also won a Gold, was additionally judged the best Gewürztraminer and then won Best White Wine. "How do you account for that?" Well... there may be a secret answer to that. When phylloxera was detected in Anderson Valley in 1993, we realized that if we were to continue producing top-tier Gewürz, we needed to plant new vineyards before the older vineyards succumbed to the pest. As newly planted fields come into production, we've slowly been replanting the older fields. Consequently, in 2012, we had excess estate-

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grown grapes to produce an exciting *Cuvée Traditional*. Since we plan on removing two older Gewürz blocks in 2015, Navarro's Gewürz excess may be short lived. Better stock up on this pretty *Cuvée Traditional* while the getting is good.

Harvested	Sept. 7-24, 2013
Sugars at harvest	23.9° Brix
Bottled	May 6, 2014
Cases produced	548
Alcohol	13.7%
Residual sugars	0.28%
Titratable acidity	6.9 g/L
pH	3.38
Price (750 ml)	\$16.00

2013 Pinot Grigio

Anderson Valley, Mendocino

A Pinot Gris vine prior to harvest. We've stripped away the leaves to make the grapes easier to harvest. From the color we think the variety might have been better named as Pinot Pourpre.



The other side of the mountain

"Pinot gris is grown across the globe with the "spicy" full-bodied Alsatian and lighter-bodied, more acidic Italian styles being most widely recognized."—Wikipedia. How can two cultures, separated by a mountain range, have totally different ideas of an "ideal" wine? Alsatians are noted for the aromatic grape varieties they grow, consequently the grapes are harvested very ripe to achieve maximum fruit aromas and flavors; frequently so ripe that the wines end up with some residual grape sugar. The Italian public seems to prefer their white wines much

more austere (acidic) and without the fruity aromas that characterize Alsatian offerings. Anderson Valley is blessed with very cold nights preceding harvest, which allows the grapes to retain their natural acidity; we pick the grapes with more flavor than many Italian Grigios, but less ripe than the wine we label as Gris. A nutty, oily texture with a crisp finish hinting of pineapple that is perfect on a warm evening.

SUMMER SPECIAL!

Buy it by the case for only \$149.00; a savings of \$43.00. That's only \$12.42 per bottle delivered.



2012 Pinot Noir

Anderson Valley, Mendocino



We carefully redesigned our grapevine trellis making it tall enough for miniature baby-doll sheep to graze under the vines during the summer without them eating leaves or grapes. It appears we forgot that the chickens, that graze the fields after the sheep, have wings and can perch on the drip-tubing a foot from the fruit.

Roots and shoots

For almost forty years Navarro has been producing Anderson Valley Pinot Noir wine and two decades ago we set out to dramatically increase our estate Pinot vineyard acreage. Given Navarro's early winemaking experience with several Pinot clones, each one with a different flavor profile, we felt pretty confident about clonal selection. The biggest gap in our knowledge concerned newly available rootstocks. How would they perform in Philo? We decided to plant our newer fields with a selection of different rootstocks as well as various clones, the shoots that are grafted on to the roots. After twenty vintages of making wine from various clone/rootstock combinations, it's our observation that there is as much

Harvested	Sept. 18-Oct. 6, '12
Sugars at harvest	24.9° Brix
Bottled	Aug. 30-Sept. 3, '13
Cases produced	4096
Alcohol	14.2%
Titratable acidity	6.4 g/L
pH	3.65
Price (750 ml)	\$19.50



We prefer "punch-downs" to pumping over because it helps keep wine tannins soft. Julia Berry (left) is using obstetric gloves so that she can feel temperature differences in the must, which indicate a difference in fermentation rates. Mixing hot areas with cooler ones produces a more even fermentation.



flavor profile difference due to the rootstock choice as the clonal selection. One rootstock we've used is *Rupestris*, which has a deep tap root. We've also planted using *Riparia Gloire*, whose roots spread more horizontally. It's our guess that the rootstocks are getting nutrients from different soil strata, which alters the wines' eventual taste. This bottling is a complex cuvée, produced from nine separate vineyard blocks, planted to five distinct clones, on five different rootstocks. The wine was aged in seasoned French oak barrels in order that fruit, rather than oak, should dominate; raspberry, plum, dried cherry and toasty oak all for less than \$20 a bottle. **Gold Medal winner. Best of Class.**

In August, after the berries have filled out, sugar begins to accumulate and at about 10% sugar, the berries begin to color. Forty percent of this bottling was produced from fruit grown in our high density vineyards, planted in 2009; the balance is from portions of lots that were excess to Navarro's Méthode à l'Ancienne and Deep End Blend bottlings.

2010 Cabernet Sauvignon

Mendocino



Chris Spazek racking Cabernet into barrels. Cabernet Sauvignon was a spontaneous vineyard cross between Cabernet Franc and Sauvignon Blanc and the wine can smell like either of its parents.



Rattlesnake Canyon is steep and it's quite a climb from bottom to top. Heritage head-trained vines, thin hillside soil and a warm site result in fully ripe Cabernet from Berry's vineyard.

Snake dance

This 2010 vintage marks a change, or a transition, in Navarro's Cabernet Sauvignon production. From 1978 through 2003, Navarro's Cabernet was produced almost entirely from grapes grown near Ukiah in a vineyard called "Red Hill." With Red Hill's production declining each year, we set out, over a decade ago, to find a mature Mendocino Cabernet vineyard producing top quality fruit. This is easier said than done since Navarro's minimum requirements are a good site (preferably hillside with well-drained soils), well-tended, mature, healthy vines and a grower willing to forgo quantity for quality. Berry Vineyards was one of many we sourced

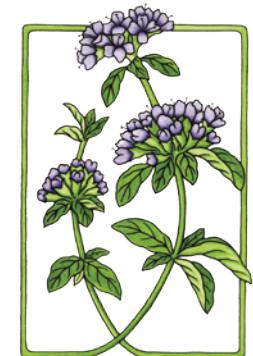
Harvested	Oct. 19, 2010
Sugars at harvest	25.7° Brix
Bottled	Sept. 3, 2012
Cases produced	1032
Alcohol	14.2%
Titratable acidity	6.8 g/L
pH	3.62
Price (750 ml)	\$29.00
(magnum)	\$59.00

fruit from beginning in 2004. In every vintage since, the old head-trained vines in Berry's Rattlesnake Canyon produced fruit that became an important component in Navarro's Cabernet program. This vintage, Navarro's Cabernet was produced entirely from Rattlesnake Canyon. The combination of thin hillside soils and a warm exposure results in a riper flavor profile than the Cabernet wines we produced a decade ago. After an extended fermentation, the wine was racked to French oak barrels to age for twenty-two months. Aromas of green olives, black licorice, tobacco and pine forest beg for a grilled steak or herb-stuffed Portobello mushroom. In 2011, conditions were miserable for ripening Mendocino Cabernet so we had to forego production; stock up on this ripe 2010 beauty since the next release is two years away! Gold Medal winner.

Erika Scharfen, cheesemaker, is lifting the stainless tank that contains the morning milk. We move milk using gravity to avoid pumping, which damages the fragile milk fat and incorporates excessive air causing unwanted oxidation and off flavors.



Naellely Anguiano
pouring freshly made
curds into moulds.



PENNY
ROYAL

A slice of cheese

Farmstead Cheese SAMPLER

\$66.00 Delivered!*

GUARANTEED FARM FRESH!

We pack cheeses with cold packs in insulated containers, and ship using one-day service. It will arrive at your home or office fresh from the farm. Guaranteed!

*Northern California: FREE Shipping
West of the Rockies: \$14.99 Shipping
East of the Rockies: \$19.99 Shipping

Cheese and wine must be shipped separately!

Pennyroyal Farm is committed to producing handcrafted cheeses exclusively from goats and sheep that are raised at our own family farm. The milking parlor and barn are steps away from the creamery, where the milk is transformed into cheese within hours of milking. This summer we are busy working on a new visitor's facility at the creamery, but until we open, this sampler is the best way to see what the goats, sheep and cheesemaker have been up to. The current sampler includes both fresh young cheeses, produced from this year's milk and hard cheeses that have been patiently aged and turned on wooden planks in our cellar for months.

Laychee (12 oz.): Soft, fresh chèvre-like cheese from pasteurized goat and sheep milk with a tangy, citrusy zing.

Bollie's Mollies (4.5 oz.): Surfaced ripened cheese that develops a fine layer of blue-grey mold as it ages creating depth of flavors to the firm white center.

Velvet Sister (6 oz.): Pennyroyal's newest camembert-style surface ripened cheese that develops a soft, creamy interior as it ages.

Boont Corners, 2 month (6 oz.): Made from fresh raw milk into three pound wheels which are aged over two months.

Boont Corners, Vintage (6 oz.): The same cheese whose flavors become more complex as it is aged over 120 days.

Boont Corners, Reserve (6 oz.): Aged over 180 days, the texture is hard and the flavors multifaceted.