

NAVARRO

Vineyards

- 2013 Chardonnay, *Première Reserve: Chardonnay redux*
- 2013 Chardonnay, *Mendocino: Straight ahead*
- 2014 Sauvignon Blanc, *Cuvée 128: Highway 128 revisited*
- 2014 Edelzwicker, *Anderson Valley: Three's the charm*
- 2014 Gewürztraminer, *Cuvée Traditional: Peachy*
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- 2014 Rosé of Pinot Noir, *Anderson Valley: Rosebud*
- 2013 Pinot Noir, *Anderson Valley: Hills and dales*
- 2012 Petite Sirah, *Mendocino: Something old, something new*



OUR 2015 SUMMER RELEASES

Growing season

Summer is our favorite season to share with guests. This year we have spiffed up the gardens adjacent to Navarro's tasting room so that you can enjoy sipping close to the vines as tiny berries swell with the growing season. We are releasing eight new wines this summer, all from the '13 and '14 vintages. Navarro's newest offerings include two multi-faceted Chardonnays, a crisp Sauvignon Blanc, three aromatic whites, a blushing beautiful dry Rosé and a Gold Medal winning Pinot Noir for less than \$20. Three value-packed 2014's, *Cuvée Traditional* Gewürztraminer, Pinot Grigio and Edelzwicker, are being offered as case specials with price tags of 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*



Navarro produces about twenty value-driven wines each year; every bottling is offered first to Pre-Release members at discounted prices. Because of limited production, certain exceptional, small bottlings are reserved exclusively for members.

Navarro's Pre-Release program

You are invited to join Navarro's Pre-Release Tasting Program. Membership enables you to sample, evaluate and reorder our newly-released wines at special discounted prices.

Twice a year, in June and November, you'll automatically receive a six to eight bottle sampler of about-to-be-released wines. The six bottle shipments average about \$100 and members can reorder any wine at Pre-Release prices for two months, giving you the opportunity to fill your cellar with exceptional values. In March we release wines that are produced in more limited supply or which are arguably esoteric; they are offered first, or occasionally exclusively, to Pre-Release members but none are automatically shipped.

Members also receive One-Cent ground freight all year long on any full case of wine or juice. Members visiting our tasting room during the six months when there are no new wines being released receive an extra 10% discount on wines they purchase to carry home.

Want to join? Please check the box on your order form, or logon to www.NavarroWine.com/prerelease/ and your Summer six bottle sampler will arrive soon.

2013 Chardonnay
Anderson Valley, Mendocino
Première Reserve

Assembling a barrel at Billon cooperage in Burgundy. The amount of time that oak staves are air dried before being turned into barrels determines the flavor profile the oak will bestow on the wine. From Navarro's Chardonnay barrel trials we've learned that barrels with staves that are air-dried for three years rather than two, produce toasty barrel flavors as opposed to woody flavors from greener wood. Billon barrels, fashioned out of three-year-aged, tight-grained oak, are the preferred match for our Première Reserve Chardonnay.



Jose Solano is pruning a young Chardonnay vine and training it into a bilateral cordon. Cordon de Royat is a pruning system where permanent horizontal arms are established. Jose is tying down a cane which will develop into a permanent arm; he will next select and tie down another cane in the opposite direction from the trunk.

Chardonnay redux

Phylloxera is a louse that feeds on a vine's roots, debilitating the vine; the only organic solution is to replant with resistant rootstocks. We sunk into a funk when we first discovered this lousy pest in Anderson Valley in 1993. Today, most of Navarro's fields have been replanted and have returned to full production. The combination of better clones, new rootstocks and solar-efficient trellises has raised wine quality, which is probably most noteworthy in our recent *Première Reserve* Chardonnay bottlings. In 1996 we terraced the hillside above our prized Hammer Olsen Chardonnay vineyard and planted four highly-regarded Burgundian Chardonnay clones, each one with slightly different characteristics. Beginning in 2000, we replanted two lower fields utilizing the three clones that have produced excellent wine in our

Harvested	Sept.23-Oct.2, '13
Sugars at harvest	24.4° Brix
Bottled	June 20-23, 2014
Cases produced	2213
Alcohol	13.6%
Titrateable acidity	6.9 g/L
pH	3.47
Price (750 ml)	\$25.00
(375 ml)	\$14.00
(magnum)	\$49.00

chilly Philo vineyards. Not only have we planted different clones to build complexity, we've also replanted these fields utilizing five different rootstocks since rootstocks affect flavor as much as clonal selection. Each block was harvested and completed fermentation in French oak barrels, 25% new, then left on the lees for ten months to clarify naturally. Chardonnay's fresh pear and citrus core is enhanced with flavors created by Navarro's cellar regime: impressions of yeast, bacon, toast, buttered popcorn and freshly baked whole-wheat bread. **Gold Medal winner.**

Navarro's permanent winery staff in the barrel cellar. Aging wine in oak barrels for ten months helps clarify the wine naturally. For Navarro's Mendocino Chardonnay we selected seasoned French barrels whose oak flavors have diminished due to prior use.



Jim Klein, at the vineyard next door, discussing the Chardonnay crop with a Valley Foothills' tractor driver. We're neighbors of Marge and Gil Ordway, who own Valley Foothills, and we have made wine from their grapes continually since 1978. Each year the wine from their vines is a major portion of our Mendocino Chardonnay.

Straight ahead

This Mendocino Chardonnay shares many similarities with our *Première Reserve* bottling: both are 100% Chardonnay, the grapes for both were destemmed, pressed and then fermented and, in both cases, the wine aged in Billon's French oak barrels. Yet the wines are strikingly different. Navarro's intent with the *Première Reserve* is to produce a complex wine that reveals the terroir of our Philo vineyards, so traditional winemaking is employed. Fermentation is completed in *newer* barrels and the wine ages on the lees (spent yeast). This Mendocino bottling has a more straightforward goal—a crisp, fruit-driven Chardonnay, easy-to-drink and refreshing. The juice from these grapes was cool-fermented in modern stainless steel tanks to retain the grape's bouquet and flavors, racked off of the lees, and then aged in *seasoned* barrels so that oak flavors

didn't become a dominant element. In addition to the grapes grown in Anderson Valley, forty percent of this bottling was produced from grapes grown in Potter Valley, in inland Mendocino County. We've purchased fruit from the same two Potter Valley growers for several years as they share a flavor profile hinting of cantaloupe and red apple, adding

Harvested	Sept. 29-Oct. 11, '13
Sugars at harvest	24.5° Brix
Bottled	June 10-13, 2014
Cases produced	3892
Alcohol	13.6%
Titrateable acidity	7.2 g/L
pH	3.32
Price (750 ml)	\$19.00
(375 ml)	\$11.00

depth to Valley Foothills' signature flavors that suggest pear and citrus. The wine's no-nonsense flavors and invigorating crispness make it a perfect summertime companion with grilled chicken and garden veggies. **Gold Medal winner. Best of Class.**

2014 Sauvignon Blanc

Anderson Valley

Cuvée 128



Pat Daniels has been a member of Navarro's tasting panel for thirty-five years; Bill Mitchell for thirty. They are part of the reason why Navarro's wines are consistently pleasing. We conduct staff tastings every weekday morning, January through July. Each lot of grapes that Navarro harvests is fermented and aged as an individual wine. Most of our tastings are to select the best wine by blending the various vineyard lots; this 2014 bottling was selected from five vineyard lots of Sauvignon Blanc.



Mariella Ganau and Jim Klein inspecting corks. The Ganau family owns cork forests in Sardinia and they were among the first to build concrete pads in the forest on which to stack cork planks to dry for six months. Keeping cork off the damp earth reduces mold; Navarro has noticed substantially less problems with cork "taint" since we've been using Ganau's corks.

Highway 128 revisited

Although we've made Sauvignon Blanc wines for over thirty years, we've only been growing this grape variety for the last six. In 2008 we selected three sites in Boonville, adjacent to highway 128, for planting Sauvignon Blanc, a total of seven and a half acres. In two of the three sites we chose a rootstock, *110 Richter*, whose good vigor and tap root would compensate for the stone-laden soil that was low in fertility. The third site was higher in organic matter, with fewer rocks and sandier soil, so we chose *Sélection Openheim 4* as the rootstock because of its modest vigor and resistance to nematodes. We planted utilizing three highly regarded Sauvignon Blanc clones: ENTAV 297, 376 & 530. Although we've only harvested fruit from these sites for two years, we're surprised by the obvious physical differences of grape clusters from the three plantings; not only

do the cluster sizes and shapes vary, but when we harvested each block at the same level of sweetness, the skin color of ripe fruit from two sites was greenish and the third site's clusters were more golden. This bottling was produced from grapes from these three clones plus an older California selection. Most of the wine was fermented and aged in seasoned French oak ovals with the balance fermented in stainless steel, then aged in oak. If you are lucky enough to have access to fresh grilled sardines or deep fried smelt, this wine's crisp lime-marmalade and tropical fruit flavors make for a great pairing.

Harvested	Sept. 3-16, '14
Sugars at harvest	23.6° Brix
Bottled	May 4 & 5, 2015
Cases produced	2240
Alcohol	13.3%
Titrateable acidity	7.4 g/L
pH	3.28
Price (750 ml)	\$19.00

2014 Rosé of Pinot Noir
Anderson Valley, Mendocino

In the prior season, the vine's shoots climbed by attaching their tendrils to the foliage wires. The first pruning pass, performed usually in January, is to remove most of last year's growth by "pre-pruning" the five foot canes into foot-long sticks (on Jose Solano's left). Pre-pruning and brush removal constitute most of the time involved in pruning; the final pruning can be performed quickly.



Oscar Ojeda Hernandez doing the final pruning, in early March, in the C block of Navarro's Hammer Olsen Pinot Noir vineyard. Notice that the buds at the top of these foot-long shoots are already showing green leaf but the two retained buds (inset) are closed and less susceptible to frost damage. The buds will remain closed for several more days.

Rosebud

Good farming, especially during a drought, requires good timing and in the case of pruning, too early can be as big a problem as too late. We've seen vines, pruned in December, that sprouted green leaves in early February and were subsequently burned off in an early, hard frost. If a vine is pruned in late February or early March, budbreak can be delayed, which is beneficial in the event of a spring frost. Ideally we would like to prune all our vines a week before budbreak but, since Navarro has over 100,000 vines to prune by hand, we must start pruning in January in order to complete pruning by early March. When a vine starts

Harvested	Sept. 3 & 11, 2014
Sugars at harvest	23.8° Brix
Bottled	May 7, 2015
Cases produced	1231
Alcohol	13.6%
Titratable acidity	7.8 g/L
pH	3.21
Price (750 ml)	\$19.50

growth in the spring, buds that are the furthest away from the trunk open first. We begin pruning season by *pre-pruning* our cordon-trained vineyards; last season's growth of long canes, sprouted from spur positions on the horizontal arms, are all trimmed to foot long sticks. When budbreak is close and the end buds have started to leaf, the final pruning can be performed quickly; the buds closest to the trunk remain closed and less likely to be damaged by frost. The grapes from our Hammer Olsen C block were destemmed and the must macerated for three hours for the juice to pick up its lovely pink tinge as well as flavor and body from the skins. The juice was cool-fermented, then aged in seasoned oak. We can't imagine serving salmon without this wine.

NAVARRO SAMPLERS AND GIFTS

Medal winning wines with savings up to 22%

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

No. 1
12 bottles

Navarro Cellar

Nine new releases plus three Navarro favorites: seven crisp whites, a lip-smacking rosé and four Gold Medal winning reds.

2013 Chardonnay
Mendocino

2013 Chardonnay
Première Reserve

2014 Sauvignon Blanc
Cuvée 128

2014 Pinot Grigio
Anderson Valley

2014 Gewürztraminer
Cuvée Traditional

2013 Riesling
Anderson Valley

2014 Edelswicker
Anderson Valley

2014 Rosé of Pinot Noir
Anderson Valley (Dry)

2013 Pinot Noir
Anderson Valley

2012 Petite Sirah
Mendocino

2012 Pinot Noir
Méthode à l'Ancienne

2012 Zinfandel
Mendocino

#1—12 bottle Sampler
\$199.00
Savings of \$48.00



Until July 31, Ana Carrillo and the rest of our staff, will be manning the phones extra hours from 8 AM to 6 PM weekdays and 9 AM to 6 PM weekends to help you take advantage of Pre-Release prices, bargain sampler prices, and One-Cent ground shipping. Our website is available 24-7 at www.NavarroWine.com.

No. 3
12, 6, bottles

Dry six

Choose either one or two bottles each of six dry Navarro wines; three crisp whites, a blushing beautiful dry rosé and two Gold Medal winning reds.

2013 Chardonnay
Première Reserve

2014 Sauvignon Blanc
Cuvée 128

2013 Gewürztraminer
Estate Bottled (Dry)

2014 Rosé of Pinot Noir
Anderson Valley (Dry)

2013 Pinot Noir
Anderson Valley

2012 Zinfandel
Mendocino

#3A—12 bottle Sampler
\$195.00
Savings of \$49.00



#3B—6 bottle Sampler
\$99.00
Savings of \$23.00

No. 2
12, 6, 3 bottles

Summer fare

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

2014 Pinot Grigio
Anderson Valley

2014 Gewürztraminer
Cuvée Traditional

2014 Edelswicker
Anderson Valley

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



#2B—6 bottle Sampler
\$83.00
Savings of \$13.00

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

No. 4
12, 6 bottles

New crisp whites

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

2013 Chardonnay
Mendocino

2013 Chardonnay
Première Reserve

2014 Sauvignon Blanc
Cuvée 128

2014 Pinot Grigio
Anderson Valley

2014 Gewürztraminer
Cuvée Traditional

2013 Riesling
Anderson Valley

#4A—12 bottle Sampler
\$179.00
Savings of \$50.00



#4B—6 bottle Sampler
\$97.00
Savings of \$17.50

No. 5
12, 6 bottles

Robust reds

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

2013 Pinot Noir
Anderson Valley

2012 Pinot Noir
Méthode à l'Ancienne

2012 Zinfandel
Mendocino

2012 Syrah
Mendocino

2012 Grenache
Mendocino

2013 Navarrouge
Mendocino Red Table Wine

#5A—12 bottle Sampler
\$219.00
Savings of \$57.00



#5B—6 bottle Sampler
\$115.00
Savings of \$23.00

No. 6
12, 6, 3 bottles

Pinot, Pinot and Chardonnay

Choose either one, two or four bottles each of Navarro's bestselling new releases; a delicious Chardonnay, a Rosé of Pinot Noir and a Gold Medal winning Anderson Valley Pinot Noir.

2013 Chardonnay
Mendocino

2014 Rosé of Pinot Noir
Anderson Valley (Dry)

2013 Pinot Noir
Anderson Valley

#6A—12 bottle Sampler
\$189.00
Savings of \$43.00



#6B—6 bottle Sampler
\$99.00
Savings of \$17.00

#6C—3 bottle Sampler
\$52.00
Savings of \$6.00



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 22% until July 31. All subject to prior sale so don't delay!

Justin Sawyer getting into (left) and getting out of (right) an oak oval. Navarro's Edelzwicker was cool fermented and aged in seasoned European oak ovals; the casks vary in size from 250 to 1,500 gallons. In June, after the wine has been removed for bottling, we have to get inside to clean them. This isn't easy when you're a strapping six foot six.



Three's the charm

In order for Navarro's Edelzwicker to be true to its Alsatian roots there are only four grape varieties that we blend into Navarro's Edelzwicker: Gewürztraminer, Riesling, Pinot Gris and Muscat à petits grains blanc. For the final blend to be totally satisfying it usually takes at least three of these grape varieties in the cuvée so that no one variety's flavor dominates. In 2014, we had spectacular conditions for the production of a *cluster select late harvest* Riesling, so we dedicated our second largest Riesling field to sweet wine, leaving us with substantially less dry Riesling than in prior vintages. Not only were we unable to produce enough of the wine we label as *Anderson Valley* Riesling, but the wine from this grape

variety also became the limiting ingredient in the 2014 Edelzwicker. Fortunately, we had a nice array of Gewürz and Pinot Gris wines to choose from to blend with the scanty supply of Riesling. Selecting the final blend took only three tastings, much fewer than usual. The grapes from three vineyard sites utilized in this 2014 cuvée were fermented and aged for eight months in French oak ovals before blending with a dash of Muscat in the spring of 2015. This wine is perfect for summertime sipping by itself, or on the patio, deck or beach with a bit of Pennyroyal cheese. Since we produced a lot less than normal don't wait too long to order.

Dumping Gewürz grapes into a grape destemmer's hopper. During harvest we mounted a GoPro camera on the front of our forklift; the white picking bin (foreground) is about ten feet in the air and is being rotated so that the grapes fall directly into the stainless steel hopper below.



SUMMER SPECIAL!

Buy it by the case for only \$149.00 until 7/31; a savings of \$43.00. That's only \$12.42 per bottle delivered.

2014 Gewürztraminer
Anderson Valley, Mendocino
Cuvée Traditional

A magnified flowering grape cluster. A handheld magnifying glass comes in handy for spotting all the tiny fauna, flora and biota living in our vineyards. Gewürz flowers may be tiny but when over 18,000 vines of Gewürz are flowering, their Daphne-like fragrance is intoxicating.



Peachy

In wine tasting the power of suggestion is significant. We taste wine every weekday morning as a group and if someone suggests that a wine tastes of orange, others will sniff the wine a second or third time and then discover the orange notes. When we were conducting blending trials for this *Cuvée Traditional* bottling, we tasted wines with varying proportions of two vineyard sites; the tasting panel was almost unanimous in approval of one wine. Ted described this wine as tasting of “ripe peach” and soon others were sniffing and agreeing. Eighty percent of the preferred blend came from Navarro’s Peach Vineyard, so named because it shares a

hillside with an old peach orchard. Could a peach orchard affect the flavor of grapes grown close by? Perhaps, although a touch of botrytis may be part of the explanation. Plumper than Navarro’s drier *Estate Bottled* cuvée, it’s a perfect match for curry or spicy tamales.

Harvested	Sept. 6-25, 2014
Sugars at harvest	24.0° Brix
Bottled	May 11, 2015
Cases produced	467
Alcohol	13.3%
Residual sugars	0.5%
Titratable acidity	7.3 g/L
pH	3.37
Price (750 ml)	\$16.00



SUMMER SPECIAL!

Buy it by the case for only \$149.00 until 7/31; a savings of \$43.00. That’s only \$12.42 per bottle delivered.

2014 Pinot Grigio
Anderson Valley, Mendocino



Jody Williams owns and operates Helluva Vineyards in Boonville where we source grapes for Navarro’s Pinot Grigio bottlings. This photo of Jody (foreground) was taken in 1997 when she worked in Navarro’s tasting room.

Helluva wine

Customers sometimes inquire as to the difference between Navarro’s Pinot Gris and Pinot Grigio. Traditionally, wines labeled as Grigio are leaner and more acidic than their fuller-bodied Gris counterparts. In addition to harvesting the Grigio grapes a little less ripe to facilitate the lighter-bodied style, the grapes for Navarro’s Gris bottling are grown in ocean-influenced Philo, whereas the Grigio grapes are grown in warmer Boonville. If you visited Navarro’s tasting room from 1985 through 1999 you most likely know the person who grew these grapes. Jody retired from Navarro in 1999 and now grows grapes at her Helluva Vineyard in Boonville. We’re sure she’s busier in

retirement than when she worked at Navarro. Producing and drinking wine from grapes grown by a long-time friend adds meaning to the experience. The wine’s lightness, combined with hazelnut, lime zest and pineapple flavors, makes it a perfect summer sipper.

Harvested	Sept. 5-6, 2014
Sugars at harvest	23.5° Brix
Bottled	May 4, 2015
Cases produced	550
Alcohol	13.2%
Residual sugars	0.2%
Titratable acidity	7.6 g/L
pH	3.30
Price (750 ml)	\$16.00



SUMMER SPECIAL!

Buy it by the case for only \$149.00 until 7/31; a savings of \$43.00. That’s only \$12.42 per bottle delivered.

2013 Pinot Noir
Anderson Valley, Mendocino

The majority of Navarro's Pinot vineyards feature a high trellis which allows our flock of miniature Babydoll sheep to remain in the vineyard during the growing season. They sucker the vines, keep the weeds under control and are quieter and more fuel efficient than tractors.



Hills and dales

We planted our first Pinot Noir vineyards in 1975 near the valley floor in Philo. In the nineties, we expanded our Philo vineyards up the hill. Then in 2009, we planted fifteen acres of Pinot in Boonville, about ten miles inland from Philo. On a typical summer afternoon, Boonville is about two degrees warmer than our Philo valley vineyards, with the hill sites about two degrees cooler than the valley sites. In the summer, Boonville has the coldest nighttime temperatures and the hill sites the warmest. Boonville consequently has a later budbreak yet ripens earlier; the shorter growing season produces fruit with a flavor profile of black cherry, cloves and blackberry combined with a firm tannin backbone. Philo's valley vineyards have a more temperate



SUMMER SPECIAL!

Buy it by the case for only \$198.00 until 7/31; a savings of \$36.00. That's only \$16.50 per bottle delivered.

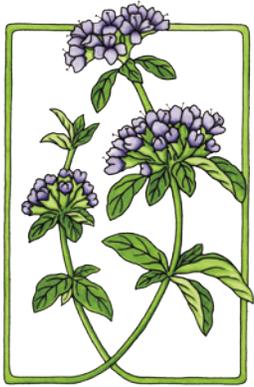


climate producing fruit with a plum-cherry flavor profile, a juicy mid-palate and floral notes suggesting lavender. The Philo hill vineyards, with the coolest days and the warmest nights, has the longest growing season of all, producing fruit with a strawberry, red-cherry core, and a bouquet hinting of rose-petal. This bottling is from 79% Philo valley, 15% Boonville and 6% Philo hill fruit, aged in seasoned French oak barrels. That's a lot of complexity for less than \$20 (\$16.50 by the case) for a bottle of **Gold Medal winning, Best of Class Pinot Noir.**

Harvested	Sept. 10-27, 2013
Sugars at harvest	24.5° Brix
Bottled	Aug. 7-12, 2014
Cases produced	4119
Alcohol	13.8%
Titrateable acidity	6.6 g/L
pH	3.60
Price (750 ml)	\$19.50

Sarah separating and sorting green grape berries. Harvest plans begin in July with estimating the potential size of harvest and determining whether crop thinning is desirable. We take 25 random cluster samples from each block to determine how many clusters exist in every field. Next, to determine potential cluster weight, we remove and count the berries from the clusters, dividing them into two groups by potential berry size. Grape berries typically have two seeds but many clusters contain one-seeded berries as well, which are smaller. Tedious work, but we're pleased if there is no more than a 5% to 10% variance from the estimated to the actual yield.

Pennyroyal Farmstead



PENNY
ROYAL

You are invited
to experience the seasonal
changes of cheese by joining
**Pennyroyal's
Farm to Table Program**
and receiving handmade, local,
cheeses delivered overnight five times
a year at their peak flavor.

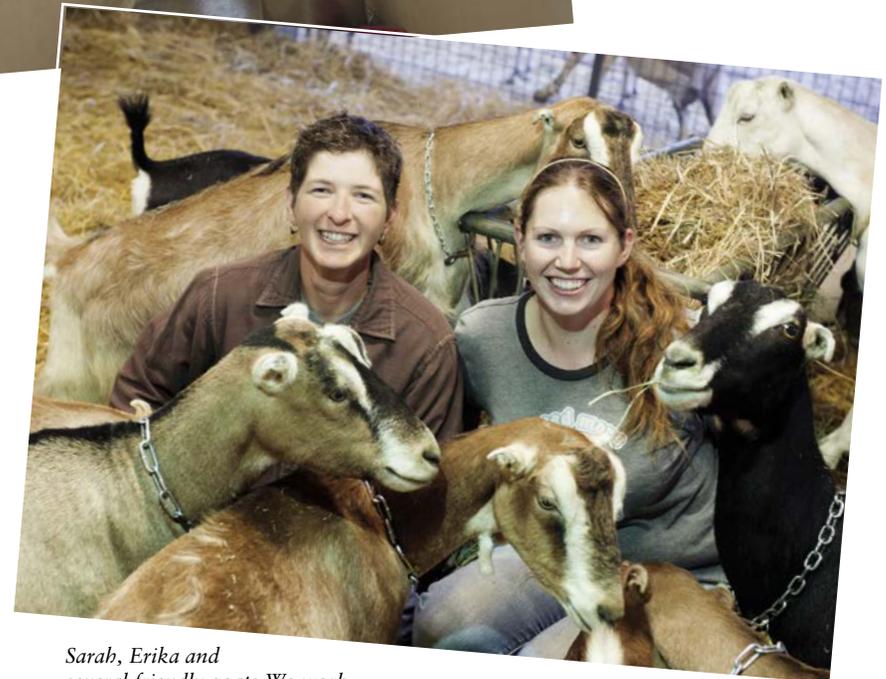
Join up online at
www.PennyRoyalFarm.com
or call Navarro's tasting room
to receive a sign up form.



*Raul Carrillo setting
up for the morning
milking. The term
"farmstead" is the
dairy equivalent to
the winery term
"estate bottled";
Pennyroyal cheeses
are produced ex-
clusively from the
pampered animals
we milk.*

Where every ewe has a name

Early summer is peak milk production on the farm, when a doe can produce upwards of a gallon of milk per day. This year we were pleasantly surprised that our ewes are also producing more milk, nearly half a gallon each per day, double their production from last year! At Pennyroyal, every goat has a name, and this spring our sheep finally got name tags, something the goats have worn for years. Studies have correlated naming with increased milk production on dairies. Perhaps this is because farmers who name their animals are also more inclined to provide an elevated level of care. We have a hunch that being talked to and called by name, causes an increase in their milk production. Regardless, naming our girls makes us spoil them even more, and we are glad the sheep have become a more integral part of our cheesemaking. Pennyroyal cheeses are being served at some of the Bay Area's nicest restaurants: Ad Hoc, AQ, A16, Bar Agricole, Central Kitchen, Foreign Cinema, La Folie, JoLe, The Girl & the Fig, Zazu and Zuni Café.



*Sarah, Erika and
several friendly goats. We work
hard developing an outstanding
herd, producing goats and sheep
with luscious, high butterfat milk.*

Pennyroyal Farmstead

2015 SUMMER CHEESES

Casey Sanderson removing rounds of Tomme (Boont Corners) from the moulds. Milk arrives warm in the creamery and is soon converted to cheese. These Tommes were produced from the morning milking, just one day earlier.



Alison Smith stacking the fresh rounds of Tomme in a Pennyroyal aging room. Temperature and humidity are precisely controlled in our aging rooms, mimicking conditions found in an old-fashioned, cool cheese cave. It seems amazing that this can all be powered by a bank of solar panels on our barn roof.

A slice of cheese

Farmstead Cheese SAMPLER

\$57.00 Delivered!*

or \$159.00 for 3 of each cheese

GUARANTEED FARM FRESH!

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

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

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 family farm. The milking parlor and barn are steps away from the creamery, where the milk is transformed into cheese within hours of milking. By late summer we expect to open a new visitor's facility at the creamery, but until then, 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 cave for months.

Laychee (6 oz.): Soft, fresh chèvre-like cheese from pasteurized goat and sheep milk with a tangy, citrusy zing.

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

Boonter's Blue (7 oz.): Gentle, minerally blue with grassy, floral notes and thick veining that doesn't overpower.

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

Boont Corners, Reserve (6 oz.) Aged over 180 days from fresh raw goat milk, the texture is hard and the flavors multifaceted.
