

# NAVARRO

## *Vineyards*

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2015 Sauvignon Blanc, *Cuvée 128: SoBo (South Boonville)*

2014 Chardonnay, *Première Reserve: September's child is full of grace*

2014 Chardonnay, *Mendocino: Less is more*

2015 Pinot Grigio, *Anderson Valley: Early bird special*

2014 Riesling, *Deep End Blend: Outside the box*

2015 Edelzwicker, *Anderson Valley: Mixologist*

2015 Rosé of Pinot Noir, *Anderson Valley: A wine for all seasons*

2014 Pinot Noir, *Anderson Valley: Night crawler*

2012 Cabernet Sauvignon, *Mendocino: Steep climb*



OUR 2016 SUMMER RELEASES

## Fine luster

**W**e are releasing nine new wines this summer, primarily from the '14 and '15 vintages. We have also patiently barrel aged our 2012 Cabernet Sauvignon for nearly two years, followed by another two year rest in the bottle which has brought out a fine luster. The new releases include two multi-faceted 2014 Chardonnays, a crisp 2015 Sauvignon Blanc, a blushing beautiful dry 2015 Rosé of Pinot Noir and two Gold Medal winning reds: 2014 Pinot Noir and 2012 Cabernet Sauvignon. Three other white wines are being released: a luscious 2014 *Deep End* Riesling plus two value-packed 2015's, Pinot Grigio and Edelzwicker. Four wines are available as full-case specials with price tags as little as \$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 & Deborah Cahn  
Aaron & Sarah Cahn Bennett*



Navarro's "Campsite" Riesling block in the foreground. The grapes for vendange tardive wines are harvested after the leaves turn yellow and the vines begin to senesce.

## Outside the box

**V***endange tardive* means "late harvest" in French and refers to a wine style pioneered in Alsace where the grapes are allowed to hang on the vine until they start to dehydrate. We love the concentrated flavor of Alsatian *vendange tardives* but most seem way too sweet to pair with a main course. Our goal was to produce a wine with the same concentration but ferment it further; the final result is a wine with much less sweetness that would pair perfectly with salty, sweet or spicy fare. Many people avoid wines with any sweetness and, admittedly, it requires a home chef who thinks outside the box. This Riesling's delicious apple-apricot-papaya flavors are framed with high acidity and modest sweetness; we've served it with spicy sesame Chinese noodles, pulled pork with barbecue sauce and Pennyroyal's Boonter's Blue cheese. **Gold Medal winner. Best of Class.**

Harvested	Sept. 30-Oct. 6, 2014
Sugars at harvest	24.8° Brix
Bottled	Feb. 17, 2015
Cases produced	215
Alcohol	13.7%
Residual grape sugars	1.6%
Titrateable acidity	7.6 g/L
pH	3.14
Price (750 ml)	\$29 .00

## 2015 Sauvignon Blanc

Anderson Valley

Cuvée 128

*Bill and Nancy Charles in their SoBo vineyard. After making wine from their Sauvignon Blanc grapes, we were excited and decided to plant seven and a half acres of Savvy right across the street.*



## SoBo (South Boonville)

You may have noticed that the label on this and the prior vintage of Sauvignon Blanc bear the Anderson Valley appellation rather than the Mendocino appellation used on Navarro's previous twenty-four vintages. We produced our first Sauvignon Blanc in 1990. The grapes were sourced from several vineyards on the east side of Highway 128 between Yorkville and Boonville. We decided to label the wine *Cuvée 128* which was our way of differentiating the source of our ocean-influenced fruit from less temperate inland grapes. Since Yorkville has a separate appellation from Anderson Valley, labelling laws required us to use the broader Mendocino appellation. In 2004 we began to source grapes from Bill and Nancy Charles, owners of Foursight Vineyards in Boonville. We were

impressed with the wine that the Charles' grapes produced and it remains an important element in Navarro's Sauvignon Blanc production. We were so impressed in fact, that we planted seven and a half acres of Savvy right across from Foursight on Highway 128. Locals playfully refer to this area

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Harvested	Aug. 26 & Sept. 1, '15
Sugars at harvest	23.0° Brix
Bottled	April 27 & 28, '16
Cases produced	2440
Alcohol	13.2%
Titrateable acidity	6.2 g/L
pH	3.33
Price (750 ml)	\$19.00

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as SoBo so, in keeping with our small-town's jargon, this bottling is 100% SoBo. The effect of SoBo's clonal selection is obvious; flavors of white fig, green mango, passionfruit and pink grapefruit with whiffs of wild fennel and mint.

*Putting away clean winery hoses after a full day. Winemaking is similar to cooking in that cleanup takes as much time as preparation.*

**2014 Chardonnay**  
*Anderson Valley, Mendocino*  
*Première Reserve*

*Weed-eating a perimeter row in Navarro's Garden Spot. At Navarro, we control weeds under the vine-row either with Babydoll sheep or by weed-eating or removal with implements; all are labor intensive, arduous tasks. Although we don't use herbicides, we acknowledge that they would be easier and much cheaper.*



## September's child is full of grace

**I**n Philo's marine microclimate, Chardonnay vines routinely ripen their fruit about a week after Pinot Noir and two weeks after Gewürztraminer. During harvest we typically expect grape sugars in most varieties to rise about one degree Brix (one percent sugar) every four to five days but the rate varies; when the weather is cool, sugar accumulation is slow. Navarro's Chardonnay grapes historically have ripened in cool mid-October weather so ripening can be excruciatingly slow. Early budbreak in 2013 and 2014 resulted in the grapes ripening early; Chardonnay vines seemed to love the warm harvest weather and, for the first time, ripened their fruit in mid to late September, with sugar accumulation at a rate we consider normal for the other varieties we grow. We harvested at night, when the fruit was cold; harsh skin phenolics were minimized

when the grapes were destemmed and pressed cold. After chilling the juice for three days, allowing grape solids to settle out, the clear juice was racked to a refrigerated cask to leisurely ferment. After a slow rate of fermentation was established, the must was then racked to French oak barrels, 28% new, to ferment dry, then age for ten months *sur lie*. A full orchestra Chardonnay: opulent French oak, reverberating ripe red pear and Gala apple flavors with notes of pineapple, coriander and caramel. **Gold Medal winner. Best of Class.**

Harvested	Sept. 18-30, 2014
Sugars at harvest	24.0° Brix
Bottled	June 18-22, 2015
Cases produced	1851
Alcohol	13.5%
Titrateable acidity	7.6 g/L
pH	3.39
Price (750 ml)	\$27.00
(375 ml)	\$15.00
(magnum)	\$55.00

*Capo protecting his friends. The majority of Navarro's vineyards were planted, or now have been replanted, with a trellis high enough for babydoll sheep to graze under the vines all year long, reducing the need for hand-hoeing, weed-eating or trunk-suckering. To fend off predators, livestock guardian dogs are raised with the sheep and live with them throughout the year.*

## 2014 Chardonnay Mendocino

*Sarah rating Chardonnay in a morning staff tasting. In April we taste all of the various Chardonnay lots assessing their aroma-flavor profile and overall quality. During the first blind tasting, when we are trying to assemble a cuvée, the most outstanding lot becomes the base wine; we then add varying amounts of a second wine with an aroma-flavor profile that could make the base wine more complete and better balanced. The winning wine becomes the base wine for the next tasting where we try to blend in some of another lot. This continues until we cannot improve upon the base wine.*



## Less is more

The California Department of Agriculture reported that production of Chardonnay grapes in Mendocino decreased by twenty-three percent in 2014 and a further twelve percent in 2015. This correlates with our experience and this bottling is our second smallest production of Mendocino Chardonnay in twenty years. Like its predecessors, this wine is a cuvée produced with grapes from two distinct Men-

docino appellations: forty-five percent Anderson Valley and fifty-five percent Potter Valley. Anderson Valley's Chardonnay flavors bring to mind citrus and poached pear; Potter Valley fruit more resembles red apple and melon. Rather than oak or fermentation flavors dominating, the emphasis in Navarro's Mendocino Chardonnay bottling is the grapes' fruit, and the combination of the two appellations presents a panoply of juicy flavors. In an unlikely twist, coastal Anderson Valley Chardonnay was harvested first and the warmer

Potter Valley, with a shorter growing season, was harvested last. After destemming and pressing, the juice was cool-fermented in stainless steel to highlight the grapes' flavors. The wines were aged nine months in seasoned French oak barrels and in June 2015, after a series of five tastings, a final cuvée was selected, which was produced

Harvested	Sept. 8-26, 2014
Sugars at harvest	23.8° Brix
Bottled	June 16-18, 2015
Cases produced	2909
Alcohol	13.5%
Titrateable acidity	7.1 g/L
pH	3.36
Price (750 ml)	\$19.50
(375 ml)	\$11.50

from seven individual Chardonnay vineyard blocks. Although we don't think the lower production is responsible for the wine's quality, this bottling has already reaped four Gold Medals and was declared Best of Class twice.

*Navarro's Hammer Olsen Chardonnay vineyard is divided into three blocks. The X block is planted to four different "Dijon" clones trained on a Lyre trellis. The Lyre was developed in France to maximize solar efficiency and improve ripening. In each French appellation, laws specify how the vines are to be trained. Bureaucracies move slowly and unfortunately the Lyre is not an "appellation approved" trellis in France. French wine produced from Lyre-grown grapes cannot be labeled with the appellation, thus reducing the price. It's no surprise that there are more Lyre trellises in use in California than in all of France.*



## SUMMER SPECIAL!

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

# NAVARRO SAMPLERS AND GIFTS

## Medal winning wines with savings up to 25%

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

### No. 1 12 bottles

#### The full monty

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

2014 Chardonnay  
Mendocino

2014 Chardonnay  
Première Reserve

2015 Sauvignon Blanc  
Cuvée 128

2015 Pinot Grigio  
Anderson Valley

2014 Gewürztraminer  
Estate Bottled (Dry)

2015 Edelswicker  
Anderson Valley

2014 Riesling  
Deep End Blend

2015 Rosé of Pinot Noir  
Anderson Valley (Dry)

2014 Pinot Noir  
Anderson Valley

2012 Cabernet Sauvignon  
Mendocino

2013 Pinot Noir  
Méthode à l'Ancienne

2013 Zinfandel  
Mendocino

#1—12 bottle Sampler  
**\$219.00**  
Savings of \$49.50



Until July 31, Julia, Pam and the rest of the staff, will be manning the phones extra hours from 8 AM to 6 PM daily to help you take advantage of full-case specials, bargain sampler prices and One-Cent ground shipping. Our website is available 24-7 at [www.NavarroWine.com](http://www.NavarroWine.com).

### No. 2 3, 6, 12 bottles

#### Picnic time

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

2015 Sauvignon Blanc  
Cuvée 128

2015 Pinot Grigio  
Anderson Valley

2015 Edelswicker  
Anderson Valley

#2A—12 bottle Sampler  
**\$169.00**  
Savings of \$35.00

#2B—6 bottle Sampler  
**\$88.00**  
Savings of \$14.00

#2C—3 bottle Sampler  
**\$45.00**  
Savings of \$6.00

### No. 3 6, 12 bottles

#### Dry and delish

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

2014 Chardonnay  
Première Reserve

2015 Sauvignon Blanc  
Cuvée 128

2014 Gewürztraminer  
Estate Bottled (Dry)

2015 Rosé of Pinot Noir  
Anderson Valley (Dry)

2014 Pinot Noir  
Anderson Valley

2013 Zinfandel  
Mendocino

#3A—12 bottle Sampler  
**\$198.00**  
Savings of \$50.00

#3B—6 bottle Sampler  
**\$99.00**  
Savings of \$25.00

### No. 4 6, 12 bottles

#### Summertime whites

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

2014 Chardonnay  
Mendocino

2014 Chardonnay  
Première Reserve

2015 Sauvignon Blanc  
Cuvée 128

2015 Pinot Grigio  
Anderson Valley

2014 Gewürztraminer  
Estate Bottled (Dry)

2013 Riesling  
Anderson Valley

#4A—12 bottle Sampler  
**\$192.00**  
Savings of \$49.00

#4B—6 bottle Sampler  
**\$99.00**  
Savings of \$21.50

### No. 5 6, 12 bottles

#### Hardy reds

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

2014 Pinot Noir  
Anderson Valley

2013 Pinot Noir  
Méthode à l'Ancienne

2013 Pinot Noir  
Deep End Blend

2012 Cabernet Sauvignon  
Mendocino

2013 Zinfandel  
Mendocino

2013 Grenache  
Mendocino

#5A—12 bottle Sampler  
**\$279.00**  
Savings of \$91.00

#5B—6 bottle Sampler  
**\$148.00**  
Savings of \$37.00

### No. 6 3, 6, 12 bottles

#### Red, white & rosé

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.

2014 Chardonnay  
Mendocino

2015 Rosé of Pinot Noir  
Anderson Valley (Dry)

2014 Pinot Noir  
Anderson Valley

#6A—12 bottle Sampler  
**\$189.00**  
Savings of \$45.00

#6B—6 bottle Sampler  
**\$99.00**  
Savings of \$18.00

#6C—3 bottle Sampler  
**\$52.00**  
Savings of \$6.50



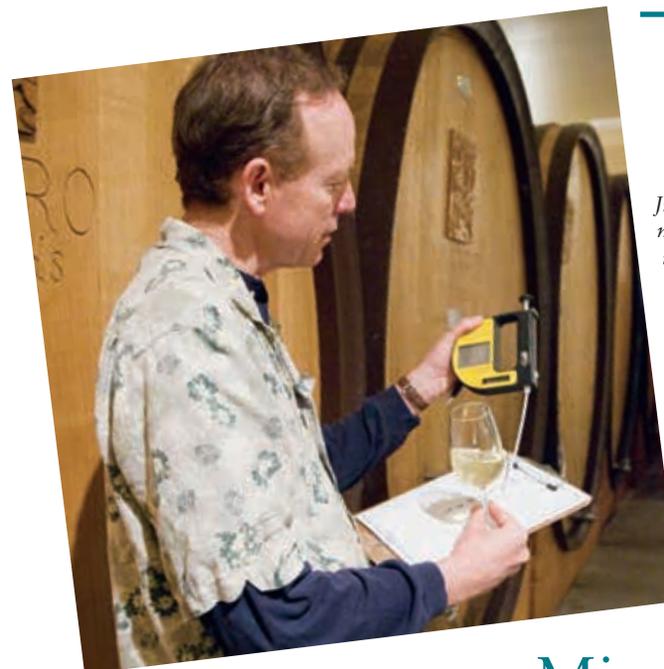
Navarro usually ships in recyclable cardboard but you may request styrofoam which offers better temperature protection for shipments requiring extended transit time in hot weather. Navarro's farm-direct wines always represent an excellent value. Specially priced samplers and case specials feature discounts up to 25% until July 31. All subject to prior sale so don't delay!



**2015 Pinot Grigio**  
Anderson Valley, Mendocino

**2015 Edelszwicker**  
Anderson Valley, Mendocino

Alfredo Bucio washing fittings. At the end of the day, after the tanks, pumps and hoses are clean, we wash the stainless steel fittings that connected everything together.



Jim Klein, wine-maker, measuring a fermentation is complete. All of Navarro's Riesling, Pinot Gris, Gewürztraminer and Muscat wines are fermented and aged sur lie in French oak ovals.

## Early bird special

## Mixologist

There are two main styles of dry Pinot Grigio (AKA Pinot Gris): minerally or fruity. The decision of which style to produce determines the harvest regime. Grapes for the dry, minerally style are harvested early when the grape's acidity is high. The most famous examples are the wines of northern Italy, prized for their high acidity, modest alcohol and minimal fruit. The dry, fruity style requires riper fruit, so the grapes are harvested later in the season. The grapes for this *Grigio* were harvested early with piquant acidity whereas the grapes for the wine Navarro bottles as *Gris* were picked up to two weeks later. Harvested on August 28, a record early date, the grapes were

We begin our blending trials for Edelszwicker after we've selected Navarro's varietal bottlings of the four Alsatian "noble" varieties which requires a change in mindset. When blending our dry Gewürztraminer, for example, highlighting the grape's varietal character is one of our goals. When blending Edelszwicker, the goal is to produce a fruit-driven wine in which no one varietal flavor stands out. We began our blending trial for this bottling by first mixing Pinot Gris with Riesling in various ratios; the winning combination was 50% Gris and 50% Riesling which became the new base wine. The next day we tasted varying additions of Gewürz added to the base and

destemmed, pressed and the juice chilled, allowing grape solids to settle out, prior to a cool, slow fermentation in seasoned French oak casks. Subtle Asian pear and Meyer lemon flavors, light scents of lemon blossoms and daffodils and a crisp, minerally finish.

a 12% addition was selected by the tasting panel. The final component tasting was adding varying amounts of Muscat Blanc; a 5% addition was selected. A tropical fruit-salad with whispers of narcissus, white lilac and cardamom; perfect for picnic-time.

Harvested	Aug. 28-31, 2015
Sugars at harvest	23.2° Brix
Bottled	April 29, 2016
Cases produced	481
Alcohol	12.9%
Titrateable acidity	6.6 g/L
pH	3.29
Price (750 ml)	\$16.00

Harvested	Sept. 16-20, 2015
Sugars at harvest	22.8° Brix
Bottled	May 3, 2016
Cases produced	1175
Alcohol	13.1%
Residual sugars	1.6%
Titrateable acidity	5.8 g/L
pH	3.33
Price (750 ml)	\$16.00



### SUMMER SPECIAL!

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

### SUMMER SPECIAL!

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

2015 Rosé of Pinot Noir  
Anderson Valley, Mendocino

*Sarah cleaning  
splashed wine off a  
tank. This rosé was  
cool-fermented in  
stainless steel then  
aged in seasoned  
French oak  
cooperage for  
6 months.*



## A wine for all seasons

This is the seventh vintage that we've produced Pinot Noir Rosé from estate grown grapes. It took a harvest or two to discover that the best Navarro Pinot Noir field for rosé is the C Block in our Hammer Olsen vineyard which was planted in 1990. We've been anxious to expand production as this rosé has become an all-year hit at our house, from summer salmon to holiday ham. For the last several years we've been making small quantities of rosé wines from various Pinot blocks to establish which field produces wine which harmonizes with the juice produced by the C Block. After a few years we discovered that Block 1 in our recently planted Pennyroyal Vineyards perfectly complements the established C Block fruit. Although the rose-petal aromas are quite similar in the wines produced from the two vineyard sites, the C Block fruit hints of strawberry whereas the Block 1 wine brings to mind red cherry; the sum producing a better and more complex

wine. We harvested Block 1 on August 27 and the C Block on September 8. The grapes from each lot were destemmed and the juice allowed to macerate with the skins for several hours to add body and pick up a little color prior to pressing. The juice was then cool-fermented and aged in seasoned French oak

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Harvested	Aug. 27-Sept. 8, '15
Sugars at harvest	23.6° Brix
Bottled	May 11, 2016
Cases produced	1734
Alcohol	13.4%
Titrateable acidity	6.1 g/L
pH	3.32
Price (750 ml)	\$19.50

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for seven months. While rosé is delicious all year long, nothing says summertime like a chilled glass of Pinot Noir Rosé, served with a dish of olives, shared on the patio with good friends.

*Ripe Pinot Noir clusters. We're always surprised by how blue Pinot Noir skins are. How can red or rosé wine come from blue skins?*

**2014 Pinot Noir**  
Anderson Valley, Mendocino

*Harvesting the Garden Spot Pinot Noir at night. Three tractors are necessary for night harvest; two to hold bins in which the pickers dump the fruit and a third tractor to move the floodlights with the pickers. The “light” tractor is on the far left in an adjacent row; the wheels can be seen behind a picker.*



*“De-leafed” Pinot Noir vines. Note the leaves on the ground. Preceding the pickers was a smaller crew removing leaves around the clusters making them much more visible to harvest.*



## Night crawler



**SUMMER SPECIAL!**

Buy it by the case for only **\$198.00**; a savings of **\$36.00**. That's only **\$16.50** per bottle.

Although 2013 has been heralded as a great vintage for California Pinot Noir, like Oregon producers, we're even more impressed with this 2014 vintage. Budbreak and harvest in 2014 were a week earlier than the prior vintage. The days during Pinot harvest in 2014 were sunnier, with 17% more solar radiation, and warmer, with daily high temperatures averaging 88°F compared to 81°F in 2013. Yields, in terms of pounds of fruit per vine, were virtually identical for the two vintages. Harvest sugars and acids measured identically for the two vintages with the pH of the final wine slightly higher in 2014. Both were produced from estate grown grapes, but the 2014 vintage has a

higher percentage of fruit from Boonville which is a slightly warmer viticultural microclimate than Philo. Whatever the reason, this bottling certainly won't disappoint and the price tag is astonishingly tiny. The season produced a wine with a fully ripe black cherry profile and the higher pH makes the wine a little more accessible in its youth. We kept the tannins supple by fermenting in small lots and punching down by hand. After pressing, the wine was aged ten months in seasoned, rather than new, French oak barrels to showcase Pinot's succulent fruit, then aged another year in bottles prior to release. A heavenly match with beef stew enhanced with local morels and chanterelles or just sauté the mushrooms for vegetarians in your crowd. **Gold Medal winner. Best of Class.**

Harvested	Sept. 3-17, 2014
Sugars at harvest	24.5° Brix
Bottled	Aug. 5-7, 2015
Cases produced	3215
Alcohol	13.9%
Titrateable acidity	6.6 g/L
pH	3.65
Price (750 ml)	\$19.50

## 2012 Cabernet Sauvignon

Mendocino

*Ed Berry during harvest. Nothing makes a grape grower happier than harvesting the fruit they've spent a year's work producing.*



### Steep climb

Navarro's last release of Cabernet Sauvignon was the 2010 vintage. 2011 was a miserable vintage with early rains followed by cool weather; difficult conditions for late-ripening varieties like Cabernet Sauvignon. We've been purchasing Cab from Berry Vineyards for over a decade now; we love the fruit harvested from the steep hillsides of the "Rattlesnake Canyon" block, farmed under the diligent eye of Ed Berry. On our frequent trips to his vineyard during the 2011 harvest, we noted how slowly the Cabernet was ripening. Ed phoned us in late October. The Cabernet wasn't up to the quality that Ed likes to deliver so he refused to sell us the grapes. We tried to discuss this with Ed but he wasn't budging; the grapes simply weren't up to his standards. No wonder we like dealing with the Berry family. The following vintage was more benevolent and Ed's 2012

Cabernet proved deliciously ripe. The fruit was destemmed into five ton open-top fermentors where we pushed down the cap by hand several times a day. After two weeks, the must was pressed and the juice racked to French oak barrels to age for 22 months followed by a two year re-

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Harvested	Oct. 8-11, 2012
Sugars at harvest	25.0° Brix
Bottled	Aug. 29, 2014
Cases produced	1069
Alcohol	14.2%
Titratable acidity	6.6 g/L
pH	3.81
Price (750 ml)	\$32.00

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pose in the bottle. This is an old fashioned Cab style, slimmed down from the modern, plush style of warmer regions: elegant, herbaceous with a touch of roasted peppers and chocolate. **Gold Medal winner.**

*Berry's Rattlesnake Canyon Cabernet Vineyard. It's hard to capture the steepness of this hill, but we're out of breath when we reach the upper vines. Oh yes, we do have to watch out for snakes.*