

# NAVARRO

## *Vineyards*

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## Take a sip for a midsummer's dream

**T**his summer we are releasing three white wines perfectly suited for warm weather: Navarro's value-packed 2022 *Cuvée Traditional* Gewürztraminer, a full-flavored 2022 Pinot Grigio and an Alsatian-inspired 2022 Edelzwicker with enticing citrus-peach flavors. Two 2022 rosés—one produced from Grenache grapes and the other from Sangiovese—are also making a summer debut; both were produced entirely from grapes grown on vines planted decades ago.

Warm weather also brings the release of Navarro's 2020 Barbera, our house red 2021 Navarrouge, and three single-vineyard 2019 Pinot Noirs: *Marking Corral*, *Middle Ridge* and *South Hill*. Pinot Grigio, Gewürztraminer, Edelzwicker, Navarrouge and rosés of Grenache and Sangiovese

are offered with case specials for as little as \$17.50 per bottle, a great way to celebrate long days and gathering together outside in balmy weather. **Special pricing on samplers and value-wine case specials, as well as One-Cent ground shipping and reduced air freight for all 12-bottle orders, will be available until August 31.**

Thanks for supporting our family farm,

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



*Early summer is the season for planting; milk cartons protect the young vines from rabbits and help maintain warm growing conditions.*



**2022 Gewürztraminer**  
*Cuvée Traditional*  
 Anderson Valley, Mendocino

We ferment Gewürztraminer in these large oak ovals and the amount of carbon dioxide released during fermentation is sizeable. The large bubble traps, which Manuel cleans and hangs up to dry, are installed at the top of the casks during fermentation, allowing the CO<sub>2</sub> to escape while also keeping flies and insects out of the fermenting juice.



Harvesting Gewürztraminer from the West Hill. These 20-year-old vines always deliver ripe Gewürztraminer grapes—the skins slowly turn a dark russet as they approach full ripeness.



## Human touch

We take pleasure in growing grapes, turning their juice into wine, then bottling and selling those wines to our many friends. This hands-on approach applies to our literary sales efforts as well; we've released hundreds of wines in almost 50 years and have taken the time to try to personally explain each one. But this is 2023, so we input "Navarro Cuvée Traditional Gewürztraminer aged sur lie in ovals"

into ChatGPT to create copy for this wine. Here's the result: "*Navarro Cuvée Traditional Gewürztraminer is a unique, handcrafted white wine that will take your taste buds on an adventure. With its full-bodied flavor and complex aroma, this exquisite vintage offers something special for every palate. Aged in ovals sur lie for more than two years, the Navarro Cuvée Traditional Gewürztraminer has*

*notes of tropical fruit, lychee, and spice with a soft mineral finish. The winemakers at Navarro have crafted this one-of-a-kind blend to perfection using traditional methods and the highest quality grapes from California's renowned Anderson Valley appellation."* We found the flowery prose amusing and the wine description reasonably accurate, but it is frightening that it was written by lines of computer code.

Please take solace in the fact that this wine was produced from genuine Gewürztraminer grapes on vines propagated and nurtured by human beings, touched by sun and rain, then aged, along with the yeast that transformed juice into wine, for seven months in real oak casks. This is a good, solid Navarro Gewürz; no need for fancy prose. **Gold Medal-winner.**

Harvested	Sept. 17, 2022
Sugars at harvest	22.5° Brix
Bottled	May 10, 2023
Cases produced	629
Alcohol	13.0%
Titrateable acidity	6.6 g/L
pH	3.30
Price (750 ml)	\$21.00



## SUMMER SPECIAL!

Buy it by the case for only \$210.00; a savings of \$42.00! That's only \$17.50 per bottle.



**2022 Pinot Grigio**  
Anderson Valley, Mendocino

Alfredo moving a pump into a room of ovals. Our Pinot Gris and Pinot Grigio wines are cool-fermented and aged sur lie traditionally in these oak ovals.



The inside of a Europress is being cleaned in this photo. To allow entry, the press doors have been removed. Half of the press cylinder is covered with blue canvas-like material, while behind it, the stainless steel has no holes. This allows the bag to be inflated like a balloon once the doors are reinstalled, squeezing the juice through the perforated portion of the cylinder.



Pinot Gris clusters with two different skin colors; Pinot Gris vines are known to be genetically unstable.

## Weather report

The 2022 harvest season in Anderson Valley presented weather challenges. The first problem came in the form of a heat wave with scorching temperatures of 110°F in early September. To mitigate the heat, we turned on the vineyard sprinklers and cooled the vines. However, just a few days later, we encountered another hurdle—a major storm that would bring about three inches of rain. Despite our efforts to suppress the heat, we were powerless against the impending storm. To salvage the harvest, we promptly collected samples from each field to determine the blocks with the ripest fruit. Based on our findings, we had to make the difficult decision of which blocks to pick and which ones to leave to ride out the storm. Of particular concern

were the grapes intended for our Pinot Grigio. We knew that if these grapes soaked up the rainwater, the acidity would decrease and it would be days before their sugars would rise again. To avoid this scenario, we made the call to harvest the grapes from this block two days prior to the storm. This decision ensured that we retained the lively acidity of the grapes, which allowed us to create a medium-bodied wine with bright acidity, clean finish, and a refreshing taste with hints of citrus and apple. **Double Gold Medal-winner. Best of Class. 97 points.**

Harvested	Sept. 15, 2022
Sugars at harvest	22.4° Brix
Bottled	May 1, 2023
Cases produced	635
Alcohol	13.5%
Titrateable acidity	6.4 g/L
pH	3.24
Price (750 ml)	\$21.00



## SUMMER SPECIAL!

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## 2022 Edelzwicker

50% Riesling, 45% Pinot Gris and 5% Gewürztraminer  
Anderson Valley, Mendocino

Sarah talking to Phil during harvest. In spite of long hours and hard physical work, the crush crew remains remarkably cheerful.



Tractors lining up to receive grapes as Navarro's Campsite Riesling is harvested.

## Singing in the rain

This year's Edelzwicker blend consists primarily of Pinot Gris and Riesling, with a small amount of Gewürztraminer. Unfortunately, the 2022

Gewürztraminer harvest was severely impacted by difficult spring weather. The Pinot Gris grapes came from two separate pickings, one from neighboring Valley Foothills Vineyard, and the other from Navarro's Hammer Olsen block. The Riesling portion also came from two fields, with the larger lot from Valley Foothills Ridge vineyard and the smaller lot from Navarro's Campsite vineyard, which was partially botrytised due to a

major September storm. We fermented the botrytised fruit to almost dry, resulting in a wine sporting green apple flavors with hints of apricot. The Gewürztraminer portion

was produced from the North Hill vineyard and adds light tropical fruit notes. All the wines were cool-fermented in French oak ovals and aged *sur lie* for seven months, giving the wine a savory aspect. The balance is consistent with recent vintages, and the blend offers flavors of apple, peach and lemon. **Gold Medal-winner.**

Harvested	Sept.15-Oct.10,'22
Sugars at harvest	22.6° Brix
Bottled	May 6, 2023
Cases produced	646
Residual sugars	1.4%
Alcohol	13.4%
Titrateable acidity	6.9 g/L
pH	3.23
Price (750 ml)	\$21.00



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# NAVARRO SAMPLERS AND GIFTS

## Medal-winning wines with savings up to 21%

Some samplers may contain wines in limited supply. All subject to prior sale.

**No. 1** 12, 6, 3 bottles

### Summertime whites

Take your choice of one, two or four bottles each of Navarro's three new white wine releases.

**2022 Gewürztraminer Cuvée Traditional**

**2022 Pinot Grigio Anderson Valley**

**2022 Edelszwicker Anderson Valley**

#1A—12 bottle Sampler  
**\$209.00**  
Savings of \$43.00

#1B—6 bottle Sampler  
**\$109.00**  
Savings of \$17.00

#1C—3 bottle Sampler  
**\$56.00**  
Savings of \$7.00

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

### Showstopper rosés

Two Best of Show wines—one Best of Class—and three distinct flavors. Choose one, two or four bottles each.

**2022 Rosé of Sangiovese Mendocino**

**2022 Rosé of Grenache Mendocino**

**2022 Rosé of Pinot Noir Anderson Valley**

#2A—12 bottle Sampler  
**\$259.00**  
Savings of \$49.00

#2B—6 bottle Sampler  
**\$133.00**  
Savings of \$21.00

#2C—3 bottle Sampler  
**\$68.00**  
Savings of \$9.00

**No. 3** 12, 6, 3 bottles

### Red, red, red

Choose either one, two or four bottles each of Navarro's moderately priced Gold Medal-winning red wines.

**2020 Barbera Mendocino**

**2021 Navarrouge Mendocino Red Wine**

**2021 Pinot Noir Arroyo Seco**

#3A—12 bottle Sampler  
**\$257.00**  
Savings of \$47.00

#3B—6 bottle Sampler  
**\$132.00**  
Savings of \$20.00

#3C—3 bottle Sampler  
**\$67.00**  
Savings of \$9.00



Until August 31, Jessica and the rest of the sales team will be staffing 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 [NavarroWine.com](http://NavarroWine.com).

**No. 4** 12, 6, 3 bottles

### Red, white and rosé

A food-friendly red, a mouth-tingling white and a Best of Show rosé. One, two or four bottles each.

**2020 Barbera Mendocino**

**2022 Pinot Grigio Anderson Valley**

**2022 Rosé of Sangiovese Mendocino**

#4A—12 bottle Sampler  
**\$249.00**  
Savings of \$51.00

#4B—6 bottle Sampler  
**\$129.00**  
Savings of \$21.00

#4C—3 bottle Sampler  
**\$65.00**  
Savings of \$10.00

**No. 5** 12 bottles

### A Navarro cellar

We selected a dozen wines suitable for any weather: five whites, three rosés and four mouth-filling reds.

**2022 Gewürztraminer Cuvée Traditional**

**2022 Pinot Grigio Anderson Valley**

**2022 Edelszwicker Anderson Valley**

**2022 Sauvignon Blanc Cuvée 128**

**2021 Chardonnay Première Reserve**

**2022 Rosé of Sangiovese Mendocino**

**2022 Rosé of Grenache Mendocino**

**2022 Rosé of Pinot Noir Anderson Valley**

**2020 Barbera Mendocino**

**2021 Navarrouge Mendocino Red Wine**

**2021 Pinot Noir Arroyo Seco**

**2019 Pinot Noir Méthode à l'Ancienne**

#5A—12 bottle Sampler  
**\$259.00**  
Savings of \$50.00

**No. 6** 12, 6 bottles

### Delectable whites

Choose either one or two bottles each of six white wines that best represent Navarro.

**2021 Gewürztraminer Estate Bottled (Dry)**

**2022 Gewürztraminer Cuvée Traditional**

**2021 Pinot Gris Anderson Valley**

**2022 Sauvignon Blanc Cuvée 128**

**2021 Chardonnay Première Reserve**

**2021 Chardonnay Mendocino**

#6A—12 bottle Sampler  
**\$259.00**  
Savings of \$45.00

#6B—6 bottle Sampler  
**\$135.00**  
Savings of \$17.00



Purchase any 12 bottles of wine—an assortment of samplers or individual bottles of your choice—and Ivan and his staff will ship the wine by ground freight for only one cent. Navarro's farm-direct wines always represent an excellent value. Specially priced samplers and case specials feature discounts up to 21% until August 31. All subject to prior sale so don't delay!





## 2022 Rosé of Grenache

76% Grenache, 24% Carignane  
Mendocino

Jim replacing a sensor on a refrigerated tank. We destem red-skinned grapes for rosé into one of these tanks and take juice from the sample valve every 15 or 20 minutes to taste and determine when to press.



## 2022 Rosé of Sangiovese Mendocino

Bottling rosé with Ulises working behind the filling machine. Empty bottles are cleaned and filled with an inert gas (nitrogen); as wine fills the bottle, it replaces the nitrogen, which protects the wine from any oxidation.

## Southern belle

We made our first rosé from Grenache grapes in 2002 to emulate the wines being produced in Southern France. Grenache grapes have modest acidity so other red grape varieties with higher acidity are usually part of rosés from Mediterranean France. In prior vintages we've blended in Syrah, Mourvèdre and Carignane, but we've found that Carignane, single-handedly, is our preferred complement to Navarro's Mendocino Grenache. This crisp

Harvested	Sept.11-14,2022
Sugars at harvest	23.5° Brix
Bottled	Feb.23,2023
Cases produced	505
Alcohol	13.4%
Titrateable acidity	6.0 g/L
pH	3.19
Price (750 ml)	\$25.00

wine has a Grenache core of strawberry and spice with a 24% addition of juice from 80-year-old Carignane vines lending lyrical guava notes. Barrel aging rounds out the mouthfeel and adds a hint of vanilla. At the 2023 North Coast Wine Challenge where 1,000 wines were judged, this bottling was described as an "enchanted Southern Belle" and was rated Double Gold Medal-winner and Best of Class. 98 points.



## SUMMER SPECIAL!

Buy it by the case for only \$237.00; a savings of \$63.00! That's only \$19.75 per bottle.

## New and improved

In 2021, we crafted our first Rosé of Sangiovese and bottled it in December. It was initially satisfactory, but not exciting. However, to our surprise, when we opened a bottle in June, we were amazed by its remarkable improvement. We concluded that we had bottled the 2021 much too early, so as a result, we bottled the current vintage three months later. This year's organically

Harvested	Sept.30,2022
Sugars at harvest	23.4° Brix
Bottled	Feb.24,2023
Cases produced	700
Alcohol	13.5%
Titrateable acidity	7.1 g/L
pH	3.30
Price (750 ml)	\$25.00

grown grapes come from the same vineyard as last year's—Gibson Vineyards near Hopland—so the fundamental characteristics remain consistent: bright acidity, juicy guava-peach-pomelo flavors and a bone-dry finish. In its first competition, the *San Francisco Chronicle* International Wine Competition with 5,500 wines being judged, it was declared the Best of Show Rosé. Gold Medal winner. 97 points.



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**2021 Navarrouge**  
Red Table Wine  
Mendocino

*Phil punching down an open-top fermentor in which we fermented the Zinfandel, Petit Verdot and Carignane.*



*Jim and Al Tollini discussing pruning of these old head-trained vines. The photo is from 2008; we've purchased Carignane, Zinfandel, Barbera and Grenache from Al and Sally Tollini's vineyard for a long time!*



## Quadrivial

The 2021 Navarrouge is a complex cuvée crafted from four distinct grape varieties: Zinfandel, Pinot Noir, Petit Verdot and Carignane. The Zinfandel component—32% of the blend—was produced from 50-year-old vines on the Ford Ranch near Talmage planted in well-drained Pinole-Yokayo loam soils. The Pinot Noir portion—30% of the total—is from excess barrels to Navarro's Pinot Noir bottlings. Petit Verdot—23% of the blend—was grown on a rocky south-facing knoll south of Ukiah. Petit Verdot is famously concentrated in color and tannin with the harshest tannins being extracted as the fermentation approaches dryness. Consequently the wine was tasted twice daily during fermentation and pressed early at 8.5° Brix. The remaining

15% of the blend is old-vine Carignane, which was farmed by Al and Sally Tollini. Their mature head-trained vines were planted on a seven-foot-by-seven-foot grid in the 1950s. The flavor profile of the Navarrouge is dominated by the fruity flavors from the Zinfandel and Pinot components including wild blackberry, cherry and raspberry. The Petit Verdot and Carignane add a firm backbone to the wine and plummy flavors with a sage-lavender essence. All four were aged in seasoned French oak barrels as separate wines, then like four roads meeting at a point, they joined together for one of Navarro's most popular reds. The tannins are ample and this bottle is a steal at only \$18.00 by the full case. Gold Medal-winner.

Harvested	Sept.1-Oct.7, 2021
Sugars at harvest	24.0° Brix
Bottled	Aug.23, 2022
Cases produced	953
Alcohol	13.6%
Titratable acidity	6.1 g/L
pH	3.67
Price (750 ml)	\$22.00



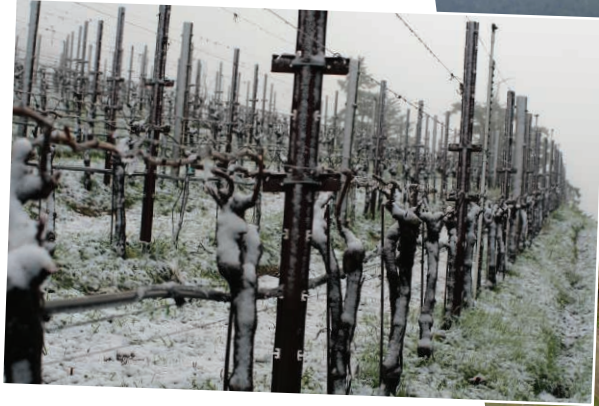
## SUMMER SPECIAL!

Buy it by the case for only \$216.00; a savings of \$48.00! That's only \$18.00 per bottle.



**2019 Pinot Noir**  
*Marking Corral*  
 Anderson Valley, Mendocino

*Snow in the upper Marking Corral after winter pruning. The vines in the upper section are cane-pruned with a vertically shoot-positioned trellis. The vines in the lower section are trained on a Lyre trellis and cordon-pruned; we planted clone 115 in both sections to compare the effect of trellis and pruning.*



**2019 Pinot Noir**  
*Middle Ridge*  
 Anderson Valley, Mendocino

*Fall colors; Middle Ridge in the foreground. The vineyard faces the mouth of the Navarro River and is exposed to chilly breezes coming off the Humboldt Current. We selected a cuvée of 58% clone 777, 21% clone 667 and 21% clone 114 as best representing this vineyard in 2019.*

*Pigeage is a minimalist winemaking approach that yields distinctive wines which reflect the character of each vineyard site.*



**Vertigo**

**I**n the 1990s, we planted vineyards in the hills above the winery using Dijon clones from France. These clones were highly regarded in Burgundy but untested in Philo. To hedge our bets, we divided the three sites into 18 separate blocks and planted six different clones. This approach allows us to blend wines from different clones in varying amounts to create the best wine from that site. After harvesting, the grapes from each of the blocks were fermented in small bins then aged as separate lots in French

Marking Corral	
Harvested	Oct.2-3, 2019
Sugars at harvest	25.6° Brix
Bottled	Feb.23, 2021
Cases available	42
Alcohol	13.9%
Titratable acidity	6.0 g/L
pH	3.58
Price (750 ml)	\$59.00

oak barrels—around 35% new—for 11 months. We then tasted each lot and chose the best wine created from the various clones within each site; these cuvées were then assembled and returned to the barrel for another six months of aging prior to bottling. The Marking Corral is our highest vineyard at 1,180 to 1,250 feet

in elevation. From the seven Pinot Noir blocks, we selected a cuvée of 52% clone 115, 34% clone 777 and 14% clone 114 as best representing this

Middle Ridge	
Harvested	Oct.3, 2019
Sugars at harvest	24.5° Brix
Bottled	Feb.24, 2021
Cases available	61
Alcohol	13.4%
Titratable acidity	6.1 g/L
pH	3.61
Price (750 ml)	\$59.00

vineyard in 2019. The wine has a tart, juicy quality with deep red fruit flavors and hints of cassis, clove, and spicy oak followed by an exceptionally long finish. The Middle Ridge is a steep, windswept hill with three blocks of Pinot Noir grown at 750 to 830 feet in elevation. Caressed by cooling ocean breezes which seem to leave an imprint, these vines deliver a wine that seems almost ethereal. The wine features bright red cherry-raspberry flavors and suggestions of anise and vanilla with delightfully delicate tannins. Comparing these tiny lots underlines the significance of elevation, exposure, microclimates and clones.

**2019 Pinot Noir**  
*South Hill*  
*Anderson Valley, Mendocino*

*Leaf removal in the South Hill prior to harvest. This was the first of our replanted vineyards outfitted with multiple crossarms and wires to help train the canopy into an umbrella shape that protects the fruit from direct sunlight during the heat of the day.*



**2020 Barbera**  
*Mendocino*

*We fermented the Barbera in these open-top tanks. The tanks have removable lids for easy access to the red must; once the fermentations are finished we can bolt the lids to the tanks to seal them for wine storage if needed.*



## Thin soil, big wine

Our first Pinot Noir vineyard, the South Hill, was initially planted in 1975, but in the 1990s, phylloxera began to weaken the roots. We chose to delay replanting until we had sufficient experience with the newly released Dijon clones planted in our upper vineyards. In 2002, we removed vines from the upper section of the South Hill and replanted with clone 777 on phylloxera-resistant rootstock. Then, in 2014, we proceeded to replant the lower section with clones 115 and 667. The vineyard is located at an elevation of 280 to 320 feet; the upper section

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Harvested	Sept.19-20, 2019
Sugars at harvest	25.9° Brix
Bottled	Feb.23, 2021
Cases available	81
Alcohol	13.6%
Titratable acidity	6.0 g/L
pH	3.64
Price (750 ml)	\$59.00

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has thinner soils and the vines struggle for water as the season progresses. This bottling is exclusively produced from the older 777 vines located in the upper section and features bold black cherry-plum flavors, hints of lavender, vanilla, Asian spices and licorice with a rich, fruit-driven midpalate.

## Thanks Al

In August 2020, a devastating forest fire swept through inland Mendocino County, and it was heartbreaking to assume that all our Mendocino red-skinned grapes were lost to the smoke. However, in early October, we received a call from Al Tollini, who claimed that his Barbera grapes were smoke-free due to their unique location. Although we were initially hesitant, Al's expertise and friendship gave us the confidence to purchase his grapes. After destemming, we punched down in open-top fermenters, then aged the wine for 11 months in seasoned French oak barrels. This is our eighth Barbera from Al Tollini's vineyard, and Al's 2020 grapes were indeed smoke-free. The resulting wine is full-

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Harvested	Aug.3, 2020
Sugars at harvest	26.0° Brix
Bottled	Aug.23, 2021
Cases produced	593
Alcohol	14.1%
Titratable acidity	5.8 g/L
pH	3.71
Price (750 ml)	\$29.00

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bodied with juicy flavors of blackberry, blueberry and clove. It has a bolder mouthfeel, thanks to its higher tannins, making it the perfect accompaniment for rich, savory dishes. We are so thankful for the big, chewy reds that early Italian grape growers planted in Mendocino County. **Gold Medal winner. 93 points.**