

# NAVARRO

## *Vineyards*

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2008 Gewürztraminer, *Estate Bottled (Dry): Cluster analysis*

2008 Pinot Gris, *Anderson Valley: Looking up*

2008 Sauvignon Blanc, *Cuvée 128: Wild child*

2008 Chardonnay Table Wine: *Feast or famine*

2007 Pinot Noir, *Méthode à l'Ancienne: A tale of two genders*

2007 Zinfandel, *Mendocino: Hot shot*

2006 Syrah, *Mendocino: Nothing simple*

2007 Riesling, *Cluster Select Late Harvest: Sweet success*

2009 Grape Juices, *Gewürztraminer, Pinot Noir and Verjus: Family style*



OUR 2009 HOLIDAY RELEASES

## Navarro streaming

**T**HIS AUTUMN Navarro installed a gently sloping eight foot diameter culvert in the stream which flows through the ranch. The passage is designed to encourage the return of steelhead salmon that once spawned in our shady tributary of the Navarro River. It's been over sixty years since the fish have made it this far. Good farming & winemaking require a long term commitment and each of the eight new wines reflects years of diligent effort: four dry whites, three vigorous reds and a luscious *Cluster-Select* Riesling as a special holiday treat. We are also re-releasing three yummy varietal grape juices.



The case special on the 2008 Chardonnay *Table Wine* works out to only \$10.50 per bottle, which explains in part why so many of Navarro's long-term friends stream back to see us each year. Since we're all counting pennies, One-Cent ground freight and reduced air freight for all case orders, as well as bargain prices on case specials and samplers will be available until December 31.

Happy holidays from our family to yours,

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



*Aaron and our pal Terry McCarthy document what's happening at Navarro for our website, newsletter and Facebook page.*

## Stay connected

**W**e love keeping in touch with our friends via our website ([www.NavarroWine.com](http://www.NavarroWine.com)) and Navarro's Facebook postings. Please join in the conversation and let us know what you think.

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*"Well worth the trip. I dream of my next visit to the Anderson Valley. Yours is one of our favorite stops."  
—R. R., September 21, 2009*

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*"I am in the wine business and taste over 1000 wines a year. I go to the winery to purchase these outstanding wines because they are some of the best, reasonably priced wines made in California."  
—V. J. F., July 15, 2009*

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*"Great wines with such clean, crisp flavors and reasonably priced. Always a hit at dinners and wine tastings."  
—W. K., July 8, 2009*

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*"We love the pinot and gewurtz juice!!!! Thank you for offering this non-alcoholic option."  
—M. B. O., July 7, 2009*

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*"Your Gewurz is hands down the best we've ever tasted. All too often, wineries make them too sweet. Yours is spot on. Fan for life."  
—G. D., June 18, 2009*

2008 Gewürztraminer  
Estate Bottled (Dry)  
Anderson Valley, Mendocino

## Cluster analysis

Navarro's Gewürztraminer vines bore an average number of clusters in 2008 but the clusters and berries were exceptionally small. The vines produced a modest 3.1 tons per acre. Good thing. At veraison in August the weather had cooled. Chilly weather enhances Gewürztraminer's heady aromatics but slows ripening. Because they were tiny, the clusters ripened in any case and we harvested several days earlier than normal. The season came to an abrupt end in mid-October with three days of hard frost but by then the grapes had been de-stemmed, pressed and the juice was safely settling. The clear free-run juice from each vineyard site was fermented in separate oak ovals and aged *sur lie* for seven months. We bottled only 50% of our 2008 Gewürztraminer as *Estate Bottled* so we selected

*We installed stainless steel cooling panels inside handsomely carved French oak ovals to facilitate fermenting at a cool 55° F, retaining Gewürztraminer's gorgeous aromas.*



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Harvested	Sept.27-Oct.10,'08
Sugars at harvest	24.2° Brix
Bottled	May 9-14, 2009
Cases produced	2750
Alcohol	13.5%
Residual Sugars	0.2%
Titrateable Acidity	7.6 g/L
pH	3.33
Price (750 ml)	\$19.00
(375 ml)	\$11.00

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only the primo lots from our best fields: Pond, Apple, Peach, East Hill and West Hill. This bottling is especially aromatic and spicy, but our friends have come to expect a lot since Navarro's *Estate Bottled* Gewürztraminers have won Gold Medals for over 30 years. In the last ten years alone our flagship wine has earned 136 medals in professional tastings. Floral aromas leap out of the glass in the 2008 bottling and the flavors suggest peach, quince and lychee. There are hints of vanilla from the oak casks and yeasty notes from aging on the yeast. It is dry, refreshingly tart and balanced to complement sausages, curry or Pad Thai. **Gold Medal winner. Best of Class.**

*When the days are hot we harvest under stadium lights in the chill of the early morning (front cover). The winery crew arrives at 7 AM and they are greeted by bins of cold grapes. The fruit is promptly de-stemmed and the juice macerates with the skins for several hours. Cold juice selectively extracts floral aromatics whereas warm juice additionally extracts astringent skin phenolics.*

## 2008 Pinot Gris

Anderson Valley, Mendocino

*Navarro's crew harvests in the early morning beginning at 2 or 3 AM to ensure that the grapes arrive cool at the winery. A section of the vineyard is lighted by portable floodlights and each member of the crew wears a halogen headlamp to help spot every grape.*



*Pecorina, a livestock guard dog, enjoys guarding the pickers during the night harvests.*

*Navarro customers aren't the only ones who appreciate the fruit from Middle Ridge. Wild turkeys are particularly fond of ripening Pinot Gris and claw marks from black bears have shown up on the gate posts that lead to the vineyard.*

## Looking up

Our largest Pinot Gris vineyard is located on Middle Ridge. The vineyard straddles the fog line and overlooks the valley floor. Navarro's crew spent a year preparing the site and laying out the vineyard. When we finally looked up, we realized that the vineyard had the same silhouette as Italy. How fitting for Mendocino where most of the first winemakers were Italian Americans. Twelve years ago we planted the lower half of the field in Pinot Nero (*Noir*) and above the fog line we planted Pinot Grigio (*Gris*). We produced our first

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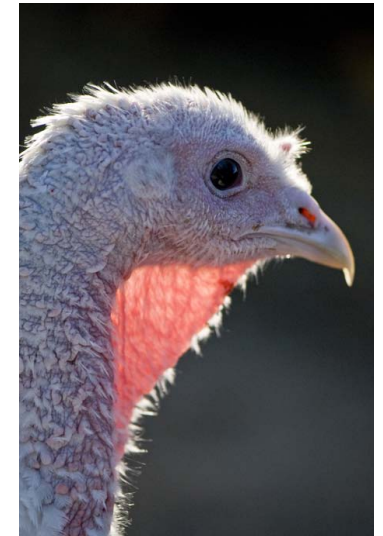
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Harvested	Sept.16-Oct.8,'08
Sugars at harvest	23.8° Brix
Bottled	May 7-8, 2009
Cases produced	1706
Alcohol	13.6%
Residual Sugars	0.2%
Titratable Acidity	7.6 g/L
pH	3.27
Price (750 ml)	\$19.00

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Pinot Gris in 1993 and after four vintages we had settled on a method of vinification that is a riff on how Navarro makes Gewürztraminer. The biggest difference occurs right before the grapes are turned into juice. Gewürztraminer skins are very aromatic and cold juice is allowed to macerate with the skins for a few hours to pick up aromatics. Pinot Gris skins are dark colored and resemble their cousin Pinot Noir. However, Gris skins are astringent so we try to separate the juice from the skins as fast as possible. The balance of the winemaking is similar: cold fermentation in seasoned oak ovals, aging *sur lie* for seven months and bottling with minimum filtration. Gris is about texture and there is a silky quality that leaves an essential oil impression on the palate. The wine is exquisitely tart and refreshing with flavors of lime, melon and hazelnut. **Gold Medal winner. Best of Class.**



## 2008 Sauvignon Blanc

Cuvée 128

Mendocino

*Ed Wallo's grapes (and daughter) have matured since we started buying his Yorkville Sauvignon Blanc grapes some thirteen years ago. Recent DNA research proves that Cabernet Franc and Sauvignon Blanc are the parents of Cabernet Sauvignon, the result of a spontaneous field crossing in 18th century Bordeaux.*



## Wild child

An article by Steve Pitcher in *The Wine News* magazine classified California Sauvignon Blanc wines into four styles: grassy, fruity, spicy, and an oak-influenced style.

When Sauvignon ripens, the flavors that first emerge are *sauvage* (wild) suggesting fresh herbs and passion fruit. If the fruit is allowed to ripen further, the *sauvage* character diminishes and is replaced by less aromatic, fruitier flavors suggesting citrus, apple and eventually melon.

When grapes are grown in a cool climate, like Anderson Valley, the grapes ripen very slowly giving the winemaker latitude over the style of wine desired. Harvesting

Harvested	Sept. 29-Oct. 6, '08
Sugars at harvest	23.1° Brix
Bottled	Feb. 18-19, 2009
Cases produced	1800
Alcohol	13.5%
Titrateable Acidity	7.5g/L
pH	3.16
Price (750 ml)	\$18.00

early at 22° or 23° Brix produces a wine that is grassy and herbal. Harvesting the grapes ultra-ripe produces a less aromatic wine with much more overt fruit flavors. Fermenting at low temperatures, typically in stainless steel, retains most of the grapes fruity and grassy esters, whereas a warmer fermentation in oak barrels tends to add spice and vanilla. Navarro's Sauvignon would certainly be classified in the "grassy" style but it has a bit of all four styles. We cool ferment the juice in stainless steel to retain aromatics but when fermentation is complete, we rack the wine to neutral oak casks for three months to add richness to the palate and hints of vanilla and spice. This bottling is deliciously crisp tasting of lemon thyme, lime and fig, the signature of cold-climate fruit. Gold Medal winner.

*Navarro's Sauvignon Blanc comes from two vineyards located on Hwy 128. One vineyard is located in Boonville where the grape's grassy aromatics dominate. The second vineyard is located in a warmer Yorkville site and the grapes exhibit more overt citrus-like flavors. Sarah is supervising our newest planting in Boonville which will include three clones of Sauvignon Blanc.*



*The word 'sauvignon' is from the French term 'sauvage', literally meaning 'savage'. This refers to the vigorous growth of the vine itself and sometimes to the style of winemaking. These are hose clamps hanging in the winery, not handcuffs to restrain the winemaker.*

## 2008 Chardonnay Table Wine

North Coast

75% Russian River

25% Anderson Valley

### Feast or famine

#### Holiday Case SPECIAL!

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



Navarro had only a light crop of Chardonnay in 2008. The same was true with the two other Anderson Valley vineyards with which we have long-term contracts for Chardonnay. We searched for other quality fruit in Mendocino for Navarro's popular Chardonnay Table Wine but to no avail. We knew that our neighbors in Sonoma had a decent 2008 Chardonnay crop but in all the hustle and bustle of harvest we didn't find the time to venture far to shop for grapes. In January we decided to look for a quality winery that had produced more Chardonnay than they could sell in these tough economic times. We struck a deal with a fine producer from the Russian River sub-appellation that ages Chardonnay in French oak barrels. They had excess from one of the best appellations for the grape. Well, maybe second best, since we chauvinistically consider the Anderson Valley the finest appellation. The Russian River wine constitutes 75% of the blend and contributes an apple-melon fruit component backed up with generous vanilla and toast flavors from French oak barrels. The other 25% is

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Harvested	Sept. 24-Oct. 6, '08
Sugars at harvest	23.8° Brix
Bottled	June 24-26, 2009
Cases produced	2362
Alcohol	13.7%
Titrateable Acidity	7.9g/L
pH	3.18
Price (750 ml)	\$13.00

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All cultivated vinifera varieties are hermaphroditic which encourages self-fertilization and formation of seeds. These grape buds are on the cusp of flowering. If the weather is cold and wet during flowering we can end up with a miserably light crop as in 2008.



from Anderson Valley adding citrus and herbal elements with hints of yeastiness. The blend of the two appellations creates a flavor profile that is a cornucopia of fruit. Best of all is the price tag. When you purchase it by the case it costs just \$10.50 per bottle, perfect for any feast you lay on the table. Ground freight on a case only costs a penny so you'll have money left for dinner! **Silver Medal winner.**

Navarro's Chardonnay Table Wine is priced for the working man or woman and our wine friends recognize an outstanding bargain. "If you're looking for an everyday Chardonnay, Navarro's (Table Wine) comes with our highest recommendation." —scottskitchen.com, Nov. 23, 2008

# NAVARRO SAMPLERS & GIFTS

Medal winning wines at holiday savings



Navarro's full time, wine-savvy staff is available to answer any questions. Until December 31 our phones will be open extra hours; 8 AM till 6 PM weekdays and 10 AM till 5 PM weekends to help you take advantage of special sampler pricing, case specials and our One-Cent shipping offer. Our website is available 24-7 at [www.NavarroWine.com](http://www.NavarroWine.com).

## No. 1 12 or 6 bottles

### Family value

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

- 2008 Sauvignon Blanc Cuvée 128
- 2008 Chardonnay North Coast Table Wine
- 2008 Gewürztraminer Mendocino Table Wine
- 2008 Edelzwicker Mendocino (Semidry)
- 2007 Navarrouge Mendocino Red Table Wine
- 2007 Pinot Noir Mendocino

#1A—12 bottles

**\$149.00**

Savings of \$31.00



#1B—6 bottles

**\$78.00**

Savings of \$12.00

## No. 2 12 or 6 bottles

### New dry six

Choose either one or two bottles each of six new dry releases; four crisp whites and two multifaceted reds.

- 2008 Gewürztraminer Estate Bottled (Dry)
- 2008 Sauvignon Blanc Cuvée 128
- 2008 Pinot Gris Anderson Valley
- 2008 Chardonnay North Coast Table Wine
- 2007 Pinot Noir Méthode à l'Ancienne
- 2007 Zinfandel Mendocino

#2A—12 bottles

**\$189.00**

Savings of \$49.00



#2B—6 bottles

**\$99.00**

Savings of \$18.00

## No. 3 12 bottles

### Holiday cheer

Something special for every occasion: one bottle each of eight new releases completed with four Navarro favorites.

- 2008 Gewürztraminer Estate Bottled (Dry)
- 2008 Sauvignon Blanc Cuvée 128
- 2008 Pinot Gris Anderson Valley
- 2008 Chardonnay North Coast Table Wine
- 2007 Pinot Noir Méthode à l'Ancienne
- 2007 Zinfandel Mendocino
- 2006 Syrah Mendocino
- 2007 Riesling (375 ml) Cluster Select Late Harvest
- 2007 Muscat Blanc Estate Bottled (Dry)
- 2007 Chardonnay Première Reserve
- 2008 Riesling Anderson Valley (Dry)
- 2007 Pinot Noir Mendocino

**\$199.00**

Savings of \$53.00



## No. 4 12 or 6 bottles

### Pinot & Chard

Choose either 1 or 2 bottles each of Gold Medal Pinots & delicious Chardonnays.

- 2007 Pinot Noir Méthode à l'Ancienne
- 2007 Pinot Noir Mendocino
- 2006 Pinot Noir Méthode à l'Ancienne
- 2007 Chardonnay Première Reserve
- 2007 Chardonnay Mendocino
- 2008 Chardonnay North Coast Table Wine

#4A—12 bottles

**\$209.00**

Savings of \$57.00



#4B—6 bottles

**\$115.00**

Savings of \$18.00

## No. 5 3 bottles

### Value trio

These three Medal winning wines deliver luscious fruit at a price that's hard to beat.

- 2008 Chardonnay North Coast Table Wine
- 2008 Gewürztraminer Mendocino Table Wine
- 2007 Pinot Noir Mendocino

**\$39.00**

Savings of \$6.00

## No. 6 3 bottles

### Dry white trio

Three new Gold Medal winning dry white wines will transform dinner into a party.

- 2008 Gewürztraminer Estate Bottled (Dry)
- 2008 Sauvignon Blanc Cuvée 128
- 2008 Pinot Gris Anderson Valley

**\$49.00**

Savings of \$7.00

## No. 7 3 bottles

### Dry red trio

These three Gold Medal winning rich red wines will warm a winter evening.

- 2007 Pinot Noir Méthode à l'Ancienne
- 2007 Zinfandel Mendocino
- 2006 Syrah Mendocino

**\$59.00**

Savings of \$14.00

## Hate to shop?

Just give us the names and addresses on your gift list and we will do the rest. We will be glad to attractively print your personalized message on a full color Navarro gift card and include it with your wine or juice gift at no additional charge.



**2007 Pinot Noir**  
*Méthode à l'Ancienne*  
 Anderson Valley, Mendocino



*Navarro prides itself in running a gender neutral harvest crew.*



berries, which had a higher ratio of juice to skins, produced a more feminine wine with exquisite Pinot perfume, fine flavors and silky tannins. The increased ratio of skins to juice in this current 2007 release produced what

## A tale of two genders

It's hard not to compare back to back harvests, especially when variations in weather make such dramatic differences in the wines we can craft. Anderson Valley had pleasant, mild weather when the vines were flowering in 2006. The vines responded by producing clusters of grapes where each normal size berry had two seeds. In 2007, the weather was variable during spring and the grape clusters were a mish-mash of berry sizes: tiny berries with no seeds, small berries with one seed and normal size berries with two seeds. Forgive our gender poetic license but we think last years release, the 2006 with the normally sized

Harvested	Sept.8-Oct.8,'07
Sugars at harvest	25.5° Brix
Bottled	August 14-21, 2008
Cases released	4548
Alcohol	13.8%
Titratable Acidity	6.4 g/L
pH	3.62
Price (750 ml)	\$29.00
(750 ml UNFILTERED)	\$31.00
(375 ml)	\$16.00
(1.5L MAGNUM)	\$59.00

line wine: richer, bigger, with robust flavors and tannins. The weather during ripening was warmer in 2007; the grapes ripened almost three weeks earlier than in 2006 producing juice with more sugar as well as more acid. This current 2007 Pinot Noir is a concentrated wine with power, moxie and complex flavors but it will take longer to reveal its striking secrets. Each vineyard site and clone was fermented as a separate lot and in the summer of 2008 we selected our cuvée which had been aged eleven months in an equally divided mixture of new, one year old and two year old barrels. **Gold Medal winner. Best of Class.**

*Winemaking is for the fit and hardy. We punch down every bin by hand several times a day which requires strong arms, a strong back and a sunny disposition.*





2007 Zinfandel  
Mendocino

*During Prohibition hillside Zinfandel vineyards were popular because they hid the clandestine crop. Today hillside Zin vineyards are popular because the soils are thin and the slopes drain well.*



*Jim makes sure that only the best lots of Navarro Zinfandel went into this wine & the rest was relegated to our house red, Navarrouge.*



## Hot shot

*Don't wear party clothes to punch down Zin; it's dirty but heady work.*

Zinfandel is native to Croatia and was later planted in Italy but California is where the variety became a hot shot. Zinfandel is able to produce large yields in hot climates and quickly became a darling of miners during the Gold Rush, thanks in part to the hard working Italian Americans that ran boarding houses. More than a century and a half later, the world still loves Zin. The number of California wineries producing serious Zinfandel has proliferated. Hillside vineyards are perfect because of the well drained soil. Warm viticultural areas, rather than hot climates, have been sought to avoid raisins and excess alcohol. Viticulturalists have started

limiting yields to concentrate all the vines energy into fewer grape clusters and vintners have started to use French oak barrels. The results have been so successful that Zinfandel plantings now include Australia, South Africa and even Hermitage, in the northern Rhone. Navarro has long term contracts with five family-owned vineyards planted between 1930 and 1969 on well drained hillsides; the warm climate is moderated by the Russian River allowing the grapes to ripen without excess raisining. All the vines are goblet trained without trellising thereby

Harvested	Sept.28-Oct.10,'07
Sugars at harvest	27.5° Brix
Bottled	Aug. 22&25, 2008
Cases produced	2460
Alcohol	14.7%
Titrateable Acidity	6.5 g/L
pH	3.82
Price (750 ml)	\$19.00

limiting yield. The wine was fermented in open top tanks, punched down by hand, and aged ten months in seasoned French oak barrels. Break out the salumi and spicy meatballs. This hot shot winner tastes of wild blackberry and cassis with a background of toasty oak. **Gold Medal winner.**



## 2006 Syrah Mendocino



*We ferment Syrah in open-top stainless steel fermentors and punch down by hand. For the first several days, we prevent fermentation by chilling the destemmed grapes. This extends the maceration time, allowing us to press before the fermenting must is high in alcohol. Elevated alcohol can cause bitter seed tannin extraction.*



*This 2006 Syrah has a splash of Grenache added which is traditional in the Rhone valley; it adds plum-like aromas and mid-palate flavors.*

## Nothing simple

**M**aking Syrah has never been simple at Navarro. There are two popular styles of Syrah being produced in California. The first style is based on the rich, complex wines of the Rhone and like the wines from the Côte Rôtie, they are big and powerful and meant to age. The second style is an import from Australia and our mates on the opposite side of the globe like their Shiraz imbibed young when jammy fruit flavors dominate. We started making Syrah in 2001 and emulated the old world style. The first criterion was finding good vineyards: a moderate climate, highly regarded clones, mature vines, well drained soils, and a conscientious grower willing to limit yields. At the beginning of 2008, we tasted our

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Harvested	Oct.20-Nov.6,'06
Sugars at harvest	25.0° Brix
Bottled	August 16, 2007
Cases produced	1067
Alcohol	13.7%
Titrateable Acidity	5.8 g/L
pH	3.93
Price (750 ml)	\$25.00

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previous vintages of Syrah and decided the 2006 would really benefit from another year in the bottle; good for the taste buds but bad for the cost accounting. Then things got complicated: one grower ditched us for a winery with deeper pockets and a smaller grower experienced diminished yields and pulled out his vines. A limited grape supply means that 2007 marks the end of Navarro being able produce a Rhone style Syrah in all but tiny quantities. This dark beauty tastes of white pepper, plum, and leather with a rich, chocolate laden finish. There is nothing simple about the flavors and aromas of this multifaceted red. **Gold Medal winner. Best of Show.**



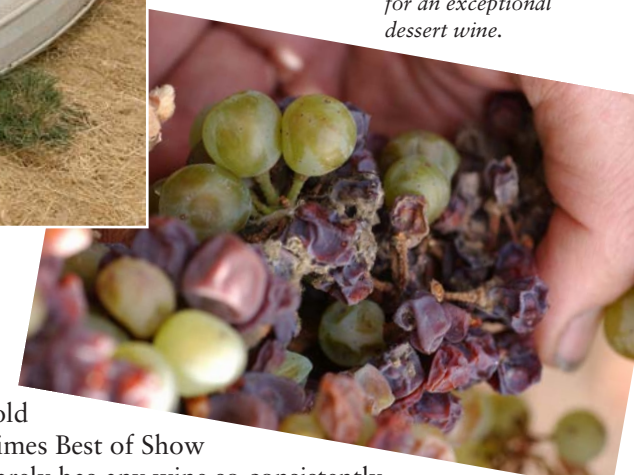
## 2007 Riesling

Cluster Select Late Harvest  
Anderson Valley, Mendocino

Due to 19 days of frost protection in the spring, we had barely enough water to irrigate in summer. We certainly didn't have enough water to frost protect in October 2008; the leaves were burnt off the vine and we were forced to pick leaving no Late Harvest wines for 2008.



Botrytis mold may look funky but it is the magical ingredient for an exceptional dessert wine.



## Sweet success

Last year we released two 2007 Rieslings; one was our dry *Anderson Valley* bottling and the other was a botrytis kissed *Late Harvest* cuvée. An early October frost dashed our hopes of producing any wines affected by the *noble rot* in 2008 so we decided to hold back this 2007 *Cluster Select* bottling for an extra year as a contingency plan. We figured we could release this stunner at its peak in a year when we had no other sweet wines to offer. We generally enter Navarro wines in a narrow selection of wine competitions since we tend to sell out before the wines are judged more than a couple of times. We entered this luscious

wine in all 18 major wine competitions. The result: sixteen Gold Medals and two Silvers; three times Best of Show and four times Best of Class. Rarely has any wine so consistently dominated wine tastings. In fact, one wine garnering this number of top wine awards is an exceptional event. Barely 7,100 bottles of this beauty were created so only a select few will get to taste this exciting wine. Riesling's ripe apple-peach flavors were fully developed by 23° Brix, then botrytis concentrates the sugars, acids and flavors by dehydration of the berries to 36° Brix. The real magic is that in addition to concentrating the grape flavors by 50%, the noble rot overlays the Riesling fruit with flavors of pineapple, apricot and honey. Anderson Valley's cold climate allows Riesling to ripen and still retain taut acidity, the element that keeps this wine bright and lingering. **Gold Medal winner. Best of Show.**

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Harvested	Oct. 25-26, 2007
Sugars at harvest	36.0° Brix
Bottled	April 15, 2008
Cases produced	592
Alcohol	11.0%
Residual Sugars	20.1%
Titrateable Acidity	12.2 g/L
pH	3.17
Price (750 ml)	\$59.00
(375 ml)	\$29.00

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This wine is the winner of sixteen Gold Medals.

## Non-Alcoholic Wine-Grape Juice

2009 Gewürztraminer (white)

2009 Pinot Noir (red)

2009 Verjus (green juice from Chardonnay and Pinot Noir)

## Family style

**W**e like to make something special for everyone who visits Navarro's tasting room. If you have ever read the additives on the side of a soda pop bottle, you can guess why we decided to make our own grape juices when our children were young. We now have served it to generations of kids and adults alike and it never fails to delight with its fresh, unadulterated flavors. We chose varieties that we grow right here in our own backyard. The Gewürztraminer juice is floral and golden and will make you think you have a honeysuckle blossom in the glass. The Pinot Noir juice is a striking garnet color and reminds us of rhubarb-strawberry pie. They are both fruit-sweet but sufficiently tart so they don't cloy. Serve over ice with a sprig of mint for a holiday treat or consider

*Fresh, ripe varietal wine grapes grown in one of California's best appellations are the main reason Navarro's juice tastes so delicious. We cold filter to retain freshness and varietal flavors.*



freezing it for a sorbet. The Verjus has its origins in the Middle Ages where tart green grape juice was used as a condiment, not unlike lemon juice. It was particularly useful if you lived in Northern Europe and couldn't grow citrus. We like to deglaze pans with the Verjus, especially for fish and poultry, and make a sauce from the drippings. Juices are bottled in 750 ml bottles and are \$11.00.



*Try the GVspritzer: 20% chilled Verjus, 20% Gewürztraminer Juice, and 60% sparkling water. The fresh Gewürztraminer flavor dominates, the Verjus adds a citrusy tart finish, and the bubbles make it worthy of a celebration.*



## JUICE SAMPLERS

### 6 Bottle Sampler

3 each Gewürztraminer

2 each Pinot Noir

1 each Verjus + Verjus cookbook

\$59.00 Save \$7.00

### 12 Bottle Sampler

6 each Gewürztraminer

5 each Pinot Noir

1 each Verjus + Verjus cookbook

\$111.00 Save \$21.00

*To ensure stability we will release the 2009 juices after December 1; until then we will ship the 2008 vintage.*