

# NAVARRO

## *Vineyards*

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## Navarro adds sparkle and light

Navarro is pleased to introduce nine new award-winning wines guaranteed to brighten winter nights. Six dry whites from the 2021 vintage are featured, including four that were aged *sur lie* in French oak ovals: Gewürztraminer, Muscat Blanc, Pinot Gris and Riesling. We are also presenting a Chardonnay Table Wine that was aged in French oak barrels and a crisp Grenache Blanc that was aged in French oak puncheons for seven months—both are exceptional bargains for \$16.75 and \$18.00 per bottle, respectively, when purchased by the full case. Navarro’s Gold Medal-winning 2020 *Méthode à l’Ancienne* Pinot Noir is also being released

but unfortunately we were only able to produce a small quantity of this delicious wine. Due to forest fires in 2020, we were also unable to produce either a *Deep End* Pinot Noir or an *Old Vine* Zinfandel. Fortunately, a recently disgorged sparkling wine from the 2017 vintage is making a grand entrance and the sensational 2019 *Cluster Select* Gewürztraminer is being released just in time for holiday

festivities. Add at least one of the three yummy varietal grape juices to your order so everyone in your house can celebrate. From now until December 31 enjoy One-Cent ground freight and reduced air freight for all 12-bottle orders, as well as bargain prices on case specials and samplers—but don’t dawdle as some wines may sell out quickly.

Happy holidays from our family to yours,

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

*This grape cluster may look unappealing but it is affected with botrytis—the noble rot—which can produce world-class sweet wines. “Super-concentrated and indulgent, this late-harvest dessert wine is saturated with delicious honey, orange-blossom and peach flavors and has a surprisingly light and graceful texture.”*  
—WineEnthusiast.com



## Worth a gamble

The desirable scenario for Navarro’s late harvest Gewürztraminer is a temperate ripening season with a vineyard in a cool site that ripens late. We hope to have the berries get overripe, which weakens Gewürz’s notoriously tough skins, followed by several days of cool, humid weather from either light rain or fog. It’s a grape grower’s gamble to let grapes rot on the vine without intervening. In addition to the desired *botrytis cinerea* mold, there are many other fungi that aren’t desirable; over decades

we’ve lost tons of fruit from vinegar rot and more frequently to aspergillus, sometimes called “black mold.” Overripe fruit attracts all kinds of critters, from turkeys to bears, so as the season progresses there is less for us to harvest. This 2019 stunner is the last we’ve been able to produce due to years of drought and it won’t disappoint. Gold Medal winner. Best of Show. 95 points.

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Harvested	Oct. 23, 2019
Sugars at harvest	37.6° Brix
Bottled	Feb. 26, 2020
Cases produced	476
Residual sugars	23.1%
Alcohol	10.0%
Titrateable acidity	11.0 g/L
pH	3.09
Price (750 ml)	\$79.00
(375 ml)	\$39.00

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**2017 Navarro Brut**  
*Anderson Valley, Mendocino*  
*Disgorged September 2022*



Soon to be disgorged 2017 Brut. A lot of dust accumulates after four years en tirage in a chilly cellar.



*In August 2022, before disgorging the 2017 Brut, Manuel and Alfredo opened 160 bottles of the same Brut, consolidated the wine, and then added pure cane sugar to make a 68% not-so-simple syrup. During disgorging, we replaced the yeast and wine plug removed from each bottle with 10 ml of this “liqueur de dosage.”*



## Bubble rap

**T**his year’s release was produced from estate-grown Pinot Noir and Chardonnay grapes harvested five years ago. The Pinot Noir grapes—ENTAV clone 667—were harvested on August 21 and the Chardonnay grapes—ENTAV clone 95—were harvested on September 16. Both varieties were whole-cluster pressed to avoid skin phenolics then cool-fermented in stainless steel tanks. In May 2018, a cuvée was assembled of 54% Pinot Noir and 46% Chardonnay. Prior to bottling, the cuvée was sweetened and a yeast inoculum was added to provoke fermentation in the bottle and produce the sought-after bubbles. Bottling sparkling wine is especially anxiety inducing as each and every bottle must complete fermentation. Early in our winemaking career we produced a sparkling wine only to discover that some of the bottles fermented and others didn’t, which rendered the whole lot unsaleable. Nowadays we build up many gallons of healthy inoculum and the culture is viewed under a microscope

several times every day to assess growth and viability; our goal is a million cells in a milliliter of bottled wine. On bottling day, we mix our culture, do a cell count and determine how many gallons to add to the cuvée, then mix it into the mother tank. A mixer keeps the yeast equally dispersed so that every bottle receives an equal number of living cells. We’ve learned that a cool, consistent cellar temperature of about 60°F is optimum for fermentation in the bottle. The wine was disgorged, dosage added then corked in September 2022. Bright citrus-apple flavors are integrated with toasty, fresh bread accents from resting on the yeast for four years.

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Harvested	Aug.21 & Sept.16,'17
Sugars at harvest	19.4° Brix
Bottled	June 1, 2018
Disgorged	Sept.28, 2022
Cases disgorged	857
Alcohol	12.5%
Titrateable acidity	6.8 g/L
pH	3.10
Price (750 ml)	\$35.00

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**2021 Chardonnay Table Wine**  
Mendocino County

*Harvesting white grapes at night. In addition to the enological benefits of processing cold grapes, the harvest crew picks faster without the added stress of exhausting daytime heat and yellow jacket wasps buzzing nearby.*



*The center of our Hammer Olsen Chardonnay vineyard contained our oldest vines but they had severely declined in recent years due to phylloxera. The vines were removed in 2021 and the field was covered with compost and limestone in spring 2022. In this photo from July, the soil is being ripped to a depth of three feet and mixed with amendments, which will make it easy for the young vines—scheduled for planting in 2023—to send down their roots.*

## Smash inflation

For many years an older six-and-a-half acre section of our Hammer Olsen vineyard—planted on AXR1 rootstock, 525 vines/acre—reliably produced juice that served as the base wine in our Chardonnay Table Wine. The vines were slowly succumbing to phylloxera and in anticipation of their eventual removal, in 2017 we replanted the five-acre Apple field with Chardonnay vines on phylloxera-resistant rootstock, 1,991 vines/acre. Thinking that the Apple field’s 2021 production would replace what we lost in Hammer Olsen, we removed the AXR1 vines after the 2020 harvest. Rainfall that winter failed to fill our irrigation ponds so in 2021 our vineyards were put on a reduced water diet. The young vines in the Apple field didn’t react well and by late August we became concerned as the vines looked tuckered

out. We decided to harvest the crop for sparkling wine so that the vines could store up sufficient carbohydrates for the next season. We phoned everyone we knew for additional grapes and as a result, this bottling is a cuvée of grapes from four appellations: Anderson Valley, Potter Valley, Mendocino and Arroyo Seco in Monterey. For this reason, we used the County designation. About half of the wine was fermented in barrels and the remainder was cool-fermented in stainless steel. The barrel fermentation portion underwent a malolactic fermentation adding roundness and hints of buttered toast. All of the wine lots were aged in a mixture of new and seasoned French oak barrels and puncheons, adding some Asian spices and vanilla notes to the cuvée. **Double Gold Medal winner.**

Harvested	Sept.14-Oct.16, '21
Sugars at harvest	23.0° Brix
Bottled	June 20-21, 2022
Cases produced	1,486
Alcohol	13.0%
Titrateable acidity	6.2 g/L
pH	3.36
Price (750 ml)	\$19.95



### HOLIDAY SPECIAL!

Buy it by the case for only \$201.00; a savings of \$38.40! That’s only \$16.75 per bottle.

**2021 Gewürztraminer**  
*Estate Bottled (Dry)*  
*Anderson Valley, Mendocino*

Alfredo hooking up a hose to one of our older oak ovals—the more modern ovals have stainless steel manways rather than wood. We ferment and age Gewürztraminer sur lie in these casks; we have 33 ovals ranging in size from 250 to 1,500 gallons so that we can keep the juice from each vineyard block as separate wines.



*Experienced taster required. Skin contact can build body in a white wine, but too much makes the wine heavy; tasting and assessing the juice several times an hour is required to produce an aromatic and elegant white wine.*



## Skin care

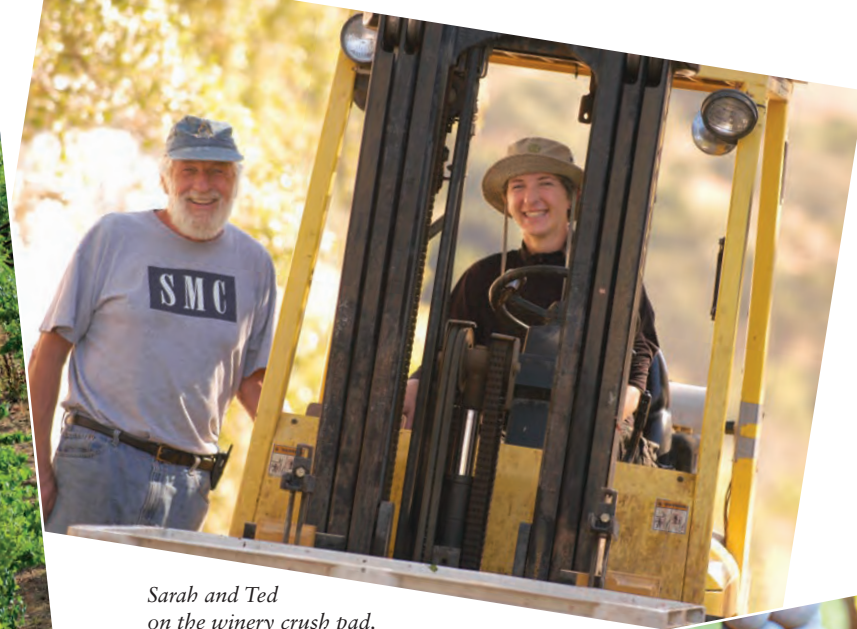
**S**kin contact is the process of allowing destemmed grape skins to macerate in the juice for a desired amount of time. At Navarro we generally avoid utilizing skin contact in white grape varieties; the skins contain flavor and aromatics but also phenolics that can add astringency to the juice. The astringency can be minimized by destemming cold grapes, but we've found that a little contact goes a long way and can quickly make the wine heavy and less elegant. Gewürztraminer is the only white varietal where we utilize skin contact to fashion a wine. A typical harvest scenario might be that we start picking when the first Gewürz grapes are 23.5° Brix and by the time we finish, the last grapes harvested are about 24.5° Brix. We've learned that the best skin contact results for Gewürztraminer are with grapes harvested at the beginning of the ripeness curve when aromatics are selectively extracted; as the harvest progresses,

the phenolics seem to be more quickly extracted, making the wine too heavy and astringent. The West Hill—44% of this bottling—was harvested first; the grapes were destemmed into two tanks then pressed after three and four hours respectively. Grapes from the East Hill and Valley Foothills Ridge—36% and 20% of this bottling, respectively—were harvested later and processed without extended skin contact time. The juices were cold settled then transferred to refrigerated French oak ovals as separate lots to ferment and age *sur lie* for seven months. An array of peach, lychee, citrus and honeysuckle aromas and flavors are embraced in a dry, spicy finish. **Gold Medal winner. Best of Show. 97 points.**

Harvested	Sept. 8-17, 2021
Sugars at harvest	24.0° Brix
Bottled	May 10-11, 2022
Cases produced	2,500
Alcohol	13.1%
Titrateable acidity	5.5 g/L
pH	3.34
Price (750 ml)	\$27.00
(375 ml)	\$15.00

**2021 Pinot Gris**  
Anderson Valley, Mendocino

*Navarro's trellis in a Pinot vineyard. The umbrella-shaped canopy keeps the fruit out of direct sunlight for most of the day.*



*Sarah and Ted on the winery crush pad.*



*Pinot Gris clusters; the upper half of the foreground cluster was grown in the sun and appears almost bleached. The other clusters, grown in the shade, are about as dark as Pinot Noir. The sun cluster contains up to seven times more astringent quercetin.*

## Shady past

**P**inot Gris was a spontaneous mutation of Pinot Noir in the Middle Ages and typically is grown where Pinot Noir thrives. Until the 18th and 19th centuries, it was a popular variety in Burgundy and Champagne but due to low and inconsistent yields it lost favor and was mostly replaced by Pinot Noir and Chardonnay. In the 20th century, nurseries in Alsace and Germany were able to develop clonal varieties that produced more consistent yields. Similar to Sangiovese, Pinot Gris skins contain astringent quercetin glycosides which are the plant's auto-defense mechanism to protect itself from ultraviolet rays. Although quercetin is believed to have antioxidant health benefits, astringency is not desirable in a delicate white wine. We've noticed that when Pinot Gris clusters are grown in full sunlight, the skins turn a russet color—research has shown that they have up to seven times the quercetin glycosides

concentration as compared to shaded fruit—and the wine produced may have some astringency. Pinot Gris clusters grown in dappled sunlight develop very dark skins and are almost indistinguishable from ripe Pinot Noir. Over the years we've developed an elaborate Navarro trellis where the

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Harvested	Sept. 5-27, 2021
Sugars at harvest	23.5° Brix
Bottled	May 3-4, 2022
Cases produced	1,517
Alcohol	13.4%
Titrateable acidity	5.9 g/L
pH	3.28
Price (750 ml)	\$25.00

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vine's shoots are spread and form an umbrella shape that helps protect the fruit from direct sunlight. The juice from three vineyard blocks was fermented and aged *sur lie* for seven months in French oak ovals adding a smooth savory quality to Gris' refreshingly crisp flavors of lemon and quince. **Gold Medal winner. Best of Class. 98 points.**

# NAVARRO SAMPLERS AND GIFTS

## Medal-winning wines at holiday savings

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

**No. 1** 12, 6 bottles

### Pinot Noir & Chardonnay

Choose either three or six bottles each of Chardonnay and Pinot Noir; both have earned Double Gold Medals and both are sure to please.

**2021 Chardonnay Table Wine**  
Mendocino County

**2020 Pinot Noir**  
Anderson Valley

#1A—12 bottle Sampler

**\$229.00**  
Savings of \$40.70

#1B—6 bottle Sampler

**\$119.00**  
Savings of \$15.85



**No. 2** 12, 6 bottles

### Red, white & rosé

Choose either one or two bottles each of six Gold Medal-winning wines: three crisp whites, a captivating rosé and two mouth-filling reds.

**2021 Gewürztraminer Estate Bottled (Dry)**

**2021 Pinot Gris**  
Anderson Valley

**2021 Grenache Blanc**  
Central Coast

**2021 Rosé of Pinot Noir**  
Anderson Valley

**2020 Pinot Noir**  
Anderson Valley

**2018 Pinot Noir**  
Méthode à l'Ancienne

#2A—12 bottle Sampler

**\$269.00**  
Savings of \$55.00

#2B—6 bottle Sampler

**\$142.00**  
Savings of \$20.00



Maura and the rest of our team will be staffing the phones extra hours from 8 AM to 6 PM weekdays

and 8 AM to 5 PM weekends to help you take advantage of One-Cent ground shipping and bargain sampler prices. Ordering a gift? We will be glad to print your personalized message on an attractive full-color Navarro gift card and include it with your wine or juice gift at no additional charge.

**No. 3** 12 bottles

### The whole shebang

Something special for every occasion: one bottle each of nine new releases topped off with three Navarro favorites.

**2017 Navarro Brut**  
Anderson Valley

**2021 Chardonnay Table Wine**  
Mendocino County

**2021 Gewürztraminer Estate Bottled (Dry)**

**2021 Pinot Gris**  
Anderson Valley

**2021 Muscat Blanc**  
Estate Bottled (Dry)

**2021 Riesling**  
Anderson Valley

**2021 Grenache Blanc**  
Central Coast

**2020 Pinot Noir**  
Méthode à l'Ancienne

**2019 Gewürztraminer Cluster Select Late Harvest (375 ml)**

**2021 Rosé of Pinot Noir**  
Anderson Valley

**2020 Pinot Noir**  
Anderson Valley

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

#3—12 bottle Sampler

**\$279.00**  
Savings of \$61.95



Navarro's farm-direct wines always represent an excellent value and our specially priced samplers feature discounts up to 28% until December 31.

**No. 4** 12, 6 bottles

### Holiday assortment

Choose either one or two bottles each of a sparkling wine to start the festivities, two dry whites, an elegant Pinot Noir, a *Late Harvest* Gewürztraminer (375 ml) for the pie and a bottle of non-alcoholic juice.

**2017 Navarro Brut**  
Anderson Valley

**2021 Gewürztraminer Estate Bottled (Dry)**

**2021 Pinot Gris**  
Anderson Valley

**2018 Pinot Noir**  
Méthode à l'Ancienne

**2019 Gewürztraminer Late Harvest (375 ml)**

**2022 Pinot Noir**  
Grape Juice

#4A—12 bottle Sampler

**\$265.00**  
Savings of \$63.00

#4B—6 bottle Sampler

**\$143.00**  
Savings of \$21.00



**No. 5** 12, 6 bottles

### White and dry

Choose either one or two bottles each of six crisp, dry white wines, including five from the exceptional 2021 vintage.

**2021 Gewürztraminer Estate Bottled (Dry)**

**2021 Pinot Gris**  
Anderson Valley

**2021 Sauvignon Blanc**  
Cuvée 128

**2021 Riesling**  
Anderson Valley

**2021 Grenache Blanc**  
Central Coast

**2020 Chardonnay**  
Mendocino

#5A—12 bottle Sampler

**\$249.00**  
Savings of \$55.00

#5B—6 bottle Sampler

**\$132.00**  
Savings of \$20.00



**No. 6** 12, 6 bottles

### Red and gold

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

**2020 Pinot Noir**  
Anderson Valley

**2020 Pinot Noir**  
Méthode à l'Ancienne

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

**2018 Pinot Noir**  
Méthode à l'Ancienne

**2019 Grenache Noir**  
Mendocino

**2020 Navarrouge**  
Mendocino Red Wine

#6A—12 bottle Sampler

**\$298.00**  
Savings of \$70.00

#6B—6 bottle Sampler

**\$159.00**  
Savings of \$25.00



**2021 Muscat Blanc**  
 Estate Bottled (Dry)  
 Anderson Valley, Mendocino

Navarro's 2021 winery crush crew in front of our water truck. It was retired from service at the Anderson Valley Volunteer Fire Department then acquired by Navarro several years ago. The engine already has been used by Navarro's quick-acting staff to help save a neighbor's property and prevent the fire from spreading.



Marino, vineyard foreman, holding a one-year-old benchgraft; his uppermost finger is on the graft union between the rootstock and the scion wood.



## Love triangle

In 2012 we removed Gewürztraminer vines from a one-and-a-half-acre parcel close to the winery; their production had declined, making the field unprofitable to farm. The field is a steep, contoured, terraced hillside, triangular in shape, and faces the South Hill, out of the wind. The field can get quite warm so we decided to replant with Muscat Blanc à Petits Grains which is better suited for a warm site. We reshaped the terraces, incorporated limestone and compost into the soil, then let the field lay fallow for two years. We replanted in 2014 with one-year-old benchgrafts and although the vines are still a couple of years away from full production, the quality of wine already produced from this field is exciting. It seemed like the weather spirits in 2021 couldn't make up their minds; the daily high temperature on one day was 100°F followed the next day by a cool 68°F high, with this cycle of wild

swings repeating throughout harvest. We night harvested after a cool day—to minimize grape sugars and the resulting alcohol—and since the nighttime temperatures were in the 40s, the fruit had retained good acidity. The grapes were destemmed, then pressed slowly as Muscat juice is

Harvested	Sept.25,2021
Sugars at harvest	24.0° Brix
Bottled	May 9,2022
Cases produced	279
Alcohol	13.2%
Titratable acidity	6.0 g/L
pH	3.32
Price (750 ml)	\$25.00

hard to separate from the slippery pulp—and the juice was cool-fermented then aged *sur lie* in a French oak oval. Although the floral aromatics would suggest otherwise, the wine is dry with the orange and tropical fruit flavors framed in a savory texture from seven months of aging on the yeast. **Double Gold Medal winner. 96 points.**



## 2021 Riesling Anderson Valley, Mendocino

*Jim, winemaker, setting up a pump to rack wine from ovals. These casks are large and release a lot of gas when wine is fermenting inside.*



*Manuel, cellar master, has washed and is hanging up large fermentation traps to dry. When wine is fermenting in an oval, the trap is filled with water and inserted into the bunghole; carbon dioxide creates a musical rhythm as it bubbles through the water and the traps keep any critter from entering the cask.*

## Paternity suit

**R**iesling is an aromatic grape variety displaying floral aromas, fruity flavors and high acidity. The grape originated on the Rheingau in Germany and the first mention of Riesling was in the 15th century. It has a parent-offspring relationship with Gouais Blanc—one of the oldest and most prolific grape varieties—and shares a parent-offspring relationship with 80 other grape varieties including Aligoté, Chardonnay, Gamay Noir and Furmint. With such a distinguished pedigree it is amazing that Riesling is not currently more popular in the United States. Because of its high acidity and tendency to rot from *botrytis*, Riesling produces some of the world's best sweet wines and Navarro counts the *Cluster Select Late Harvest* Rieslings as some of our star performers. However, despite insufficient “noble rot” for a dessert wine, Riesling can

also produce a beguiling dinner wine like this bottling. Riesling has plenty of acid in Anderson Valley and this bottling retains about 0.5% residual grape sugars; a low pH enhances the wine and the finish tastes surprisingly zingy even with a tad of residual sugars. Planted in a

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Harvested	Sept.24-Oct.4,2021
Sugars at harvest	24.2° Brix
Bottled	May 6,2022
Cases produced	809
Alcohol	13.2%
Titrateable acidity	6.4 g/L
pH	3.24
Price (750 ml)	\$25.00

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vineyard where chilly air drains down through a precipitous creek trail, Navarro's Riesling is one of our latest picked varieties; drink it cold and chilly like the field it comes from. Vibrant white peach, green apple and lemon flavors with zippy acidity and a dry finish. **Gold Medal winner.**

**2021 Grenache Blanc**  
Central Coast

Dan unloading bins of grapes from an outside grower. We trucked in 55 bins of Grenache Blanc from Central and Southern California to produce this bottling.



Alfredo moving a puncheon onto a rack for cleaning. Once he has the puncheon with the bunghole down, a barrel washer is attached to spray inside with jets of hot water.



## Venturing afield

After we started harvesting grapes in 2021, we began to realize how optimistic our harvest projections were and that we would be woefully short of several 2021 white wines. After an extensive search of Mendocino and Sonoma counties we couldn't find any interesting white grapes available so we decided to revisit Grenache Blanc in 2021. This time, with one Grenache Blanc vintage under

our belts, in addition to the grapes from Chumash Vineyards and Mesa Verde Vineyards in Santa Ynez—that we purchased in 2020 and again in 2021—we also contracted for grapes from Windfall Farm in Paso Robles. Each of the three vineyards was harvested cold into bins and since there was enough mass in bins, the grapes remained cold until their arrival in Philo. Each grower arranged for a truck that would arrive

early to pick up grapes as soon as they were harvested. The bins were loaded onto the trucks and arrived at our winery in the early afternoon. The truckers got a nap in the cab while the grapes were unloaded and destemmed before empty, clean bins were stacked back on the truck for the return trip back to the vineyards. Coordinating with vineyards hundreds of miles away was a logistical challenge; it's a lot easier to purchase grapes from

our next-door neighbor! Each load of grapes was pressed immediately after destemming and the juice transferred to stainless steel tanks for slow, cool fermentations followed by seven months of aging in seasoned French oak puncheons. We enjoy the wine's brightness with suggestions of white peach, lemon and pear and a rich mid-palate. **Gold Medal winner.**

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Harvested	Sept.26-Oct.11,'21
Sugars at harvest	23.2° Brix
Bottled	June 22,2022
Cases produced	1,050
Alcohol	13.2%
Titratable acidity	6.4 g/L
pH	3.18
Price (750 ml)	\$25.00

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## HOLIDAY SPECIAL!

Buy it by the case for only \$216.00; a savings of \$84.00! That's only \$18.00 per bottle.

**2020 Pinot Noir**  
*Méthode à l'Ancienne*  
 Anderson Valley, Mendocino

*Night harvesting Pinot Noir from the blocks adjacent to the winery. This field tends to ripen earlier than most and forms part of the 2020 Méthode à l'Ancienne cuvée.*



*Dan, punching down Pinot Noir. Although manual punchdowns are much more labor intensive than fermenting in large tanks and using pumps, Méthode à l'Ancienne (the old-fashioned method) produces better wine when the cultivar is Pinot Noir.*

*We age our Méthode à l'Ancienne Pinot in French oak barrels, a third new, for 10 months to add structure to the wine for long-term aging. We are most pleased with our Pinot barrels fashioned from Allier oak by Tonnellerie Remond in Beaune. The barrel's flavors mirror and seamlessly integrate with our Philo fruit without adding excessive oaky or charred flavors to obscure the Anderson Valley terroir.*



## Wildfire alert

**G**rapevine leaves can absorb what's in the air, including smoke, and store it in the growing material which can include the berries' skins and seeds. The grapes' juice remains smoke-free so while white wines aren't affected, in red wines—which require the skins to ferment along with the juice—the smoke can be extracted from the skins into the wine. The resulting wine initially displays little if any smoky quality, but as the wine ages the smoke becomes more obvious. In late August 2020, our Pinot Noir vines had a modest crop and the vines were well-tended with a full, green canopy. Everything looked in top shape (other than Covid work precautions) and we were confident that the upcoming harvest promised good quality. Then forest fires broke out in inland Mendocino; we became very concerned since we had a horrid experience with smoke taint in the 2008 vintage. We sprang into action, changed our picking schedule from whites to reds, and for

the next few days harvested all the Pinot Noir blocks with ripe fruit. To avoid any chance of smoke taint, we decided to fashion our 2020 *Méthode à l'Ancienne* Pinot exclusively from vineyard sites harvested before smoke started to fill the air. This bottling is top-notch but unfortunately we could only bottle less than 40% of our normal production; this bottling will sell out in the next

Harvested	Sept.5-8,2020
Sugars at harvest	24.5° Brix
Bottled	Aug.20,2021
Cases produced	1,148
Alcohol	13.3%
Titrateable acidity	5.5 g/L
pH	3.72
Price (750 ml)	\$35.00
(375 ml)	\$20.00

few months so don't miss this rescued gem. "Generous, deep black-cherry and clove flavors give this complex wine a rich expression, while mild tannins and a touch of tangy acidity form a great structure. Red cherry, toast and mint develop with time in the glass. It's a timeless classic from Navarro." —*WineEnthusiast.com*. **Gold Medal winner. Best of Class. 96 points.**

## Non-alcoholic wine-grape juices

2022 Gewürztraminer (white)

2022 Pinot Noir (red)

2022 Verjus (green juice from Chardonnay grapes)

Left: Two ripe Gewürztraminer clusters. The left (upper) hand holds a cluster with shatter, where the tiny berries have fallen off a short time after set. Some of our 2022 Gewürz vines had shattered fruit, but most of the clusters resembled the cluster in the right (lower) hand, albeit smaller and less full.



Right: Dumping a bin of Pinot Noir into the destemmer. After destemming, the juice is racked to a refrigerated tank so that we can quickly chill it to prevent any fermentation.



## Juicy fruit

Our Gewürztraminer vines produced another modest crop for the third consecutive year in 2022; we suspect our reduced yields are related to the drought and we fear that lower production may be the new “normal.” This vintage the juice was harvested from our Peach block—named after a peach orchard on the same hillside—and the juice definitely has a peachy quality. Similar to the Gewürz crop, our Pinot Noir vines produced another modest 2022 crop and so we arranged to purchase grapes from Johnson Family Vineyards, fifth-generation grape growers, in Ukiah. Our verjus is produced primarily from Chardonnay grapes we thinned from our Hammer Olsen vineyard after the berries had begun to soften. The grapes were destemmed, pressed and the juice was racked to stainless steel tanks then quickly chilled to 34°F to prevent any unwanted fermentation. We cold filter—rather than pasteurizing or adding sorbates—so the juice tastes exactly like a fresh grape. The Gewürz has floral aromatics and smacks of peach and tropical fruits whereas the Pinot Noir

juice tastes of plum and rhubarb. The verjus is very tart and can replace lemon juice or vinegar in cooking. Juices should be refrigerated after opening but will last several weeks; all three juices are available in 750 ml bottles for \$17.00.

## JUICE SAMPLERS

### 6 Bottle Sampler

2 each Gewürztraminer  
3 each Pinot Noir  
1 each Verjus  
\$90.00 *Save \$12.00*

### 12 Bottle Sampler

5 each Gewürztraminer  
6 each Pinot Noir  
1 each Verjus  
\$172.00 *Save \$32.00*

