

# NAVARRO

## *Vineyards*

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2014 Pinot Blanc, Mendocino: *Young and pretty*

2013 White Roan, Mendocino: *Horse of a lighter color*

2013 Riesling, Anderson Valley: *Waste not, want not*

2013 Gewürztraminer, Cluster Select Late Harvest: *Sugar babies*

2014 Rosé, Mendocino: *Downstreamer*

2013 Navarrouge, Mendocino: *More Pinot please*

2012 Syrah, Mendocino: *Horse of a darker color*

2012 Grenache, Mendocino: *Red at a full gallop*

2012 Mourvèdre, Mendocino: *New dude in the neighborhood*

Pennyroyal Cheese: *Maternity leave*



OUR 2015 SPRING RELEASES

## Facing future

**O**ur family was recently blessed with the arrival of twin baby boys; new family members renew Navarro's commitment to sustainable practices and a long term farming vision. Spring is when we release wines produced in such small lots that we make them available to our mailing list friends on a first-come basis. This release includes three dry whites: a Roussanne-Marsanne blend inspired by the wines of the Rhône, Navarro's value-packed Pinot Blanc and a crisp Riesling. Two vigorous red wines from the 2012 vintage and a blushing pretty 2014 rosé are also available. A luscious *Cluster Select* Gewürztraminer is as sweet as the new babes. Pinot Blanc and Navarrouge are offered with case specials for \$12.42 per bottle, a great way to celebrate the birth of spring. **The bargain priced samplers, full case specials and One-Cent ground freight on all case orders will be offered until April 30th on a first-come basis.**

Cheers,

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



*Next time you're in Mendocino, please drop by and taste. As one customer remarked: "5 years later and this place hasn't changed at all, which is a good thing. Still free wine tastings from a long list to choose from. 5 stars for great wine, and having over 15 wines to taste—for free."*

## Recent customer remarks

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"All wineries need to be judged against Navarro. Period."

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"We tasted everything from dry whites to bold reds, and came away with the impression that Navarro knows what they're doing when it comes to wine. Everything from delicate pinot noirs to a sweet muscato were beautifully described and balanced."

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"Navarro Vineyards won me over with its unpretentious tasting room vibe, its elegant, approachable wines..., its exquisite surroundings, and its progressive land and labor practices."

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"We stopped at a couple places along 128, but this one just blew us away."

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"A couple of girlfriends and I drove 170+ miles to buy some of their amazing grape juice!! Only to find their wine is just as amazing!!"

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**2014 Pinot Blanc**  
Mendocino (Dry)

Navarro's 2014 winery crush crew. Navarro employs four full-time winery workers year-round, but at harvest, when we are processing grapes, the crew expands to about fourteen. If you are in Philo at harvest, you may be pressed into service.



The Pinot Blanc is so quaffable that it seems to evaporate. We decided that a bigger glass would be in order; one that holds a full 750 ml bottle of wine.

## Young and pretty

This is our third vintage of Pinot Blanc from Jason and Susanne McConnell's well-tended vineyard in the Russian River watershed near Ukiah and we are tickled by the consistent quality from vintage to vintage. The climate in Ukiah is warmer than the Anderson Valley, especially during harvest, and we didn't want September heat to burn off the variety's floral, stone-fruit aromatics; we decided to harvest these grapes a bit less ripe than we typically do for Navarro's Philo-grown whites. In retrospect, it was a good decision as our goal was to produce a crisp, refreshing white for spring and summer. In all three vintages, Navarro's tasting panel has preferred the Pinot Blanc with

a small addition of Chardonnay, which fills out the mid palate and lengthens the finish. Pinot Blanc is not a varietal for the cellar; its beauty is in its freshness. Although we've received comments on this wine that are extremely flattering, one customer's modest comment pretty much sums up our feelings: *"straightforward, refreshing and well made. perfect summer wine."*

There are no oak flavors to beef up the weight or mask the fruit. The wine is dry, crisp and light enough to pair with food on a warm summer day. Two prior vintages (and hopefully this vintage) of Navarro's Pinot Blanc have garnered **Gold Medals** at the California State Fair.



### Spring Case SPECIAL!

Buy it by the case for only \$149.00; a savings of \$31.00. That's only \$12.42 per bottle.

Harvested	Sept. 5, 2014
Sugars at harvest	22.8° Brix
Bottled	Feb. 17, 2015
Cases produced	1157
Alcohol	13.4%
Residual sugars	0.2%
Titratable acidity	7.0 g/L
pH	3.35
Price (750 ml)	\$15.00

## 2013 White Roan

67% Roussanne

33% Marsanne

Mendocino

*Blending wines is serious business at Navarro and a great way to start the day.*



## Horse of a lighter color

This is our second harvest from Bonofiglio Vineyards; this field is planted exclusively to the white varietals of Southern France. Based on our 2012 cuvée, we decided to harvest the 2013 Marsanne a little less ripe to accentuate the blend's tart lip-smacking structure. Marsanne was the first variety we harvested from Navarro's section of the vineyard; we crushed and destemmed four tons on September 16. We waited two more weeks before we picked the more flavorful Roussanne. Since we had harvested the Marsanne with considerable acidity, we were able to pick the Roussanne at higher sugars than we did in 2012, to balance the Marsanne, while at the same time adding riper flavors. We harvested a little over seven tons on October 1. After destemming and pressing, the juice from both varieties was cool-fermented in stainless steel tanks, then racked to seasoned French oak puncheons

(double sized barrels) to age and rest on lees for eight months. In April 2014, Navarro's tasting panel selected a cuvée of 67% Roussanne and 33% Marsanne; the wine was subsequently bottled in June. The Roussanne gives the blend nutty viscosity and the Marsanne contributes ringing clarity making

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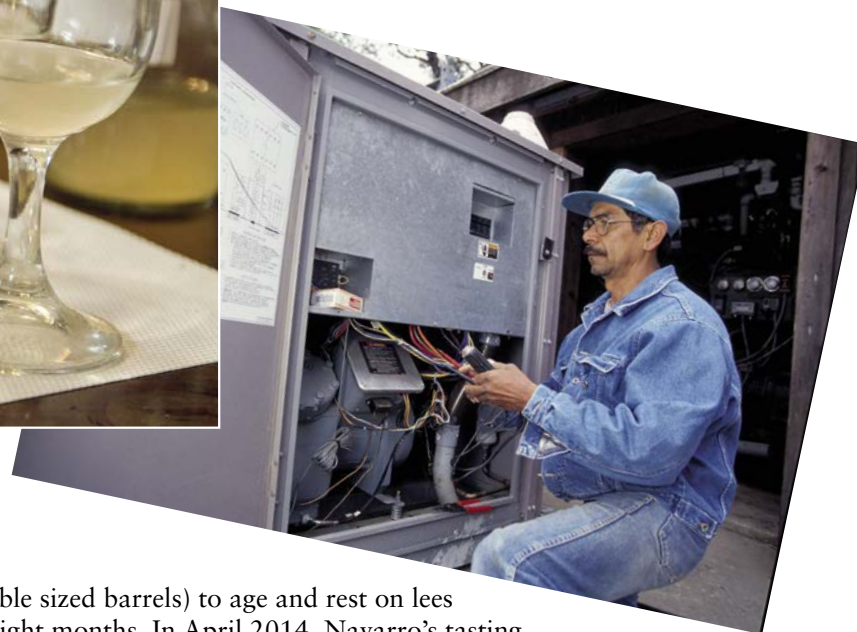
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Harvested	Sept. 16 & Oct. 1, '13
Sugars at harvest	23.0° Brix
Bottled	June 25, 2014
Cases produced	406
Alcohol	13.7%
Titrateable acidity	6.8 g/L
pH	3.30
Price (750 ml)	\$19.50

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this pony an interesting alternative to Chardonnay. In 2013, we were only able to produce about 60% of what we did in 2012 and we think this vintage is even better. Please order promptly. **Gold Medal winner. Best of Class.**



*Andres Favela fixing a problem with Navarro's refrigeration system. He is the whiz who keeps Navarro glued together. Andres is in charge of construction and maintenance but we're convinced that he can build or fix just about anything.*



*Jim Klein installing a “fermentation trap” on an oval during fermentation, which allows carbon dioxide to escape and keeps fruit flies out. Since some of the ovals are large, with capacities up to 1,500 gallons, the traps must also be large to accommodate the amount of gas being generated.*

*Spreading warm compost in Navarro’s Campsite Riesling. All of Navarro’s harvest waste (grape skins, seeds, stems and spent yeast) is combined with farm animal manure, composted for two years, then returned to the vineyards to fertilize the vines. After decades of this regime, we’re so pleased with the flora that thrive in our vineyards we don’t attempt to knock off these wild yeasts by adding sulfur dioxide to the harvested grapes.*

## Waste not, want not

The grape harvest was early in 2013, almost 3 weeks earlier than 2012. We harvest Riesling from three vineyard blocks and three Riesling clones are involved: ENTAV 49 is perhaps the most widely planted clone in Alsace, Neustadt 90 is a very aromatic clone from Germany and FPMS10 is a UC Davis selection from a California vineyard. We harvested the grapes, keeping each field and block separate throughout the winemaking process. The grapes were destemmed, pressed and the juice transferred to chilled stainless steel tanks. After three days, the clear, cold juice was racked off the solids and transferred to French oak ovals. It takes a couple days for the juice to warm up to an optimal fermentation temperature, so we wait before adding yeast. The delay between pressing the grapes and the addition of cultured yeast is typically four or five days; frequently the juice is already bubbling from an active fermentation created by wild yeasts

Harvested	Oct. 3-8, 2013
Sugars at harvest	23.6° Brix
Bottled	May 9, 2014
Cases produced	1180
Alcohol	13.5%
Residual sugars	0.65%
Titrateable acidity	7.9 g/L
pH	3.20
Price (750 ml)	\$19.50

from our generously composted fields. Fermentation takes a painstaking month, but rather than using the standard New World winemaking protocol of racking the wine off the yeast, we emulate traditional European winemaking and top-up the cask, leaving the wine to rest *sur lie* for nine months. In the spring of 2014, we selected a cuvée dominated by the fragrant Neustadt 90 clone. Crystalline flavors of apple, lime and peach with a tang that bounces on your tongue. Gold Medal winner.



**2013 Gewürztraminer**  
*Cluster Select Late Harvest*  
*Anderson Valley, Mendocino*



*Newly hatched birds in our Pond vineyard. The top of the trunk in Navarro's Gewürztraminer vines are trained into two arms. Once the vine matures, the fork of the trunk becomes a perfect spot for birds to build a nest. A lot of birds are hatched in our insecticide-free vineyards, yet we don't have a lot of bird damage at harvest.*

## Sugar babies

In late September 2013, two weather events, a week apart, brought light precipitation and humid conditions that promote rot. Since most of our grapes were already harvested free of rot, we hadn't expected an October chance to produce late harvest nectars from nobly-rotted Gewürztraminer and Riesling. Gewürz has particularly thick skins, not easily prone to rot, so typically we have to wait until November to harvest before significant rot exists. There are downsides to picking in November; the grape's natural acidity is reduced and inevitably some fruit is lost to funky rot. It's interesting to compare the "specs" for our 2013 *Cluster Select* Gewürz to the 2012 that

Harvested	Oct. 17, 2013
Sugars at harvest	33.2° Brix
Bottled	Feb. 18, 2014
Cases produced	529
Alcohol	10.4%
Residual sugars	15.5%
Titrateable acidity	13.8 g/L
pH	2.99
Price (750 ml)	\$69.00
(375 ml)	\$35.00



*Meet our newest sweethearts, Zepher (left) and Austin (right) Bennett White, born December 23, 2014.*

we released last year. The '13 was picked a month earlier than the '12 with substantially more acidity and slightly more grape sugars. We decided to spotlight the grape's rare but desirable acidity by encouraging the fermentation to convert the extra sugars into alcohol. This left the wine with 4% less sweetness and 52% more acidity than the 2012. The '12 is rich and unctuous, whereas the '13 flaunts a scintillating yin-yang of sweetness counter balanced with acidity. Both vintages produced exceptional wines with multiple Gold medals. Stock up since no *Cluster Select* Gewürztraminer was harvested in 2014. **Gold Medal winner. Best of Class.**

# NAVARRO SAMPLERS

## New wine releases at savings up to 24%

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

### No. 1 12 bottles

#### Navarro Cellar

A bottle each of Navarro's nine new releases topped off with three Navarro favorites; five robust reds, five crisp whites, a delightful rosé, and a luscious Cluster Select Gewürztraminer.

2014 Pinot Blanc Mendocino (Dry)

2013 White Roan Mendocino

2013 Riesling Anderson Valley

2014 Rosé Mendocino (Dry)

2013 Navarrouge Mendocino Red Table Wine

2012 Syrah Mendocino

2012 Grenache Mendocino

2012 Mourvèdre Mendocino

2013 Gewürztraminer Cluster Select (375 ml)

2012 Chardonnay Première Reserve

2013 Gewürztraminer Estate Bottled (Dry)

2012 Pinot Noir Méthode à l'Ancienne

#1—12 bottle Sampler

**\$219.00**  
Savings of \$60.00



Bill Mitchell, and the rest of our staff, will be manning the phones extra hours from 8 AM till 6 PM weekdays and 9 AM to 6 PM weekends to help you take advantage of bargain sampler prices and One-Cent ground shipping. Navarro's farm-direct wines always represent an excellent value and our specially priced samplers feature discounts up to 24% until April 30.

### No. 2 12, 6 bottles

#### New Dry Six

Choose either one or two bottles each of six new dry releases; three crisp whites, a mouthwatering rosé and two Gold Medal winning reds.

2014 Pinot Blanc Mendocino (Dry)

2013 White Roan Mendocino

2013 Riesling Anderson Valley

2014 Rosé Mendocino (Dry)

2012 Syrah Mendocino

2012 Grenache Mendocino

#2A—12 bottle Sampler

**\$199.00**  
Savings of \$52.00



#2B—6 bottle Sampler

**\$109.00**  
Savings of \$16.50

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

#### Red, White, Rosé

Choose either one, two or four bottles each of Navarro's most popular new wines; a crisp white, a robust red and a springtime rosé.

2014 Pinot Blanc Mendocino (Dry)

2013 Navarrouge Mendocino Red Table Wine

2014 Rosé Mendocino (Dry)

#3A—12 bottle Sampler

**\$165.00**  
Savings of \$29.00



#3B—6 bottle Sampler

**\$85.00**  
Savings of \$12.00

#3C—3 bottle Sampler

**\$44.00**  
Savings of \$4.50

### No. 4 12, 6 bottles

#### Springtime Whites

White wines with an emphasis on crisp fruit flavors for spring-time pleasure. Choose one or two bottles each.

2014 Pinot Blanc Mendocino (Dry)

2013 White Roan Mendocino

2013 Riesling Anderson Valley

2013 Gewürztraminer Estate Bottled (Dry)

2013 Pinot Gris Anderson Valley

2013 Sauvignon Blanc Cuvée 128

#4A—12 bottle Sampler

**\$179.00**  
Savings of \$43.00



#4B—6 bottle Sampler

**\$95.00**  
Savings of \$16.00

### No. 5 12, 6 bottles

#### Red & Gold Sextet

One or two bottles each of six Gold Medal winning red releases from the excellent 2012 vintage.

2012 Syrah Mendocino

2012 Grenache Mendocino

2012 Navarrouge Mendocino Red Table Wine

2012 Pinot Noir Méthode à l'Ancienne

2012 Pinot Noir Anderson Valley

2012 Zinfandel Mendocino

#5A—12 bottle Sampler

**\$225.00**  
Savings of \$51.00



#5B—6 bottle Sampler

**\$117.00**  
Savings of \$21.00

### No. 6 12, 6 bottles

#### Solid Gold

One or two bottles each of these six wines that have earned a total of 20 Gold Medals in National and International competitions.

2013 White Roan Mendocino

2013 Riesling Anderson Valley

2012 Syrah Mendocino

2012 Grenache Mendocino

2012 Pinot Noir Méthode à l'Ancienne

2013 Gewürztraminer Cluster Select (375 ml)

#6A—12 bottle Sampler

**\$239.00**  
Savings of \$75.00



#6B—6 bottle Sampler

**\$135.00**  
Savings of \$22.00



Teresa Eligio usually ships Navarro wine in recyclable cardboard but you may request styrofoam which offers better temperature protection. Navarro's website is available 24-7 at [www.NavarroWine.com](http://www.NavarroWine.com), but if you prefer talking to Teresa, or other members of our friendly, well-informed staff, we can help you at 707-895-3686 or 800-537-9463 from 8 AM till 6 PM weekdays and 9 AM to 6 PM weekends.

## 2014 Rosé

83% Old Vine Grenache  
17% Old Vine Carignane  
Mendocino

*In Boontling, the local dialect developed at the turn of the century, “downstreamer” means “old timer.” We think this downstream vine has a lot of character. That’s why we love the fruit and the resulting rosé from Pallini’s ancient vines.*



*Debbie Pallini and a load of grapes.*

## Downstreamer

We’ve purchased Debbie Pallini’s Grenache grapes for almost two decades; her gnarled, goblet-trained vines are now almost seventy years old. We originally purchased these grapes to make red wine, but discovered in 2002 that the grapes from this vineyard produced exceptional rosé. We’ve never been advocates of “single vineyard” designations in California wines. Navarro’s experience is that wine is generally improved by mixing vineyard clones, rootstocks and sites and sometimes, even varieties. Although we only bottle one *Mendocino* rosé each vintage, we harvest, ferment and age a couple of other wines for blending possibilities with Debbie’s Grenache. The majority of these wines have made disappointing additions when tasted blind by our tasting panel,

so they don’t get blended with Debbie’s. In our 2013 rosé production, we discovered that the wine produced from Al Tollini’s grandfather’s Carignane vines, planted in 1948, had a flavor profile that complemented the Grenache. In 2014, we modified our winemaking regime for the Carignane rosé by decreasing the amount of time the

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Harvested	Sept. 22 & 28, '14
Sugars at harvest	24.0° Brix
Bottled	Feb. 16, 2015
Cases produced	672
Alcohol	13.4%
Titrateable acidity	7.0 g/L
pH	3.24
Price (750 ml)	\$17.50

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skins macerated with the juice, resulting in a Carignane that is more refined and delicate than what we produced in 2013. As a result, Navarro’s 2014 Rosé bottling is 17% Carignane which adds delicate spring-herb flavors and an enticing minerality, spectacular with a salmon and crab risotto or cioppino.



**2013 Navarrouge**  
*Mendocino Red Table Wine*

Jim Klein inspecting Zinfandel vines after pruning. The wine produced from grapes grown on mature Zinfandel vines constitutes the base wine for this bottling. The final blend is 40% Zinfandel, 27% Pinot Noir, 16% Grenache, 13% Carignane, 3% Syrah and 1% Mourvèdre.



Ted having fun. The reason Navarro harvests at night is because we prefer to begin fermentation when the grapes are cold, 59°F or lower. The growers we deal with are small family operations and sometimes they have to pick during the day, delivering deliciously ripe grapes that are warmer than we prefer. Our solution is to add dry ice (frozen carbon dioxide seen here vaporizing) to the warm must to lower the temperature. After the dry ice has chilled the grapes, the must already has a little red color (below).



## More Pinot please

We've changed Navarro's recipe for Navarrouge several times since our first vintage in 1992. In 2008, we made the decision to make the dominant variety Zinfandel, with Syrah as the second most important variety. We set out to find growers with old-vine Zin and Syrah vines and, if the vineyards looked promising, we purchased their fruit for the base-wine in our red table wine program through 2012. In the spring of 2013, we decided to make a change. We were pleased with Syrah's black cherry flavors but the tannins were a little too aggressive since we think Navarrouge should be easy-to-drink in its youth. Navarro now has almost 50 acres of Pinot Noir vineyards, and although they are our most expensive grape variety, with their softer tannin structure and red cherry flavors, they

make an excellent Syrah replacement. Zinfandel and Pinot Noir constitute 67% of this vintage with four other varieties making up the balance, in order of importance: Grenache, Carignane, Syrah and Mourvèdre. Each lot was fermented in open-top tanks then racked to seasoned French oak barrels to finish malolactic fermentation and age for 10 months. In late July 2014, Navarro's tasting

panel decided on the final blend; the Navarrouge was bottled a month later in August. Medium bodied backed with soft tannins and flavors suggesting plum, blackberry and cranberry. **Silver Medal winner.**

Harvested	Sept.10-Oct.9, '13
Sugars at harvest	24.2° Brix
Bottled	Aug. 20-22, 2014
Cases released	2697
Alcohol	13.7%
Titrateable acidity	6.2 g/L
pH	3.58
Price (750 ml)	\$16.00



### Spring Case SPECIAL!

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

*We purchase three grape varieties, Grenache, Syrah and Mourvèdre, from Jason Dolan's biodynamically farmed Dark Horse Vineyards. Red wine-making requires keeping the juice in contact with the skins to extract color and flavors; fermenting grape skins rise to the top and must be re-introduced to the juice. Rather than pumping the red fermenting juice back over the top, we prefer to manually shove the skins back into the juice, which helps keep the tannins supple.*



*After the red fermentation is complete, we rack off the free-run wine and then shovel the pomace into bins for transport to the presses.*

## Horse of a darker color

**W**e never cease to be amazed at how wine varieties go in and out of fashion. While Pinot Noir sales increased throughout California (and especially in the Anderson Valley), Syrah and Shiraz shipments, by volume, actually decreased in 2013. Statistical data can be so frustrating; at the same time that Syrah sales decreased, blended red shipments to California consumers had a hefty increase. To be sure, Navarro's Navarrouge has a generous splash of Syrah and Grenache, but 2012 was such a warm and sun-drenched season, we wanted to let Navarro's red Rhône varietals have solo appearances. Rich and ripe, with middle-eastern spices and a touch of violets and olallieberry in the aromas, this wine is an example of some of the nicest grapes from Mendocino's toasty Russian River Valley that should never go out of fashion. **Gold Medal winner.**

Harvested	Sept.27-Oct.1,'12
Sugars at harvest	26.9° Brix
Bottled	Aug. 22, 2013
Cases produced	253
Alcohol	14.7%
Titratable acidity	6.0 g/L
pH	3.73
Price (750 ml)	\$27.00

## Red at full gallop

**G**renache noir is France's second most planted grape variety after Merlot and thrives in the sun-soaked south of the country, especially the Vaucluse département, where most of the southern Rhône wines are produced. It is only the thirteenth most planted grape in California and most of the red wine production is dedicated to budget priced blends. Very little domestic red wine is labeled as Grenache. The name is more commonly associated with a sweetish rosé, which probably discourages people from tasting the red versions. Like the winemakers of the southern Rhône, we found that Grenache-Syrah blends make better wines than straight Grenache. This bottling is 76% Grenache and 24% Syrah, both grown in Dolan's biodynamic Dark Horse Vineyards. It was aged 10 months in French oak barrels and the wine has plenty of brawn and bravado to match the heartiest stew or the strongest aged cheese. **Gold Medal winner.**

Harvested	Sept.27-Oct.1,'12
Sugars at harvest	26.9° Brix
Bottled	Aug. 22, 2013
Cases produced	374
Alcohol	14.6%
Titratable acidity	6.0 g/L
pH	3.71
Price (750 ml)	\$27.00

*José Rodriguez harvesting Pinot Noir at night. Floodlights illuminate the area we are harvesting and each picker wears a headlamp to light up the individual clusters. Fermentation proceeds slowly when the must is cool; an extended fermentation produces a more intense wine.*



*StarWhite doing punch downs. Navarro's Zinfandels are fermented in open-top tanks and punched down by hand to keep the tannins supple, then aged in French oak barrels for eleven months.*

## Solid Gold current releases

### 2012 Pinot Noir

*Méthode à l'Ancienne, Anderson Valley, Mendocino*

**W**e've been growing grapes in Philo for forty years and one of our goals is to produce wines which reveal when and where these grapes were grown. Navarro's 2012 Pinot marches to the beat of our own drum. We did age the wine in expensive French oak barrels; forty percent were new and another forty percent were barrels only used once before, so there are plenty of oak flavors in the wine. However, from years of experience, we select barrels whose flavors mirror the flavor profile of our grapes, rather than adding another layer of aggressive, smoky oak tones. This bottling is a complex cuvée produced from sixteen well-regarded clone-rootstock combinations grown in nine vineyard blocks in Philo. **Gold Medal winner. 375 ml \$16.00, 750 ml \$29.00, Magnum \$59.00, Unfiltered 750 ml \$31.00**

### 2012 Pinot Noir

*Deep End Blend, Anderson Valley, Mendocino*

**D**ee*p End* is the Boontling phrase referring to the cooler end of Anderson Valley, the part closest to the ocean. In 1994, we developed new Pinot Noir vineyards on the hills above our tasting room; the vines in these "ocean view" fields are cooled daily by breezes off the Pacific. The upper vineyards are divided into twenty-one individual blocks, each planted with a unique clone-rootstock combination. Every block was fermented as a separate lot; after eleven months aging, and two weeks of tastings, the *Deep End* cuvée was selected and blended from the best lots, then returned to barrel for an additional five months of aging. The wine was fined with fresh egg whites then bottled, unfiltered, to preserve its strength. **Gold Medal winner. Best of Class. 750 ml \$49.00**

### 2012 Zinfandel

*Mendocino*

**T**his grape variety arrived in America in the late 1820's, sent to a Long Island nurseryman who imported it from the Austrian Imperial nursery in Vienna. After the California Gold Rush of 1849, shipments of New England vine cuttings, some named *Black St. Peters*, were destined for San Francisco. Budwood was sold to the hundreds of unlucky prospectors who turned to farming and it was in California that the grape soon became known as *Zinfandel*. After fermentation, the wine was aged in seasoned French oak barrels for eleven months. The vines that produced this wine were planted in the 40's and there is nothing shy about this wine; big, bold with moderate tannin, rich texture and plenty of robust alcohol for a spicy lasagna. **Gold Medal winner. Best of Class. 750 ml \$19.50**

### 2012 Zinfandel

*Old Vine Cuvée, Mendocino*

**T**he average age for the heritage Zinfandel vines that produced fruit for this bottling is about 70 years. Older vines on rocky soils or hillsides generally have an extensive root system. They don't bear as much fruit as younger vines, but with a deep root system, these old vines can deliver wines that, in addition to tasting delicious, possess an interesting, well-etched flavor profile, vintage after vintage. The wine produced from Al Tollini's vines, planted in 1932, always has earthy aromas that hint of cereal grain, mushroom and truffles. Ed Berry's vines were planted in 1948 and we are always delighted at the intense, delicious raspberry-blackberry fruit. We produced 150 barrels of Zinfandel in 2012, all from vines over 60 years of age; the most flavorful 20 barrels were blended to produce this *Old Vine Cuvée*. **Gold Medal winner. Best of Class 750 ml \$27.00**

# Pennyroyal Farmstead

Boonville, California

*Erika with juvenile kids; the goats will be bred when they are two years old and become part of Pennyroyal's flock. Goats are friendly especially when they have been treated as pets.*



*Skyler Bennett White loves kids and lambs and they love her.*

## Maternity leave

### PENNYROYAL'S Farm to Table Program

**\$199.00 Delivered!\***

GUARANTEED FARM FRESH!

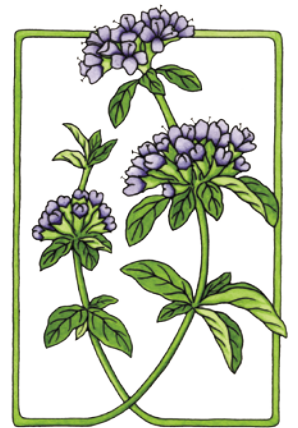
We pack cheeses with cold packs in insulated containers, and ship using one-day service. Five times a year it will arrive at your home or office fresh from the farm. Guaranteed!

\*Northern California: \$199.00  
West of the Rockies: \$269.00  
East of the Rockies: \$299.00

Cheese and wine must be shipped separately!

January and February are quiet months at Pennyroyal Farm, Navarro's sister farm in Boonville. Not only did our goats and sheep get time off for late pregnancy but, this year, Sarah Bennett was busy at home taking care of her new twins, and cheesemaker Erika McKenzie-Chapter took a deferred honeymoon to Poitou-Charentes, France, to visit the Fumailou Farm, where she first learned cheesemaking. Goats and sheep, as well as people, need time off to maintain vigor and health and it is the main reason we do not milk at the start of each year. In mid-March that will all rapidly change

with the start of kidding and lambing season and our barns will be astir with bouncing kids and frolicking lambs. Our cheese boards were remarkably empty at the beginning of March, with only the aged Vintage and Reserve Boont Corners still available, but we are gearing up to start production of Pennyroyal Laychee, Bolli's Mollies, Velvet Sisters, Boonters Blue and Boont Corners. Pennyroyal cheeses have been in high demand, especially after kind reviews in *Sunset*, *Decanter*, *SF Chronicle* and the *LA Times*. The best way to guarantee that you get to taste these handcrafted, local, seasonal cheeses at their peak of flavor (and about a 20% discount) is to join Pennyroyal's Farm to Table Program. To join, sign up at [www.PennyroyalFarm.com](http://www.PennyroyalFarm.com) or give Navarro's staff a phone call.



PENNY  
ROYAL