

NAVARRO

Vineyards



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2022 Riesling, Cluster Select Late Harvest: *Rotten magic*

2023 Grape Juices, Gewürz, Pinot Noir and Chardonnay Verjus: *Mocktail hour*



Autumn good cheer

The holidays are a good time to laugh, count blessings and share good cheer with family and friends. Navarro is pleased to introduce 11 new award-winning wines guaranteed to bring out the smiles. Six dry white wines from the 2022 vintage are featured, including five that were fermented and aged *sur lie* in French oak ovals: Gewürztraminer, Muscat Blanc, Pinot Gris, Riesling and Grüner Veltliner. The other white, Chardonnay Table Wine, was aged nine months in barrels and is an exceptional bargain at a mere \$17.50 per bottle when purchased by the full case. Three red wines from the 2021 vintage are also available: two estate-grown, Gold Medal-winning Pinot Noirs and an *Old Vine* Zinfandel. A recently disgorged sparkling wine from the 2019 vintage is making a grand entrance and the ambrosial 2022 *Cluster Select* Riesling is being released just in time for the 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*



The September 2022 storms brought perfect conditions for botrytis, the noble rot, to spread rapidly. As the grapes approach ripeness botrytis shrivels the fruit, concentrating the juice and adding a pleasing apricot-honey element to the wine.

Rotten magic

In August 2022, we crafted a story for Navarro's upcoming holiday newsletter, highlighting our 2019 *Cluster Select* Gewürztraminer. At the time we weren't optimistic about future production of botrytis-affected wines in a drought-stricken California. The required humidity for botrytis cinerea, the magic behind our sweet wines, seemed unlikely. Our misplaced predictions

Harvested	Oct. 8, 2022
Sugars at harvest	38.8° Brix
Bottled	Mar. 3, 2023
Cases produced	372
Residual sugars	20.6%
Alcohol	10.7%
Titrateable acidity	10.9 g/L
pH	3.10
Price (750 ml)	\$79.00
(375 ml)	\$39.00

were met with an unexpected storm in mid-September 2022, causing our Riesling grapes to rot. Yet, amidst the challenge, a rainbow emerged. The botrytis intensified the grapes' sugars, acids and flavors, resulting in an exquisite sweet wine with intense peach-apple-apricot flavors, high acidity, and a scintillating finish. Winemaking is a humbling journey where nature dictates the outcome. **Gold Medal winner. Best of Show.**

2019 Navarro Brut

Disgorged August 2023

55% Pinot Noir, 45% Chardonnay
Anderson Valley, Mendocino

Dorit Segev, who worked as an intern for Navarro in 2008, is now responsible for the sparkling wine program for Golan Heights winery in Israel. She had a difficult time with her 2022 tirage as the secondary bottle fermentation proceeded slowly. When Navarro's 2022 tirage kicked off a week after bottling, Jim teased her with a photo of our bottle with a pressure reading (right). She sent one of hers in return.



Sparkling wine bottles with yeast—white sediment—near the sides. The bottles have been on their side for three years; we turn some bottles upright when creating dosage, disturbing the yeast noticeable near the neck of the bottles.



International pressure

Our vines set an ample crop in the spring of 2019 and we were delighted when a series of storms in mid-May delivered over five inches of rain. Our vineyards responded by growing a lush canopy that could easily ripen the crop without major thinning. The summer was relatively cool, so as harvest approached, the acidity in the grapes was high—perfect for sparkling wine. Pinot Noir was harvested in August, with clone 115 harvested first on August 22, followed by clone 667 on August 23. Since Chardonnay ripens later, it wasn't ready until September; clone 95 from the Hammer Olsen vineyard was harvested on September 6. Each lot of grapes was night harvested, then whole-cluster pressed using a sparkling wine program on our high-tech press. The juices were cool-fermented then

aged for nine months in seasoned French oak puncheons and ovals. A cuvée was assembled and bottled in June 2020 with yeast and sugar to create the necessary bubbles, then cellar aged until disgorging, adding dosage and corking in August 2023. It took four years to produce this traditional sparkling wine but it will tickle your taste buds quickly: tart bright acidity is paired with a creamy, yeasty texture that will turn any gathering into a celebration.

Harvested	Aug. 22-23 & Sept. 6, 2019
Sugars at harvest	19.5° Brix
Bottled	June 10, 2020
Disgorged	Aug. 6, 2023
Cases disgorged	815
Alcohol	11.2%
Titrateable acidity	11.0 g/L
pH	2.99
Price (750 ml)	\$35.00

2022 Chardonnay Table Wine
Mendocino

Harvesting Hammer
Olsen Chardonnay at dawn.



Navarro's cellar crew
in front of Chardonnay
barrels. The contents
of each barrel are written
in white chalk. The first
two letters, CH, denote
the grape variety, followed
by the field and other
identifiers like clone or
row numbers.

Simple pleasure

When the 2022 Chardonnay grapes were still green, a September storm brought three inches of rain. By the time the grapes were ready for harvest, rot had begun to spread. Because rot spreads rapidly once it reaches a critical level, we instructed the crew to avoid vines with rotted fruit and swiftly harvest the healthy grapes for our “premium” lots. Later on, when we had sufficient

time, we carefully picked and sorted the fruit that remained. During the winter, we assessed the quality of each wine lot before starting the blending process for our final cuvées. Following the blending of both the *Première Reserve* and *Mendocino* bottlings, we found ourselves with surplus “premium” wine, which amounted to approximately 1,200 cases—plenty, but only about 85% of what we had hoped to bottle

as *Chardonnay Table Wine*. We combined all the remaining premium lots in our first *Table Wine* tasting and the wine tasted lovely. While we had some other lots from the sorted pickings that were nice on their own, nothing seemed to make the *Table Wine* more than it already was, so we chose to produce a bit less. Two-thirds of the grapes were estate-grown and the wine aged in a mixture of seasoned and new French oak barrels. One-third was from Hop Kiln Vineyard north of

Ukiah and was cool-fermented with no secondary fermentation, then aged in seasoned puncheons to retain fruitiness. Navarro enthusiasts know that our *Chardonnay Table Wine* represents a lot of bang for the buck: fresh and lemony with a price tag that makes it a simple pleasure to open a bottle. **Gold Medal winner.**

Harvested	Sept. 14-30, 2022
Sugars at harvest	23.0° Brix
Bottled	June 22, 2023
Cases produced	1,255
Alcohol	13.7%
Titrateable acidity	6.1 g/L
pH	3.46
Price (750 ml)	\$21.00



HOLIDAY SPECIAL!

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

2022 Gewürztraminer
Estate Bottled (Dry)
Anderson Valley, Mendocino

Harvesting East Hill Gewürztraminer. Pickers wear a harness with a hook so both hands can be used to harvest.



Cane pruning vines in our Marking Corral vineyard. The pruner selected one of last year's shoots at the top of the trunk, trimmed it to 10 buds and then tied it down to the fruit wire.

Frost protecting cordon vines after pruning. The horizontal trunks have a spur every six to eight inches. Each spur has been pruned back to two buds which developed at the same time during early spring in the prior season.



Raising cane

Vines in modern California vineyards are typically pruned by either cane or cordon methods. For cane pruning, a vertical trunk is maintained, and during pruning, a new cane is chosen from the previous year's shoots near the top of the trunk and tied to a horizontal fruiting wire. It usually contains 10 to 12 buds that developed at different times in the preceding spring, with the weather affecting fruitfulness of each bud. In cordon-trained vines, the vertical trunk is extended horizontally permanently, with two bud spurs every six to eight inches. Cordon pruning is quicker, requires less skilled labor and is easy to prune mechanically. However, it has a drawback in cooler viticultural climates, as the earliest spring buds tend to have smaller clusters. This is particularly noticeable in Gewürztraminer, where the cluster size is unusually small and is influenced by the distance from the basal buds at the base of the cane. This is why we prefer an arced cane as it

offers additional buds due to increased length; the final buds produce the largest clusters and the arc encourages mid-cane growth. Our vines bore a modest crop in 2022 but fortunately the North Hill, replanted in 2015, came

Harvested	Sept. 15-20, 2022
Sugars at harvest	23.1° Brix
Bottled	May 1 & 4, 2023
Cases produced	2,472
Alcohol	13.7%
Titrateable acidity	6.4 g/L
pH	3.35
Price (750 ml)	\$28.00
(375 ml)	\$16.00

into full production and constitutes 25% of this bottling. Harvested at night, the cold fruit was destemmed then pressed without additional skin contact time. After natural clarification by settling, the juice was fermented and aged *sur lie* in French oak ovals. The wine hints of lychee, rose-petal, tangerine and ginger with a smooth texture and a spicy, dry finish. **Double Gold Medal winner. 99 points.**

2022 Pinot Gris
Anderson Valley, Mendocino



Sheep in our Middle Ridge Pinot Gris vineyard before pruning. The five in the photo are rams and we keep them separated from the main flock most of the year. All of Navarro's vineyards and gardens are irrigated with winter rainwater that we collect and store in several ponds; groundwater is reserved for winery and domestic use.

Pressure washing the floor prior to harvest. These larger ovals hold enough wine to bottle about 600 cases.



Bestie

Most of our Alsatian grape varieties had small clusters in 2022, resulting in a disappointingly light harvest for these varieties. We managed to bottle enough Gewürztraminer as a replanted vineyard came into full production in 2022. However, this was not the case for Pinot Gris or Riesling. Our 2022 bottlings of these wines amount to roughly two-thirds of our usual production and as a result, we anticipate selling out well before the next vintage becomes available. This is disappointing considering the positive reception these wines have received in competitions despite the challenging weather conditions we faced during harvest. This wine is a cuvée selected from three vineyard blocks. The largest and ripest lot was harvested on September 16 from the VF Ridge block, located near the valley floor. Two smaller lots

were harvested from our mountain vineyard, Middle Ridge, on October 7 and 8; the later harvest reflects a cooler microclimate. The wine offers a captivating mix of flavors. The ripe valley floor grapes bring forth deep tropical fruit notes with some oiliness, while the less ripe mountain grapes contribute a fragrant citrusy element with excellent acidity. The resulting blend is balanced and flavorful, showcasing the unique characteristics of each vineyard block. At the 2023 California State Fair this Pinot Gris was rated **Best of California. Double Gold Medal winner. 96 points.**

Harvested	Sept.16-Oct.8;22
Sugars at harvest	23.3° Brix
Bottled	May 5,2023
Cases produced	1,150
Alcohol	13.8%
Titratable acidity	6.2 g/L
pH	3.30
Price (750 ml)	\$26.00

2022 Muscat Blanc
Estate Bottled (Dry)
Anderson Valley, Mendocino



Wine grapes' sizes vary considerably by variety as you can see comparing tiny Gewürztraminer to hefty Muscat. José Luis is a valued employee and has been part of our vineyard team for 12 years.



Jim standing in front of a small oval. We have ovals in various sizes from 250 to 1,500 gallons so that we can ferment and age each picking as a separate lot.

Heavyweight champion

For the late-ripening grape varieties in Anderson Valley, the September rains in 2022 created favorable conditions for rot. By the time our Chardonnay and Riesling grapes were ripe, a significant number of clusters were affected by botrytis, but because of thick skins, the Muscat Blanc à Petits Grains grapes were harvested rot-free. Muscat clusters are long, jam-packed with berries and typically weigh more than double what a Riesling or Pinot Noir cluster weighs. Since pickers are paid by the ton, at the same rate for all varieties, there are a lot of happy faces after harvesting Muscat. There's less enthusiasm at the winery however as the juice is difficult to separate from the gummy pulp; pressing takes substantially more time

and Muscat's floral scents fill the air attracting scores of yellowjackets that have a mean sting. Although most Muscat wines are sweet, ours is the Alsatian model of a dry, oval-fermented dinner wine. The wine was aged seven months on the yeast and the savory overtones added by *sur lie* aging complement Muscat's fruit. Heady aromas of jasmine and orange blossom introduce a palate of citrus and tropical fruit with a dry finale. **Gold Medal winner. Best of Class.**

Harvested	Oct. 8, 2022
Sugars at harvest	22.2° Brix
Bottled	May 9, 2023
Cases produced	340
Alcohol	13.4%
Titrateable acidity	6.3 g/L
pH	3.34
Price (750 ml)	\$26.00

HOLIDAY SAMPLERS AND GIFTS

Medal-winning wines at Holiday savings

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

Navarro's farm-direct wines always represent an excellent value and our specially priced samplers feature discounts up to 17% until December 31.



No. 1
12, 6 bottles

Pinot Noir & Chardonnay

Choose either three or six bottles each of Chardonnay and Pinot Noir; both have earned Gold Medals and represent excellent values.

2022 Chardonnay
Table Wine
Mendocino

2021 Pinot Noir
Arroyo Seco

#1A—12 bottle Sampler
\$232.00
Savings of \$44.00

#1B—6 bottle Sampler
\$121.00
Savings of \$17.00

No. 2
12, 6 bottles

Flagship Pinot Noir & Chardonnay

Choose either three or six bottles each of our top-rated *Première Reserve* Chardonnay and *Méthode à l'Ancienne* Pinot Noir. Yum!

2021 Chardonnay
Première Reserve

2021 Pinot Noir
Méthode à l'Ancienne

#2A—12 bottle Sampler
\$339.00
Savings of \$69.00

#2B—6 bottle Sampler
\$177.00
Savings of \$27.00

No. 3
12, 6 bottles

Red, white and 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.

2022 Gewürztraminer
Estate Bottled (Dry)

2022 Pinot Gris
Anderson Valley

2021 Chardonnay
Première Reserve

2022 Rosé of Pinot Noir
Anderson Valley

2021 Pinot Noir
Méthode à l'Ancienne

2021 Zinfandel
Old Vine Cuvée

#3A—12 bottle Sampler
\$299.00
Savings of \$57.00

#3B—6 bottle Sampler
\$155.00
Savings of \$23.00

No. 4
12 bottles

Whole twelve yards

Something special for every occasion: one bottle each of 11 new releases plus one.

2019 Navarro Brut
Recently Disgorged

2022 Chardonnay
Table Wine
Mendocino

2022 Gewürztraminer
Estate Bottled (Dry)

2022 Pinot Gris
Anderson Valley

2022 Muscat Blanc
Estate Bottled (Dry)

2022 Riesling
Anderson Valley

2022 Grüner Veltliner
Anderson Valley

2021 Pinot Noir
Méthode à l'Ancienne

2021 Pinot Noir
Deep End

2021 Zinfandel
Old Vine Cuvée

2022 Riesling
Cluster Select Late Harvest (375ml)

2022 Rosé of Sangiovese
Mendocino

#4—12 bottle Sampler
\$318.00
Savings of \$61.00

No. 5
12, 6 bottles

Top rated

Choose either one or two bottles each of six dry wines: five whites and one rosé with an average score of 98.

2022 Gewürztraminer
Estate Bottled (Dry)
99 points

2022 Grüner Veltliner
Anderson Valley
99 points

2021 Chardonnay
Mendocino
99 points

2022 Rosé of Grenache
Mendocino
98 points

2022 Sauvignon Blanc
Cuvée 128
97 points

2022 Pinot Gris
Anderson Valley
96 points

#5A—12 bottle Sampler
\$262.00
Savings of \$48.00

#5B—6 bottle Sampler
\$137.00
Savings of \$18.00

No. 6
12, 6 bottles

Solid red

Choose either one or two bottles each of six medal-winning red wines: three Pinot Noirs and one each of Zinfandel, Barbera and Cabernet Sauvignon.

2021 Pinot Noir
Méthode à l'Ancienne

2021 Pinot Noir
Deep End

2021 Pinot Noir
Arroyo Seco

2021 Zinfandel
Old Vine Cuvée

2020 Barbera
Mendocino

2019 Cabernet Sauvignon
Mendocino

#6A—12 bottle Sampler
\$369.00
Savings of \$71.00

#6B—6 bottle Sampler
\$189.00
Savings of \$31.00



Alobar 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.



2022 Riesling
Anderson Valley, Mendocino



Harvesting Campsite Riesling at nighttime.



The Campsite has an atypical microclimate. It's an enclosed valley protected on three sides by hills. Cold air from the several hundred acres of woodland above keeps the field air-cooled in the morning, but since it is protected from the ocean breezes, the afternoons are unusually warm.

Fashionably late

Harvest at our winery starts off at a snail's pace but it escalates faster than a sugar rush. Every day, more grapes come pouring in, and within a week, it's like a full-blown grape invasion. The winery becomes a buzzing hive of activity, with key staff working for 12 hours or more per day, six days a week. Navarro's Riesling is grown in sheltered, warm locations but in spite of the advantageous sites, they are still the last grapes to ripen. To make matters tougher, Riesling berries have delicate, thin skins that just love to invite rot to the party. The winery crew only realizes this surprise when they finally catch a breath from their month-long frenzy of daily tasks. About a third of our Riesling grapes in 2022 were foregone for the production of a late harvest wine. For this dry bottling, we

had two vineyard blocks that were harvested with pristine, clean fruit and a third field with a hefty dose of fresh botrytis. The grapes were destemmed and pressed, then the juice was fermented and aged in French oak ovals as separate wines. The basic flavor profile of Anderson Valley Riesling is green apple from our clone 11 block and red apple from the riper N90 block. The grapes with the fresh botrytis added tantalizing apricot-like flavors to the cuvée. Because of a meager crop and the unplanned production of a late harvest wine, this is our smallest bottling of dry Riesling in over three decades. **Gold Medal winner. 96 points.**

Harvested	Sept.30-Oct.10, '22
Sugars at harvest	22.7° Brix
Bottled	May 8, 2023
Cases produced	630
Alcohol	13.5%
Titrateable acidity	6.9 g/L
pH	3.19
Price (750 ml)	\$26.00

2022 Grüner Veltliner
Anderson Valley, Mendocino



Thomas Glanz and his cousin Franz were harvest interns at Navarro in 2003. Thomas now has his own winery near Heidelberg, Austria.



Daisy taking a nap from wine tasting.

Bohemian rhapsody

Grüner Veltliner is a natural cross between Traminer and an obscure grape named St. Georgener—a variety so rare that the remaining vine, near Eisenstadt-Stadt, Austria, is a protected national monument. Despite vandalism damaging the St. Georgener vine in 2011, efforts are underway to revive it for potential wine production. Grüner Veltliner is considered the most important white grape variety in Austria and accounts for a third of all vineyards in the country. The variety is also grown and produced in neighboring Hungary, the Czech Republic and Slovakia. In Europe, Grüner Veltliner ripens in mid-season but in Philo, for whatever reason, the variety seems to be an early ripener. For the three vintages we've produced Grüner, they were some of the first grapes

harvested for still wine, competing with Gewürztraminer for the “earliest” title. To craft our Grüner, the grapes were harvested cold, then destemmed and lightly pressed. After cold-settling, we fermented the clear juice in temperature-controlled oak ovals; once the fermentation was finished and the wine was dry, we topped up the casks and aged the wine seven months on the yeast that transformed juice into wine. The wine is perfumed, bone dry and full flavored, with good acidity and distinctive notes of spice and citrus zest. **Gold Medal winner. Best of Show. 99 points.**

Harvested	Sept. 15, 2022
Sugars at harvest	22.9° Brix
Bottled	May 9, 2023
Cases produced	751
Alcohol	13.5%
Titrateable acidity	6.1 g/L
pH	3.22
Price (750 ml)	\$26.00

2021 Pinot Noir
Méthode à l'Ancienne
 Anderson Valley, Mendocino

Our cellar is small so we have to stack barrels, two per cradle and four high. Much easier to hoist with a forklift.



Alfredo adding sulfur dioxide gas to empty barrels during storage to prevent unwanted mold. Before the barrel is reused, rotating jets of hot water spray the barrel's interior removing the SO₂.

Stacked in your favor

What sets *Méthode à l'Ancienne* Pinot Noir apart is its focus on showcasing the pure expression of the grape reflecting its Philo terroir. Our first harvest of Pinot Noir was in 1978; four vintages later a winemaker from an old Burgundian family sampled our 1982 Pinot Noir wines directly from the barrel. We were comparing two fermentation methods: using modern stainless-steel pumps and the traditional Burgundian approach of manual mixing (pigeage) by hand (in our case) or feet. After trying the pumped wine, he offered polite comments but confessed it felt “manipulated.” However, upon tasting the punched-down wine, he smiled, sighed and exclaimed, “Ah, now I taste the vineyard.” He recommended aging our estate Pinot in different barrels—ones that match oak flavors to the fruit’s profile, creating a harmonious fusion. In the

following vintage, hand-punched-down wine, aged in the recommended barrels, became Navarro’s first *Méthode à l'Ancienne* Pinot Noir. While this wine does feature expensive oak flavors, they complement the vineyard’s character without overpowering it, making the underlying flavors subtler than wine aged in toastier barrels with smoky oak perfume. We age both the *Deep End* cuvée and the *Méthode à l'Ancienne* in French oak barrels, about a third new for this bottling. The *Deep End* remains in the barrel for 16 months, while the *Méthode* remains for 10 months so that the fruit-driven elements remain bright. **Gold Medal winner.**

Harvested	Sept.13-30,2021
Sugars at harvest	25.2° Brix
Bottled	Aug.11-15,2022
Cases produced	2,224
Alcohol	13.4%
Titrateable acidity	6.0 g/L
pH	3.66
Price (750 ml)	\$39.00
(unfiltered)	\$39.00
(375 ml)	\$22.00
(magnum)	\$79.00

2021 Pinot Noir
Deep End
 Anderson Valley, Mendocino

Manuel rolling in a new barrel; we purchase about 150 barrels each year from coopers in Burgundy. For shipment, the barrels are wrapped with plastic film and the ends covered with cardboard inserts. The barrels behind Manuel on the left are seasoned and the barrels on the right are new, still wrapped in film with inserts.



Pinot Noir clusters with millerandage—a mixture of big and little berries. Winemakers embrace this condition as the small berries have a high ratio of skins to juice thereby encouraging more intense red wines. Growers are less enthusiastic since the clusters weigh less.



Climbing high

The grapes for this *Deep End* Pinot Noir are grown primarily in Navarro’s mountain vineyards where the cooler temps at higher elevations and the vines’ exposure to the ocean’s breezes cause the fruit to ripen later in the season. October nights are cold in Philo so the late-ripening fruit has more acidity and the resulting wines have a longer aging potential. Surrounded by forest and rangeland, the upper vineyards produce wines that boast an aromatic, almost floral, sauvage component. This is especially true of our highest vineyard, the Marking Corral, which is sited 1,000 feet above the valley floor. This was the last Pinot Noir vineyard harvested on October 8 and produced wine with an exceptionally rich and long finish in 2021; the site accounts for 53% of this *Deep End* cuvée.

The Middle Ridge vineyard is about 500 feet above the valley and is the most affected by the chilly ocean breezes. The grapes were harvested on October 7 and the primary flavor

Harvested	Sept.17-Oct.8,'21
Sugars at harvest	24.2° Brix
Bottled	Mar.7,2023
Cases released	387
Alcohol	13.6%
Titratable acidity	6.4 g/L
pH	3.46
Price (750 ml)	\$59.00
(magnum)	\$119.00

profile of this vineyard—30% of this bottling—is bright red cherry with very gentle tannins and a long finish. The final 17% of this cuvée was produced from grapes grown in our South Hill vineyard, near the valley floor; this selection brings in black cherry notes and adds weight to the mid-palate completing the wine. **Gold Medal winner.**

2021 Zinfandel
Old Vine Cuvée
Mendocino

Jim and Al Tollini in AT1 Zinfandel
Vineyard. The ancient vines have
man-sized trunks.



Sometimes it's a struggle
washing barrels.

Rocky road

We source the majority of our Zinfandel grapes from four blocks of dry-farmed vines at Tollini vineyards in Redwood Valley, north of Ukiah. The base wine, constituting half of this bottling, comes from a field of head-trained vines known as AT1, and another 30% is sourced from block AT2. These fields were originally planted by Al Tollini's grandfather back in 1932, making the vines genuinely old. Both AT1 and AT2 are head-trained on a six-foot-by-six-foot grid without a trellis or irrigation, allowing for easy weed removal as tractors can operate in both directions. AT1 is situated on sandy gravel, with a gravel company located about half a mile away, while AT2 is positioned above AT1, featuring thin soils and abundant rocks. Additionally, we also source Zinfandel from two

more of Al's vineyards: AT3 and AT4. Although planted in 1948, they are not part of this bottling. The remaining 20% of this *Old Vine* 2021 cuvée comes from Dark Horse Vineyards, whose vines are mature but not as ancient as the Tollini vines.

Harvested	Sept. 10-14, 2021
Sugars at harvest	27.0° Brix
Bottled	Aug. 19, 2022
Cases produced	998
Alcohol	14.2%
Titrateable acidity	6.8 g/L
pH	3.69
Price (750 ml)	\$29.00

Whereas the Tollini Zinfandels were aged in seasoned barrels, the Dark Horse Zin was aged in newer French oak barrels, imparting toasty notes and enhancing the wine's mid-palate richness. These old vines produced a wine smacking of wild blackberries, Italian plums and forest floor. **Silver Medal winner.**

Non-alcoholic wine-grape juices

2023 Gewürztraminer (white)

2023 Pinot Noir (red)

2023 Chardonnay Verjus (juice from green grapes)




Maura, a staff member in our tasting room, makes spritzers with the Verjus, her homemade Blackberry syrup and soda water.



Sophia, accompanied here by her ever-present friend Freida, is a master gardener responsible for Navarro and Pennyroyal Farm gardens. Among her other skills is sheep-herding, and along with her other dog Queue, she tends to our sizeable flock. Sophia grew up in the Anderson Valley and drank Navarro grape juice as a youngster.

Mocktail hour

We produced our first varietal grape juice in 1980 with children in mind. Turns out, adults enjoy the juices just as much. Thanks to an ever-growing interest in non-alcoholic cocktails, or “mocktails,” we have been delighted to see mixologists turn to our grape juices for inventive alcohol-free drinks. On their own or mixed into mocktails, these juices are perfect for all ages. Gewürztraminer juice is floral with tropical fruit and citrus flavors whereas the Pinot Noir juice is plummy with hints of strawberry and rhubarb. Verjus is harvested as soon as the Chardonnay berries soften; it is very acidic and can replace lemon juice in recipes. All three juices are available in 750 ml bottles which should be refrigerated after opening. \$17.00 per bottle.

-  The Rattlesnake Bar in Fearing’s Restaurant in Dallas features a non-alcoholic cocktail—the “Fortuity”—made with Navarro Pinot Noir Grape Juice, Orgeat almond syrup, lemon juice and tonic water.
-  The Alcove Restaurant in Boston offers an alcohol-free cocktail called “No Wake” featuring Navarro Gewürztraminer Grape Juice, tiki spice, citrus and soda water.
-  Millenium Restaurant in San Francisco offers a non-alcoholic cocktail with four large mint leaves, three ounces of Navarro Pinot Noir Grape Juice, soda water and a lemon twist.

JUICE SAMPLERS

6 Bottle Sampler

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

12 Bottle Sampler

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

