

# NAVARRO

## *Vineyards*

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- 2012 White Roan, Mendocino: *Horsing around*
- 2013 Pinot Blanc, Mendocino: *Family ties*
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OUR 2014 SPRING RELEASES

## Conserving resources

Facing drought, an ingenious river otter crossed the highway and started fishing in Navarro's pond. In an attempt to be as resourceful, we have installed wind turbines to minimize vineyard water consumption. A lean season is a good time to stock up; several releases were produced in such small lots that we make them available to our mailing list friends on a first-come basis. This spring we are releasing three dry white wines: Navarro's first Roussanne-Marsanne blend inspired by wines of the

Rhône, our value-packed Pinot Blanc and a crisp Muscat Blanc. Five vigorous red wines and a blushing pretty rosé are also being introduced, plus a luscious *Cluster Select* Gewürztraminer, our top Medal winner ever. Pinot Blanc and Navarrouge are offered with case specials for \$12.33 per bottle, which is a great way to conserve cash. **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



*Eloy Lopez harvesting Garden Spot Pinot Noir at night. Fermentation proceeds very slowly when the grapes arrive cold; the extended fermentation results in more flavorful wines.*

CELLAR RELEASE

## Aging with grace

We first released our 2010 Pinot Noir *Méthode à l'Ancienne* almost two years ago and recently dug into our cellar for the last few pallets as a treat for our mailing list customers. Don't pass up this opportunity to taste this patiently cellared beauty for just \$29.00. Read our customers' comments below. **Gold Medal winner. Best of Class.**

*"A well structured and highly pleasurable wine that is immediately enjoyable."*

*"Light ruby color with cherry, raspberry, earth and spice aromas. On the palate, it's medium/full-bodied, balanced, and smooth with cherry, raspberry, mushroom, and baking spice flavors. Long finish."*

*"Very good body and nose. I enjoyed the tart cherry and cranberry. It outshines a French pinot we paired with the meal as well."*

*"Easily my favorite over the last few vintages and seemed this one would have many good years in front of it..."*

Harvested	Oct. 1-19, 2010
Sugars at harvest	25.2° Brix
Bottled	Sept. 1-6, 2011
Cases available	632
Alcohol	14.1%
Titrateable acidity	7.4 g/L
pH	3.54
Price (750 ml)	\$29.00

## 2012 White Roan

65% Roussanne

35% Marsanne

Mendocino

*Wild Camargue horses, an ancient breed, which we were lucky enough to spot last spring while visiting that magical part of France where the Rhône River runs into the sea.*



*Glen McGorty is the UC Davis Wine-grape Advisor for Mendocino County. He planted Bonofiglio Vineyard to well-regarded clones of the principal white grape varieties grown in France, near the Rhône River, both to supplement his retirement and, more importantly, as a legacy to Mendocino, confirming that these varietals can thrive in our county.*



## Horsing around

**W**e purchased Marsanne, Roussanne and Viognier grapes from Bonofiglio Vineyards in 2012. After pressing, the Marsanne juice was cool-fermented in an oak oval; the Roussanne and Viognier began their fermentations in stainless steel and then were racked to seasoned oak barrels and puncheons for aging on light lees. After eight months in barrel, the wines appeared ready to bottle; blending tastings began in May 2013.

First we held a staff tasting of 2011 Roussanne, Marsanne and Viognier blends, primarily

from the south of France, to educate our palates. Blending Day 1: The panel tasted fully identified individual lots. Roussanne seemed the most flavorful and complete, the Marsanne seemed fuller, aromatic, but needed some weight in the mid-palate. The Viognier

Harvested	Sept.20/Oct.1,'12
Sugars at harvest	23.1° Brix
Bottled	June 28, 2013
Cases produced	652
Alcohol	13.6%
Titrateable acidity	7.1 g/L
pH	3.34
Price (750 ml)	\$18.00

was spicy and aromatic but with discernible heat in the finish. Day 2: Five different combinations of Marsanne, added to Roussanne, were tasted blind; six out of seven tasters chose a blend with 65% Roussanne and 35% Marsanne. Day 3: Using the previous day's winning blend as the new base wine, four wines were tasted with varying additions of Viognier; five out of eight of us liked no addition and two liked the lowest addition, so we corralled our choice to just Roussanne and Marsanne for this bottling. Texture and viscosity take center stage; crisp with a touch of wet stone and pine needles, making this an invigorating alternative to Chardonnay. Pairs well with grilled halibut, chicken with artichoke hearts or sushi. **Gold Medal winner.**



## 2013 Pinot Blanc Mendocino (Dry)

*Jim Klein, Navarro's winemaker, inspecting grapes before harvest. Much of Jim's time is spent in the vineyards; in the winter he checks vineyard drainage, in the spring pruning levels and suckering, in the summer he assesses crop load and disease issues, finally, before harvest, checks thinning results and ripeness.*



*A Pinot vine with both white and grey fruit; even within the blanc clusters are small gris berries.*

## Family ties

In addition to the color mutations, black, grey and white, at least 156 European grape varieties have been identified by DNA analysis to have a direct parent-offspring relationship with Pinot. Surprisingly, Pinot is the parent of Chardonnay and Gamay, the grandparent of Chenin Blanc and Sauvignon Blanc and the great grandparent of Colombard and Cabernet Sauvignon. Pinot has been propagated by vegetative reproduction for centuries and the variety is thought to have existed for about 2,000 years; enough time for the vine to mutate into more than 1,000 registered clones. French ampelographers found white mutations of Pinot Gris in Chassagne-Montrachet in 1895, and then in Nuits-Saint-Georges in 1896, which means the white mutation had occurred at least twice and was

not a mutation of Pinot Noir as previously thought. Pinot Blanc's viticultural characteristics are similar to Gris and Noir: early bud-break and ripening, requiring a temperate climate, small berries and a susceptibility to fungal diseases. August 2013 was warm in Mendocino, consequently harvest was about ten days earlier this

vintage as compared to 2012. After destemming and pressing, the juice was cool-fermented in stainless steel, then racked to French oak puncheons. A cuvée including 6% Chardonnay delighted the staff with its bright, citrus-herbal flavors and fresh clover aromas. Celebrate spring by serving it with fresh Laychee cheese or pair with sausages and fennel-apple slaw for an affordable supper.

Harvested	Sept. 16, 2013
Sugars at harvest	22.7° Brix
Bottled	Feb. 12, 2014
Cases produced	1217
Alcohol	13.7%
Residual sugars	0.2%
Titratable acidity	6.9 g/L
pH	3.32
Price (750 ml)	\$15.00



### Spring Case SPECIAL!

Buy it by the case for only \$148.00; a savings of \$32.00. That's only \$12.33 per bottle.

**2012 Muscat Blanc**  
*Estate Bottled (Dry)*  
*Anderson Valley, Mendocino*

*Miguel Hernandez suckering Navarro's Hammer Olsen Muscat. In the winter, the vine being suckered was pruned to produce about twenty four shoots. The vine produced many times more shoots than that during the previous growing season and it was Miguel's task to remove the extras.*



*Another of Ted's favorite reads by Robinson, Harding and Vouillamoz. Muscat's viticultural characteristics are described as: "Susceptible to powdery mildew, botrytis bunch rot and hymenoptera..." Sometimes a dictionary is handy when reading this encyclopedic tome and hymenoptera are one of the largest orders of insects, comprising sawflies, wasps, bees and ants. That's our observation as well; it's hard for bees (below), ants, and wasps (and humans too) to resist Muscat's floral aromas.*



## Hip hop

The largest plantings of Muscat Blanc à Petits Grains are in Italy, with most of the 33,000 acres going into the production of the sweet and slightly sparkling Moscato d'Asti. Production of California's sweet, fizzy Muscat wine is currently setting new records as the popularity of this wine style continues to woo more and more young wine drinkers. We suspect that many of these younger drinkers will eventually graduate to drier wines, as did the previous generation, who once clamored for White Zin. After forty years of coaxing customers to try our dry Gewürztraminer, we have some worries over increased Muscat grape production. For years the majority of Gewürztraminer wines, California or Europe, were sweet. New visitors to Navarro's tasting room sometimes pass over our flagship Gewürz since they don't

Harvested	Oct. 17, 2012
Sugars at harvest	23.0° Brix
Bottled	May 8, 2013
Cases produced	654
Alcohol	13.5%
Residual sugars	0.2%
Titratable acidity	7.0 g/L
pH	3.31
Price (750 ml)	\$19.50

expect this variety to be dry. We're somewhat relieved we only farm about three acres of Muscat. Not only does the variety present viticultural challenges in Anderson Valley's coastal climate, but to expand sales of this dry bottling, which defies common expectations of residual sugar level, would require years of pleading "Please try it; it's dry!". The juice from our Muscat grapes was cool fermented in oak ovals where the wine rested on the lees for nine months. Aromas of gardenias, narcissus and orange peel with a startling dry finish, this aromatic bombshell is the perfect complement to oysters or prosciutto wrapped asparagus. **Gold Medal winner. Best of Class.**



**2012 Gewürztraminer**  
*Cluster Select Late Harvest*  
*Anderson Valley, Mendocino*

Alfredo Bucio getting ready to pump Gewürz juice into an oak cask for fermentation and aging. The bucket of stainless steel fittings are used to connect hoses, measuring devices, pumps, venturi devices to any tank, destemmer or press in the winery.



Manuel Eligio, Navarro's cellar-master, cleaning the spouts of a bottling machine. Producing sound white wines requires that equipment must be squeaky-clean, especially if the wine contains any fermentable sugars.

## All Star

After the meager 2010 and 2011 vintages, where we bottled less wine than needed, it was a relief to have a decent Gewürz crop in 2012. The bountiful harvest put us in such a confident mood that we decided a big-time gamble was in order. We harvested enough Gewürz to produce the desired quantities of 2012 *Estate Bottled* Gewürztraminer and Edelzwicker but we left about twenty tons of grapes on the vine, hoping the fruit would rot. We visited the field frequently and although *botrytis* was spreading, so were the undesirable molds. Our gamble seemed increasingly reckless with each review. In late November, four days after Thanksgiving, we began harvesting; after tossing fruit with undesirable rots on

Harvested	Nov. 26, 2012
Sugars at harvest	32.5° Brix
Bottled	Feb. 21, 2013
Cases produced	672
Alcohol	9.2%
Residual sugars	16.2%
Titratable acidity	9.1 g/L
pH	3.10
Price (750 ml)	\$69.00
(375 ml)	\$35.00

the ground, we harvested less than seven tons of *botrytised* fruit to produce this honeyed beauty. We began entering this wine in national and international wine competitions in March 2013 and with each Gold medal, or more select accolade, we were convinced we had produced a very special wine. Recently, at a family celebration, we pulled out a 1983 Navarro *Cluster Select* wine, one of our first dessert wines to garner a horde of Gold medals. Everyone at the table swooned. This clean, peachy ambrosia will be delicious decades from now, so save some in your cellar as these age worthy, golden nectars are ideally suited for remembering and celebrating special occasions. Winner of thirteen Gold Medals. **Best of Class. Best of Show.**

## WINNER!

CALIFORNIA STATE FAIR  
**Gold 1 Best of Class**  
 INT'L WINE CHANNEL TV AWARD  
**Gold 1 Best of Show**  
 LONG BEACH GRAND CRU  
**Gold 1 Best of Class**  
 LOS ANGELES COUNTY FAIR  
**Gold 1 Best of Class**  
 MENDOCINO COUNTY FAIR  
**Gold 1 Best of Show**  
 NATIONAL ORANGE SHOW  
**Gold 1 Best of Class**  
 NORTH COAST WINE CHALLENGE  
**Gold 1 Best of Class**  
 NORTH OF THE GATE WINE COMPETITION  
**Gold 1 Best of Show**  
 ORANGE COUNTY FAIR  
**Gold**  
 RIVERSIDE INT'L WINE COMPETITION  
**Gold 1 Best of Class**  
 SAN FRANCISCO INT'L WINE COMPETITION  
**Gold 1 Best of Show**  
 SUNSET INT'L COMPETITION  
**Gold 1 Best of Class**  
 TASTERS GUILD INT'L WINE COMPETITION  
**Gold**

Navarro garners a lot of Gold medals, but this is our first wine for a perfect score of thirteen Gold medals out of thirteen entries. Seven times Best of Class and four times Best of Show.

# 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.

*Aimee Hanson, 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 our One-Cent ground shipping offer. Navarro's farm-direct wines always represent an excellent value and our*

*specially priced samplers feature discounts up to 24% until April 30.*



**No. 1** 10 bottles

## All new

A bottle each of Navarro's ten new releases: three dry, crisp whites, a delightful rosé, five medal winning reds and a luscious *Cluster Select* Gewürztraminer.

2013 Pinot Blanc Mendocino (Dry)

2012 Muscat Blanc Estate Bottled (Dry)

2012 White Roan Mendocino

2013 Rosé Mendocino (Dry)

2012 Navarrouge Mendocino Red Table Wine

2011 Pinot Noir Deep End Blend

2011 Syrah Mendocino

2011 Grenache Mendocino

2011 Zinfandel Old Vine Cuvée

2012 Gewürztraminer Cluster Select (375 ml)

#1—10 bottle Sampler

**\$199.00**

Savings of \$51.00



**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.

2013 Pinot Blanc Mendocino (Dry)

2012 Muscat Blanc Estate Bottled (Dry)

2012 White Roan Mendocino

2013 Rosé Mendocino (Dry)

2011 Syrah Mendocino

2011 Zinfandel Old Vine Cuvée

#2A—12 bottle Sampler

**\$199.00**

Savings of \$49.00



#2B—6 bottle Sampler

**\$109.00**

Savings of \$15.00

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

## Voted most popular

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

2013 Pinot Blanc Mendocino (Dry)

2012 Navarrouge Mendocino Red Table Wine

2013 Rosé Mendocino (Dry)

#3A—12 bottle Sampler

**\$157.00**

Savings of \$33.00



#3B—6 bottle Sampler

**\$83.00**

Savings of \$12.00

#3C—3 bottle Sampler

**\$44.00**

Savings of \$3.50

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

## Springtime whites

White wines with an emphasis on crisp fruit flavors for springtime pleasure. Choose one, two or four bottles each.

2013 Pinot Blanc Mendocino (Dry)

2012 Muscat Blanc Estate Bottled (Dry)

2012 White Roan Mendocino

#4A—12 bottle Sampler

**\$167.00**

Savings of \$43.00



#4B—6 bottle Sampler

**\$89.00**

Savings of \$16.00

#4C—3 bottle Sampler

**\$47.00**

Savings of \$5.50

**No. 5** 12, 6, 3 bottles

## Red & Gold triad

One, two or four bottles each of three new Gold Medal winning red releases.

2011 Syrah Mendocino

2011 Grenache Mendocino

2011 Zinfandel Old Vine Cuvée

#5A—12 bottle Sampler

**\$259.00**

Savings of \$65.00



#5B—6 bottle Sampler

**\$137.00**

Savings of \$25.00

#5C—3 bottle Sampler

**\$71.00**

Savings of \$10.00

**No. 6** 12, 6 bottles

## Solid Gold

One or two bottles each of six Gold Medal winning wines earning a total of 22 Gold medals in National and International competitions.

2012 Muscat Blanc Estate Bottled (Dry)

2012 White Roan Mendocino

2011 Syrah Mendocino

2011 Zinfandel Old Vine Cuvée

2011 Pinot Noir Méthode à l'Ancienne

2012 Gewürztraminer Cluster Select (375 ml)

#6A—12 bottle Sampler

**\$239.00**

Savings of \$72.00



#6B—6 bottle Sampler

**\$127.00**

Savings of \$28.50



Navarro usually ships 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 Chris Spazek, 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.

## 2013 Rosé

Mendocino

94% Grenache, 6% Carignan

*Jim Klein and Ed Pallini (Debbie's father). We've been purchasing grapes from the Pallini family every year since 1991 and you can count on Ed's footprints in the vineyard during the growing season.*



## Rosebud

Just like Pinot, Grenache comes in three colors: white, grey and black. We're confident that the red wine, being sold in this newsletter as Grenache, is produced from the Grenache *Noir* grape variety but suspect that some, or perhaps all, the Grenache grapes in this rosé bottling, are of the *Gris* variant. The fruit comes from Debbie Pallini's ancient head-trained vines, planted by her father and grandfather in 1952. Our first efforts in making a deeply colored red wine from this variety were disappointing, so in 2002 we decided to try producing a rosé. We were delighted with the results and with the aromatics in Debbie's grapes. This perfume is a characteristic of the *Gris* variety but it is enhanced by the fact that Pallini's site is especially cool. Whatever the exact type of Grenache, we are tickled pink with the rosé wines produced from this vineyard. In 2013, to augment



*Filling bottles with rosé.*



*After the cork is inserted, the bottles are left upright for a little while, then Josephina Eligio packs them neck down. We prefer to label later; that way we can examine each bottle to make sure there are no "leakers" or other problems.*

Pallini's grapes, we sourced a small amount of Grenache *Noir* from Al Tollini, a much appreciated grower of grapes for Navarro's Zinfandel. To add complexity to the cuvée, we also purchased old-vine Carignan from Al's grandfather. So although our model for rosé comes from the south of France, the grapes for this bottling were grown by the descendants of Mendocino's

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Harvested	Sept. 26-Oct. 14, '13
Sugars at harvest	24.2° Brix
Bottled	Feb. 11, 2014
Cases produced	798
Alcohol	13.6%
Titratable acidity	7.1 g/L
pH	3.31
Price (750 ml)	\$17.50

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industrious Italian immigrants. Dry with suggestions of rose petal, vanilla and strawberry and a delicate pink cast, this wine is a pretty addition to bouillabaisse, crab cakes or risotto primavera.



## 2012 Navarrouge

### Mendocino Red Table Wine

*Bins of fully fermented Pinot Noir ready for pressing. The 2012 harvest was plentiful since each and every wine-grape variety bore a full crop; the only way we could possibly keep up was to start pressing at 3 AM each day. Navarro's harvest hours were slightly longer than your local 7-11 minimart.*



*Twice a day during red wine fermentation, Lacey, Julia, Jessica and Nick punch-down the skins back into the fermenting juice. This is a task requiring strength and endurance so we generally assign it to our youngest and fittest tasting-room staff and harvest interns.*

## Splish, splash

Two thirds of this 2012 vintage of Navarrouge was produced from old vine Syrah and Zinfandel grapes. The grapes of this base cuvée were sourced from benchlands in the Russian River Valley near Ukiah, which is warmer than the Anderson Valley, from growers whose names are familiar in our newsletters: Tollini, Pallini, McDowell and Dark Horse. The remaining third of the wine was produced from unused

portions of lots that went into Navarro's 2012 varietal bottlings: Pinot Noir, Grenache and Carignan. Each year the blend of grapes used in Navarrouge varies and in the past the red varieties we've added include Cabernet Sauvignon, Cabernet Franc, Merlot, Valdiguié, Petit Sirah, Dolcetto, Cinsaut, Mourvèdre and Sangiovese. Regardless of our choice of red

varieties, the grapes are fermented in open top tanks, punched down, rather than pumped, to avoid extracting coarse tannins, then aged in French oak barrels, typically for ten months. After we've added all the red varieties, near the end of Navarrouge blending trials, we sometimes add a splash of white wine to improve aromatics and balance the tannins. In the past we've used Chardonnay and Riesling but this year we've added 2.5%

puncheon-aged Sauvignon Blanc. Not surprisingly, the 2012 Navarrouge is complex and full bodied with brambly flavors of black cherries, licorice and a hint of tobacco. At this price, the Navarrouge will disappear faster than Nonna's Bolognese sauce. **Silver Medal winner.**

Harvested	Sept.20-Oct.14,'12
Sugars at harvest	23.5° Brix
Bottled	Aug. 20-22, 2013
Cases produced	2899
Alcohol	13.4%
Titrateable acidity	6.0 g/L
pH	3.80
Price (750 ml)	\$15.00



## Spring Case SPECIAL!

Buy it by the case for only **\$148.00**; a savings of **\$32.00**. That's only **\$12.33** per bottle.

**2011 Syrah**  
Mendocino

Heath Dolan at Dark Horse Vineyards. The Dolan family members are experienced wine-makers, as well as grape-growers, making it easy for us to communicate Navarro's needs. Since both the Grenache Noir and Syrah were biodynamically grown by Dark Horse Vineyards, on volcanic soil, there is definitely a sense of place in these two wines.



Fermentation on native yeasts generally begins several days after the grapes are crushed into these fermenters; once the native yeast have initiated the process, Taylor Mattus adds some well-known yeast to guarantee that the fermentation finishes cleanly.



Ulises Garcia replaces the stainless steel tank top after punching the must down on newly crushed grapes. We replace the top with a cloth mesh once the fermentation is bubbling, releasing carbon dioxide and some alcohol.

## Historic value

Urban legend says that Syrah came from Syria or Persia, hence the name Shiraz. 1998 DNA research would indicate otherwise. Mondeuse Blanche, one of Syrah's parents, is a Savoie variety grown in eastern France near the Alps, in the departments of Ain, Isère and Haute-Savoie. Dureza, the other parent, is an almost extinct variety grown close by in the Drôme and Isères. Since Syrah was a spontaneous vineyard cross, the two varieties would have had to grow in close proximity and remote Isère, in the French Rhône-Alps, seems to be the most probable place of origin. The anthocyanins in Syrah skins are higher than many other red wine grape varieties making its wine suitable for long term aging and maturation. To soften Syrah's tannic edge, Navarro's tasting panel chose a blend which included twenty percent Dark Horse Grenache. Dark and earthy, it has hints of black currant, plum and coffee. **Gold Medal winner.**

Harvested	Oct. 15, 2011
Sugars at harvest	25.0° Brix
Bottled	Aug. 24, 2012
Cases produced	530
Alcohol	13.9%
Titratable acidity	6.7 g/L
pH	3.64
Price (750 ml)	\$27.00

## Geography lesson

Grenache (*Garnacha*) most likely originated in Spain and the strength of the Aragon Kingdom accounts for the wide dispersal of the grape around the western Mediterranean. The earliest mention of Garnacha is about 1513 under the name *Aragones*, designated as a black-berried variety from Madrid. In 2006, Italian researchers challenged that hypothesis asserting that the variety came from the island of Sardegna where it is known as *Cannonau*. However, all three color variants, black, grey and white, exist in Spain but not in Sardegna. More recent genetic studies indicate significant clonal diversity of Garnacha in Spain but not in Sardegna. Grenache produces fruity red wines but it is typically blended with grape varieties with more color and tannin. As is the custom in Châteauneuf-du-Pape, we blended in sixteen percent Dark Horse Syrah; boldly chewy with hints of sandalwood, cloves, black olives and cassis. **Gold Medal winner.**

Harvested	Oct. 15, 2011
Sugars at harvest	26.1° Brix
Bottled	Aug. 29, 2012
Cases produced	120
Alcohol	13.7%
Titratable acidity	6.0 g/L
pH	3.65
Price (750 ml)	\$27.00

## 2011 Zinfandel

Old Vine Cuvée  
Mendocino

*We enjoy Ed Berry's determination and no-nonsense attitude in delivering his crop.*



*Al Tollini has several blocks of Zinfandel; the wine produced from a block planted in 1932 is routinely a part of Navarro's Old Vine Zinfandel.*

## Crisis control

**D**elivering fully-ripe Zinfandel to Navarro in 2011 wasn't easy. A series of storms in the first week of October created crummy growing conditions and Zinfandel, with its tight clusters, is especially prone to rot. We only had a few days warning of the impending storm. We quickly harvested any of Navarro's fields that were ripe and we advised our red wine-grape growers in the Russian River Valley to do the same. "If the fruit is ripe, get it harvested before the storm!" Farming is all about crisis management and most experienced farmers have seen storms and have lost crops before. They are well aware that their performance during just two days of grace

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Harvested	Sept.20-Oct.1,'11
Sugars at harvest	26.8° Brix
Bottled	Aug. 30, 2012
Cases produced	341
Alcohol	15.4%
Titratable acidity	6.7 g/L
pH	3.78
Price (750 ml)	\$27.00

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would determine a sizeable portion of their 2011 income. Ed Berry has a perfect site for Zinfandel and he had two blocks of 65-year-old vines with deliciously ripe fruit. He sprang into action and lined up a crew right after we phoned and harvested his two best lots. Al Tollini's best field was ripe, but he decided to wait until the last minute before the storm to squeeze the last little bit of ripeness out of his 80-year-old vines. This wine is a testament to the doggedly hard work of these two growers; the old-vine Zin we produce from their grapes is as intense and full of character as are the farmers who tended the vines. The fruit was destemmed, fermented in open-top tanks for two weeks then the must was pressed and the wine aged in French oak barrels for 10 months; gutsy with intimations of wild blackberries, tea and black figs. **Gold Medal winner.**



PENNY  
ROYAL



*Pennyroyal Farm kicked off 2014 with kudos in both the Los Angeles Times and the San Francisco Chronicle.*



*All of our cheeses are made within hours of milking, which is part of the wizardry of Pennyroyal.*

## Cheese wiz

For cheese lovers, whose childhood memories unfortunately include yellow goop which squirted out of a pressurized can, it is sometimes a surprise to learn that cheese, real cheese, is a seasonal product. Pennyroyal Farm is Navarro Vineyard's sister farm in Boonville. Between the end of February and the end of March, about two hundred kids and sixty lambs will be delivered in Pennyroyal's barn. To maintain the vigor of our flocks, we do not milk in January and February or the beginning of March. Our first fresh cheese, Laychee, will not be available until mid-March and our surface ripened Bollie's Mollies will not be ready until two weeks later. During the dry months, Pennyroyal's Vintage and Reserve Boont Corners remain available; three pound rounds have been carefully aging on wooden planks for four to ten

months and are complex and yummy. Pennyroyal's *Farm to Table Program* is the best way to taste handmade, local, seasonal cheeses delivered overnight at their peak of flavor. As a member, five times a year you will receive a selection of three seasonal cheeses with a combined weight of about 1 3/4 pounds. The annual cost of a five-shipment Pennyroyal *Farm to Table Program* is \$199, about a 20% discount off retail. The next *Farm to Table* shipment goes out at the end of March. To join, you can put a note on the enclosed order form, sign up on line at [www.PennyroyalFarm.com](http://www.PennyroyalFarm.com) or give Navarro's staff a phone call.

### 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!