

NAVARRO

Vineyards

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OUR 2016 SPRING RELEASES

Wet and wild

Wet and wild storms in the Anderson Valley this winter have been a relief after the drought and help ensure that Navarro can wet your whistle with delicious, affordable wines. 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: Navarro's value-packed Pinot Blanc, a dry Muscat Blanc with crisp orange-peach flavors and a Roussanne-Marsanne blend inspired by the wines of the Rhône. Five Gold Medal winning red wines and a blushing pretty 2015 Rosé are also available. Pinot Blanc and Navarrouge are offered with case specials as little as \$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 & Deborah Cahn
Aaron & Sarah Cahn Bennett*



Navarro's tasting room staff are wine-savvy and will be pleased to answer any of your wine questions.

Recent press

2013 Chardonnay, Mendocino \$19.00

"It's easy to appreciate the buttery aromas, vivid and tangy fruit like crisp apples and Bosc pears, and lively texture with appetizing acidity, elegance and raciness. It's not a big wine but a finely detailed one."—Wine Enthusiast

2013 Chardonnay, Première Reserve \$25.00

"Light apple and Anjou pear aromas, tangy fruit flavors shaded by butter and almond, and a supple texture add up to a sleek and flavorful wine. This is balanced, medium bodied and reflects the house style of Navarro that ensures a svelte mouthfeel with no rough edges."—Wine Enthusiast

2014 Sauvignon Blanc, Cuvée 128 \$19.00

"Both elegant and refreshing, this citrus and floral-infused wine follows the Navarro house style for whites, which includes great balance, rounded mouthfeel and honey and floral accents. It's medium bodied, vibrant with acidity and wonderfully complex."—Wine Enthusiast

2013 Pinot Noir, Anderson Valley \$19.50

"This straightforward, well-balanced, medium-bodied wine has everything in place for the lunch or dinner table. Aromas and flavors resemble red cherry, cranberry and light spices, while the body is not too light or too full."—Wine Enthusiast

2014 Navarrouge, Mendocino \$16.00

"Need a recommendation for a good house wine? This medium-bodied red has moderate fruit flavors, good structure from acidity and tannins, and a nice feeling of completeness. It is a catch-all blend of Zinfandel, Pinot Noir and four other grape varieties."—Wine Enthusiast

2015 Pinot Blanc Mendocino (Dry)

Jim Klein, winemaker, and Gaia. Jim and his dog spend a lot of time in this truck; an important responsibility is making sure the grapes harvested for Navarro are carefully farmed, requiring several visits to each grower throughout the year.



Navarro's crush pad at 3:30 AM. During harvest we open the winery at 3 AM to begin processing the grapes that our vineyard crew began harvesting at 1 AM. By late morning we've completed destemming and pressing estate grown fruit which leaves the rest of the day to process grapes from outside growers.

Whacky timing

Harvest 2015 was unusual. In fact, the entire season bordered on bizarre. Due to a warm winter budbreak was early, in February, with warm days and frosty nights.

Then in May, when the vines were flowering, the weather turned cold and windy for the entire month reducing crops in some varieties dramatically. Schizophrenic summer weather, constantly shifting from hot to cool, confused us and the vines even more. As expected with an early budbreak, harvest was also early, at the end of August instead of September. One would expect

that early ripening grape varieties should always ripen their fruit before late ripeners. Not so in 2015! Ed Berry's Zinfandel, usually a late ripener, was harvested before this year's early-ripening Pinot Blanc. Unpredictable ripening created some logistical problems in the winery. Fortunately we still had tanks free to slowly cool ferment

the Pinot Blanc juice. After fermentation, the wine was aged four months in seasoned French oak casks improving mouth-feel and adding a yeasty element. In prior vintages we found that small additions of Chardonnay lengthened the palate; in 2016, after a series of tastings, we decided on a 12% addition. This gem has flavors of quince, Asian pear and tangerine with a flinty, tart finish.

Harvested	Sept. 2, 2015
Sugars at harvest	23.1° Brix
Bottled	Feb. 17, 2016
Cases produced	912
Alcohol	12.6%
Titratable acidity	7.0 g/L
pH	3.38
Price (750 ml)	\$15.00



Spring Case SPECIAL!

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

2014 Muscat Blanc

Estate Bottled (Dry)

Anderson Valley, Mendocino

Manuel Eligio cleaning the inside of an oak oval. Navarro's experience, and recent French research, shows that refrigerated fermentation in oak ovals and aging *sur lie* produces superior wines than if the wine was fermented and aged in stainless steel or barrels.



Green, white and gold

Asparagus (*spargel*) is so loved in Germany it is nicknamed “Königsgemüse” (King’s vegetable). Asparagus season begins in April and runs through June; during this time asparagus dishes are on the menu at most restaurants and homes in Germany and Alsace. White asparagus are those shoots that haven’t seen sunlight and are harvested when the tips of the plant start to lift the lightly mounded dirt on the ground’s surface. White asparagus is milder in taste than green asparagus and, during a spring trip to Germany, we discovered that it is a national obsession. The Alsatian wine that is traditionally served with *spargel* is a dry Muscat; the wine’s piquant acidity is refreshing and its flavors and floral bouquet bespeak springtime. Even the wine’s pale gold color, with greenish

highlights, suggests it accompany springtime veggies. The *Muscat Blanc à petits grains* grapes were grown in the lower part of Navarro’s Hammer Olsen vineyard with a high clay content in which this variety thrives. The grapes were harvested at night, when the fruit was cold, to minimize any harshness from the skins during pressing. Then the juice was

Harvested	Sept. 18, 2014
Sugars at harvest	23.8° Brix
Bottled	May 14, 2015
Cases produced	577
Alcohol	13.7%
Titrateable acidity	8.0 g/L
pH	3.26
Price (750 ml)	\$19.50

cold fermented and aged on the lees for eight months in French oak ovals adding an intriguing earthy note to the orange-spring herb flavors. Try it with asparagus, white or green, *machts nichts*. **Gold Medal winner.**

The crew suckering Muscat on a stormy day. (We’re not complaining about the weather.)

2014 White Roan Mendocino

Bill Mitchell tasting and rating white wine during a weekday morning staff tasting. A typical blending tasting involves four to six wines; the various sample bottles are marked only with a number as the contents aren't disclosed in these "blind" tastings until everyone has voted.



Chris Spazek and Ulises Garcia filling barrels. This wine was produced from Roussanne and Marsanne grapes harvested from Bonofiglio Vineyards and aged six months in seasoned French oak barrels.

Horse sense

On occasion, when we serve a French wine with dinner, we are disappointed. This is especially true if we have tasted the same wine in France. Tasting wine in the region where it is produced, well... that's a horse of a different color. So it was with white wines of the Rhône; we had never been enthusiasts. However, after spending a couple of weeks in Provence, tasting scads of local wines, we changed horses in midstream and were anxious to produce wine from the same varieties at Navarro. The white wines, frequently blends of Roussanne, Marsanne and Viognier, astounded us with their rich texture and generous mouthfeel. During the 2012 harvest, we produced wines from Roussanne, Marsanne and Viognier grapes. In the spring, we selected a blend of about two thirds Roussanne and one third Marsanne, a

ratio that was maintained in our 2013 and this 2014 *White Roan* vintage. Naming a wine "67% Roussanne and 33% Marsanne" is a mouthful so we horsed around and decided to name it *White Roan*, in honor of a white horse we had met next to a gypsy wagon in France. In 2015, the grower who provided the Roussanne and Marsanne grapes, sold them to a larger winery. No use beating a dead horse; this is the final appearance of *White Roan*. So saddle up and fill your cellar with the lavish nutty texture, whiffs of white flowers and opulent mouthfeel of this purebred filly. **Gold Medal winner.**

Harvested	Sept. 12-20, 2014
Sugars at harvest	22.5° Brix
Bottled	June 24, 2015
Cases produced	362
Alcohol	13.4%
Titrateable acidity	7.0 g/L
pH	3.25
Price (750 ml)	\$19.50

NAVARRO SAMPLERS AND GIFTS

New wine releases at savings up to 28%

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 plus three Navarro favorites; six robust reds, five crisp whites and a delightful springtime rosé.

2015 Pinot Blanc
Mendocino (Dry)

2014 White Roan
Mendocino

2013 Chardonnay
Première Reserve

2014 Muscat Blanc
Estate Bottled (Dry)

2014 Gewürztraminer
Estate Bottled (Dry)

2015 Rosé
Mendocino (Dry)

2014 Navarrouge
Mendocino Red Wine

2013 Pinot Noir
Méthode à l'Ancienne

2013 Syrah
Mendocino

2013 Grenache
Mendocino

2013 Barbera
Mendocino

2013 Zinfandel
Old Vine Cuvée

#1—12 bottle Sampler
\$225.00
Savings of \$47.00



Chris Spazek and the rest of Navarro's 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 28% 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.

2015 Pinot Blanc
Mendocino (Dry)

2014 White Roan
Mendocino

2014 Muscat Blanc
Estate Bottled (Dry)

2015 Rosé
Mendocino (Dry)

2013 Grenache
Mendocino

2013 Syrah
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.

2015 Pinot Blanc
Mendocino (Dry)

2014 Navarrouge
Mendocino Red Wine

2015 Rosé
Mendocino (Dry)

#3A—12 bottle Sampler
\$159.00
Savings of \$35.00



#3B—6 bottle Sampler
\$82.00
Savings of \$15.00

#3C—3 bottle Sampler
\$43.00
Savings of \$5.50

No. 4 12, 6 bottles

Springtime Whites

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

2015 Pinot Blanc
Mendocino (Dry)

2014 White Roan
Mendocino

2014 Muscat Blanc
Estate Bottled (Dry)

2014 Gewürztraminer
Estate Bottled (Dry)

2014 Pinot Gris
Anderson Valley

2014 Sauvignon Blanc
Cuvée 128

#4A—12 bottle Sampler
\$179.00
Savings of \$45.00



#4B—6 bottle Sampler
\$95.00
Savings of \$17.00

No. 5 12, 6 bottles

Red & Gold Sextet

One or two bottles each of six Gold Medal winning red releases from the temperate 2013 vintage.

2013 Barbera
Mendocino

2013 Grenache
Mendocino

2013 Pinot Noir
Méthode à l'Ancienne

2013 Syrah
Mendocino

2013 Zinfandel
Old Vine Cuvée

2013 Navarrouge
Mendocino Red Wine

#5A—12 bottle Sampler
\$249.00
Savings of \$63.00



#5B—6 bottle Sampler
\$129.00
Savings of \$27.00

No. 6 12, 6 bottles

Strictly Pinot

One or two bottles each of these six Gold Medal winning Pinot Noir wines, fermented by the ancient method and aged exclusively in French Oak barrels.

2013 Pinot Noir
Deep End Blend

2013 Pinot Noir
Anderson Valley

2013 Pinot Noir
Méthode à l'Ancienne

2013 Pinot Noir
Méthode à l'Ancienne
UNFILTERED

2012 Pinot Noir
Méthode à l'Ancienne

2011 Pinot Noir
Méthode à l'Ancienne

#6A—12 bottle Sampler
\$297.00
Savings of \$114.00



#6B—6 bottle Sampler
\$159.00
Savings of \$46.50



Pam Slingerland 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, but if you prefer talking to Pam, 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.

2015 Rosé

86% Old Vine Grenache
14% Old Vine Carignane
Mendocino (Dry)

Harvest intern
Mehgan Holt at the
grape destemmer.
All the grapes for
this bottling were
destemmed and the
juice was allowed
to macerate with the
skins to pick up some
color and body.



Dazzled

Cold and windy weather when the grapevines are in flower can have a variety of consequences for grape clusters. The most widespread effect we saw in 2015 was a reduction in berry size within each cluster. Not only were most berries for each variety smaller than in prior vintages, but the clusters typically were a mixture of small two-seeded berries with many even smaller, one-seeded berries. Rosé wines are produced from destemming red grapes and letting the clear juice macerate with the red skins to pick up color and body. Experience has taught us how much time each vineyard lot needs to spend macerating. However, berry size affects the ratio of juice to skins so we had to decrease our skin-contact time in 2015 to compensate for the tiny grapes. In January 2016, after the wines had clarified, we tasted the various wines and we were dazzled with the Pallini Grenache which



Ulises Garcia bottling
Mendocino Rosé. The
machine in the fore-
ground cleans the bottles
before they are filled
with wine.

is 86% of this bottling. Not only did the wine exhibit its typical strawberry-like flavors, but in 2015, there is also a panoply of seductive tropical-fruit flavors. The Tollini Carignane, 14% of the cuvée, adds suggestions of spring herbs and a firm backbone. Because of reduced 2015 crop and reduced juice yield, we bottled less *Mendocino* Rosé than in prior years! A perfect complement for bouillabaisse with a dollop of rouille.

Harvested	Sept. 10 & 29, '15
Sugars at harvest	23.9° Brix
Bottled	Feb. 16, 2016
Cases produced	672
Alcohol	13.5%
Titrateable acidity	7.4 g/L
pH	3.32
Price (750 ml)	\$17.50

2014 Navarrouge
Mendocino Red Wine

Jose Solano picking Pinot Noir. He's wearing a harness with a hook which holds the grape bucket; both hands are free to rapidly pick every cluster. Jose typically picks over a ton of fruit per evening.



The Navarrouge was aged ten months in seasoned French oak barrels.



Tartrate crystals on a cork. Tartaric acid is the primary acid found in grapes and wine. Rather than heavily process the wine to eliminate potential crystals as the wine ages, we prefer our wine to be in a more natural state. Tartrate crystals are affectionately known as "wine diamonds."

Gluggable

The primary two varietals in Navarro's house red changed with the 2013 vintage. Rather than a Syrah-Zinfandel blend that we had produced for several years, we blended Zinfandel and Pinot Noir, which yields much gentler tannins; we wanted the wine to be accessible and enjoyable upon release. We chuckled at one of the first customer reviews. "Simultaneously simple yet complex, this somewhat odd-ball blend is mainly zinfandel and pinot noir. Lifted, aromatic, yet a bit brambly and gluggable. Get it while the gettin's good." Okay, we admit to oddball. Because the individual components were aged almost a year in

seasoned, rather than new, French oak barrels, the oak flavors aren't center stage so the wine is definitely fruit driven and, on first sip, might seem simple. Nonetheless,

it is a complex blend of five different varietal wines, produced from grapes grown mostly on senior-citizen aged vines, whose flavor profiles are well-etched. We kept the same Zin-Pinot formula for this 2014 vintage. Zinfandel, 43% of the blend, dominates with suggestions of blackberry and forest floor. Pinot, the second largest player, 23% of the blend,

chimes in with red cherry flavors and gentle tannins. Smaller additions of Syrah, Grenache and Carignane add suggestions of black cherry, strawberry and herbs. Tastes great, priced great, it's gluggable, so get it while the gettin's good. **Gold Medal winner.**

Harvested	Sept. 17-28, 2014
Sugars at harvest	24.6° Brix
Bottled	Aug. 11-12, 2015
Cases produced	2715
Alcohol	14.3%
Titrateable acidity	7.1 g/L
pH	3.65
Price (750 ml)	\$16.00



Spring Case SPECIAL!

Buy it by the case for only \$159.00; a savings of \$33.00. That's only \$13.25 per bottle.



Punching down Grenache to keep the tannins supple. This bottling is 76% Grenache, 17% Syrah and 7% Mourvèdre

produced entirely from biodynamically grown grapes grown at Dark Horse Vineyards by Paul, Heath and the late Jason Dolan.



The wine press' first squeeze of fermented red must. All of Navarro's wines are produced entirely from free-run juice and the first pressing; the later pressings are more astringent and are always sold off as bulk wine.

Pope's palace

In the Northern Rhône, Syrah is the dominant red wine-grape variety in such well-known appellations as *Côte Rôtie* and *Hermitage*. In Southern Rhône, it is Grenache Noir that dominates the reds, in famous appellations like *Châteauneuf-du-Pape*. When yields are restricted and the microclimate is warm, this variety produces concentrated wines with a core of sweet fruit suggesting strawberry. Grenache wines, however, tend to be lightly colored and soft, consequently producers, including Navarro, blend in other grape varieties; Syrah and Mourvèdre are the two most frequently used with Grenache, the former adding tannins and the latter structure and fragrance. The grapes were fermented in open-top bins so that we could easily and gently shove the skins back into the fermenting must several times a day. After aging ten months in oak barrels, a series of staff tastings resulted in a wine exhibiting flavors hinting of strawberry, rhubarb, currant and cedar. **Gold Medal winner. Best of Class.**

Harvested	Sept. 11-Oct. 9, 2013
Sugars at harvest	25.8° Brix
Bottled	Aug. 19, 2014
Cases produced	294
Alcohol	13.8%
Titratable acidity	6.1 g/L
pH	3.70
Price (750 ml)	\$27.00

Soft touch

Before harvest 2013 we decided that we would experiment with the way we ferment Syrah; our goal was to emphasize the fruit and tame the tannins so that the wine would be more accessible in its youth. Experience has taught us that the tannin structure is softest when we gently shove, by hand, the grape skins back into the fermenting must several times a day. The twist in 2013 was that in half the bins we only destemmed 80% of the fruit; the balance was whole clusters of Syrah that we added to the bottom of the bins before we added the destemmed fruit. Syrah's tannins can be drying and partial whole cluster fermentation is a method to restrain phenolic extraction. After the two lots aged ten months in seasoned French oak barrels, staff tastings were conducted to select the final cuvée; dark cherries, blackberries, forest floor and chocolate linger. **Yum! Gold Medal winner. Best of Class.**

Harvested	Sept. 11-Oct. 9, 2013
Sugars at harvest	26.3° Brix
Bottled	Aug. 19, 2014
Cases produced	317
Alcohol	13.9%
Titratable acidity	6.2 g/L
pH	3.78
Price (750 ml)	\$27.00

Al Tollini pruning his head-trained vines in winter. If you want to find Al, “in the vineyard” is always a good bet.



Al Tollini and Nomor in the vineyard in summer. This Zinfandel is one of the rare times in Navarro’s wine-making history where the base wine was so good that it couldn’t be improved by adding in wine from another site, even Al’s sixty-year-old Zin field a stone’s throw away!

People’s wine redux

Barbera is a productive variety and ripens late, typically with high acidity, even in warm climates. It is an ancient variety; thirteenth century Italian cathedral archives reveal that vineyard land contracts provided for the planting of ‘vitibus barbexinis’. In Italy it was known as the “people’s wine” as most growers overcropped the vines to provide vast quantities of thin, but cheap, red wine. Barbera was introduced in California by Italian immigrants but it wasn’t until the 1960’s that growers began to treat the grape seriously by cropping the vine normally, harvesting only ripe grapes and using oak barrels for maturation. Navarro’s Barbera was grown at Al Tollini’s ranch in Redwood Valley on highly desirable red sandy loam. As you can see from the specs, Al likes to get his grapes ripe, so no overcropping here. Aged in seasoned French oak barrels for eleven months; black cherry, licorice, olallieberry and tobacco notes. **Gold Medal winner.**

Harvested	Sept. 27, 2013
Sugars at harvest	25.9° Brix
Bottled	Aug 19, 2014
Cases produced	189
Alcohol	13.7%
Titratable acidity	6.4 g/L
pH	3.59
Price (750 ml)	\$25.00

1932

Almost all of Navarro’s varietal releases are a cuvée created by blending wines produced with grapes of the same variety but grown in different vineyard sites or blocks. The first few tastings of any grape variety determine the relative quality of the various lots, with our favorite becoming the base wine. We produced over a hundred barrels of 2013 Zinfandel from heritage vines, all over sixty years of age. Our favorite was a lot of ten barrels produced from the *Old Block* in Al Tollini’s vineyard, planted by his Dad and Granddad in 1932. You’d think with over 100 barrels to choose from, that we’d be able to improve this wine, even a little. After a couple of tastings it was obvious that the *Old Block* couldn’t be improved upon. It’s delicious but since the grapes are solely from Al’s oldest field, we could only bottle about half of last year’s production; this vintage will sell out quickly. **Gold Medal winner.**

Harvested	Oct. 4, 2013
Sugars at harvest	25.4° Brix
Bottled	Aug. 25, 2014
Cases produced	249
Alcohol	14.9%
Titratable acidity	6.3 g/L
pH	3.87
Price (750 ml)	\$29.00