

NAVARRO

Vineyards



2008 Edelzwicker, Mendocino: *The living is easy*

2007 Chardonnay, *Première Reserve: Chill factor*

2007 Chardonnay, Mendocino: *Fruit stand*

2008 Riesling, Anderson Valley: *October revolution*

2008 Gewürztraminer Table Wine, Anderson Valley: *Big bang for the bucks*

2008 Pinot Gris Table Wine, Anderson Valley: *Soften hard times*

2008 Rosé, Mendocino: *Blushing beauty*

2007 Pinot Noir, Mendocino: *American idol*

2004 Cabernet Sauvignon, Mendocino: *Red Hill and Rattlesnake Canyon*



OUR 2009 SUMMER RELEASES

White spots in the drearies

BOONTLING is a colorful language developed in the Anderson Valley in the late 19th century. One of its more expressive phrases, “white spots in the drearies,” refers to the bouncy lambs born on stormy nights in the rugged hills surrounding Boonville. We like to think of Navarro’s new wines as bright spots in the current economic doldrums. They are handcrafted, deliciously affordable and we guarantee they will bring smiles to the table. This summer we are releasing nine new wines: two Chardonnays, four aromatic whites, a blushing beautiful dry rosé and two robust reds. The value-packed 2008 Edelzwicker,



Gewürztraminer Table Wine and Pinot Gris Table Wine are being offered as case specials with cuddly little price tags of \$10.75 per bottle. Special pricing on samplers and new value-wine case specials as well as *One-Cent ground freight* and reduced air freight for all 12 bottle orders will be available until July 31st.

Thanks for supporting our family farm,

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

SummerCase SPECIAL!

Buy it by the case for only \$129.00; a savings of \$27.00. That’s only \$10.75 per bottle.



Edelzwicker explodes in your mouth like biting into a fresh grape and is dog-gone refreshing. Next time you picnic at Navarro feel free to let your best friend romp in our newly fenced dog park.

The living is easy

Summertime and the living is easy. A chilled bottle of Edelzwicker is your favorite wine to sip while reclining on a beach towel, munching at a redwood picnic table or perched on a tailgate at the ballpark. Its fresh, aromatic flavors are just the thing for a picnic, proof that a wine doesn’t have to be fancy to be enjoyed. The only thing fancy about this wine is the name. We didn’t make the name up; it originated in Alsace where Edelzwicker is a traditional blend (*zwicker*) of Alsace’s noble (*edel*) grape varieties: Riesling, Gewürztraminer, Pinot Gris and Muscat. Navarro’s 2008 bottling is 42% Gewürztraminer, 32% Riesling, 26% Pinot Gris and 2% Muscat. The price tag is particularly delicious. When you purchase it by the case the wine will cost you less than eleven bucks a bottle, leaving money in your pocket for the picnic.

Harvested	Sept.19-Oct.18,'08
Sugars at harvest	23.8° Brix
Bottled	May 5-6, 2009
Cases produced	1596
Alcohol	13.3%
Residual sugars	1.6%
Titrateable acidity	7.9 g/L
pH	3.20
Price (750 ml)	\$13.00

Chill factor

We turn on overhead sprinklers during frosty spring mornings. The icicles forming on the tender swollen buds protect them to about 26°F. If the vines are flowering the crop level can be reduced dramatically. Our 30 year old vineyards produced only two and a half tons per acre in 2007 due to the cold spring.



The Anderson Valley had repeated bouts of chilly, windy weather during the spring of 2007. To our dismay one spell occurred right during flowering and Navarro's Chardonnay vines responded by setting fewer than usual berries. In retrospect, it may have been fortunate that the vines had a light crop because the same miserable, chilly weather beleaguered harvest and the vines

were only able to ripen a minimal crop. The unseasonable weather meant the field ripened unevenly so, as in 2006, we marked the ripest sections of each field and eventually picked them as separate lots. Due to the lighter crop and selective harvesting of the blocks, we were still able to get some beautiful ripe fruit

Harvested	Oct. 10-21, 2007
Sugars at harvest	24.1° Brix
Bottled	June 23-25, 2008
Cases produced	2957
Alcohol	13.6%
Titratable acidity	7.9 g/L
pH	3.35
Price (750 ml)	\$25.00
(375 ml)	\$14.00
(Magnum)	\$49.00



from our best fields. These selected grapes were destemmed, pressed and fermented in new, one and two year old barrels. We contacted the French cooper Billon and, for this wine, selected barrels made from wood grown in the Vosges forest with a medium toast. The wine was aged nine months on the yeast with regular *bâtonnage*, or stirring, and the flavors are rich, yeasty and buttery with a core of apple and pear fruit. Our tasting panel's description of this nuanced wine confirms that it deserves Navarro's *Première Reserve* seal of approval: buttered croissant, apple-pear tart, cantaloupe and caramel apple. It tastes delicious at cellar temperature but don't serve over-chilled or you might dull the wine's aroma and complexity. **Gold Medal winner. Best of Class.**

Sarah is raising Babydoll sheep to weed all of Navarro's Chardonnay vineyards in the summer to save diesel fuel. Sheep consider fresh grape leaves a great delicacy. Their favorite meal consists of the vines' tender trunk suckers and the persnickety critters only settle for grass once the leaves are gone. It is easy to make friends with sheep (top) when you are head-suckering, removing shoots that are too high on the cordon for the sheep to reach.



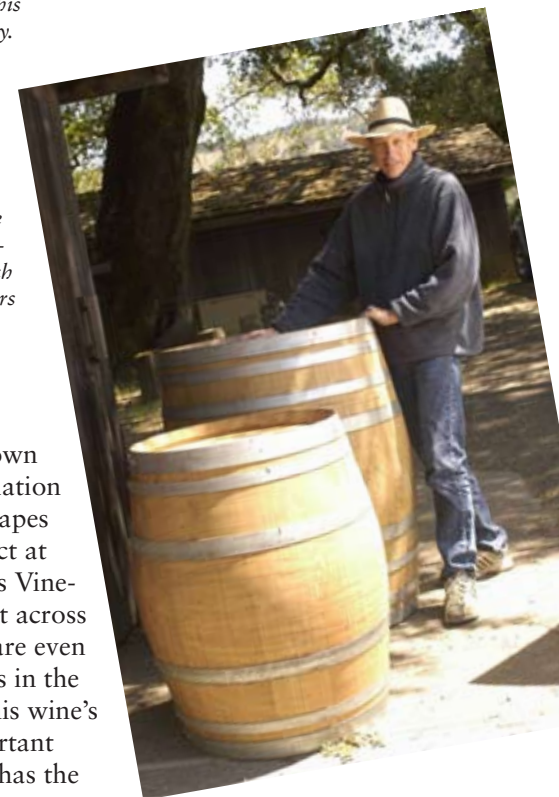
You don't have to be very old to say "yum" to fresh fruit, especially strawberries straight from the garden.

Fruit stand

What differentiates the *Mendocino* from the *Première Reserve* Chardonnay? Most obviously, the *Mendocino* is aged in puncheons and seasoned French barrels so the oak flavors are more subtle than the *Reserve* which is aged in newer barrels. A second difference is the matter of a secondary fermentation which converts malic acid, also found in apples and pears, into lactic acid, which is found in butter and milk. We discouraged a secondary fermentation in half of the *Mendocino* bottling so the wine has a firm backbone of acidity and tastes of crisp, fresh Granny Smiths and Bartletts. The *Première Reserve*, where malolactic fermentation was encouraged in every lot, has more buttery overtones. Despite these winemaking variations, it is the similarity of Navarro's two versions of Chardonnay that is most striking. Although we label this wine

Our neighbors, the Gowans and their ancestors the Studebakers, have been growing a wide variety of apples for over 120 years at the farm next door. We often muse that Navarro's tasting room is actually part of a long tradition of fruit stands in the Anderson Valley, especially when we are selling a wine with as many apple flavors as this Mendocino Chardonnay.

A barrel is about 60 gallons and an oak puncheon is about 135 gallons. Puncheons give texture to a fruity Chardonnay but impart much less toasty, vanilla flavors than a barrel.



Mendocino, all of the grapes were grown in *Anderson Valley*, the priciest appellation in Mendocino County. Most of the grapes were grown under a long term contract at neighboring Ordway's Valley Foothills Vineyards and the balance came from right across the street at Corby Vineyards. There are even some grapes from our estate vineyards in the

Harvested	Oct.10-25, 2007
Sugars at harvest	24.0° Brix
Bottled	June 17-19, 2008
Cases produced	3795
Alcohol	13.5%
Titrateable acidity	8.1 g/L
pH	3.32
Price (750 ml)	\$17.00
(375 ml)	\$10.00

blend so this wine's most important ingredient has the same pedigree as the fruit in our more expensive bottling. The springtime floral aromas are enhanced by lemon custard notes while the bright, crisp style makes it a perfect choice with garden fresh seasonal cuisine. **Gold Medal winner.**

2008 Riesling
Anderson Valley, Mendocino

Fruity, floral esters of a young Riesling remind us of the wildflowers growing between our vines.



Empty bottles are washed, filled with inert gas to protect the wine from oxygen, then filled with Riesling and corked. In 2008 we filled the bottles with a crisp, dry wine in contrast to 2007 when Navarro produced an incredibly delicious Cluster Select but hardly any dry Riesling.

October revolution

We usually wait until late October or early November to harvest Riesling when the grapes begin to rot in Anderson Valley's cold, wet weather. The rot that dominates in the chilly damp is *botrytis*, the noble rot, which shrivels the berry, concentrating grape flavors, sugars and acids enabling us to produce luscious *Cluster Select Late Harvest* wines that have received worldwide acclaim. In early October the grapes were almost perfectly ripe and the weather began to cool after some showers. It was looking good by mid-October; the grapes were now ripe and *botrytis* had started to spread. Then we had a series of early frosts,

Harvested	Oct. 8-18, 2008
Sugars at harvest	24.2° Brix
Bottled	May 12, 2009
Cases produced	1274
Alcohol	13.4%
Residual sugars	0.8%
Titratable acidity	8.4g/L
pH	3.20
Price (750 ml)	\$18.00

one as low as 26°F. That burnt all the leaves, leaving them in a sad brown crumble on the ground. The grapes were left dangling in the direct sun making them susceptible to an ugly stepsister of *botrytis* called *aspergillum*, which adds bitterness and off-flavors to the wine. The frost had sealed our 2008 harvest decision. We would pick all the ripe Riesling for a dry style wine and leave no fruit on the vines to produce a dessert wine. Each vineyard site and clone was fermented as a separate lot and in the spring we selected a cuvée from our four best sites: one lot's predominate flavor is green apple, another resembles red apple, a third adds peachy and floral notes, and the last contributes a citrus, almost tangerine element. Try serving with curry-filled samosas and keep your taste buds open to revolutionary food pairings with this dry, floral stunner.

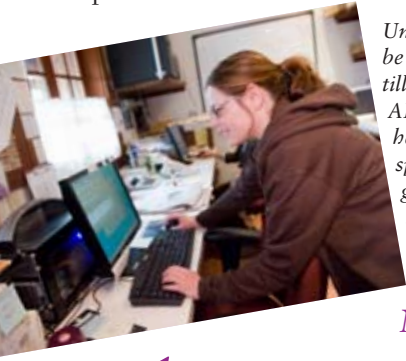
Pre-Release members fill their plates at Navarro's annual barrel tasting. Floral aromas, unabashed fruit and crisp acidity make this the perfect wine for spicy food: Indian, Thai, Szechuan or Mexican.



NAVARRO SAMPLERS & GIFTS

Medal winning wines at summer savings

Samplers are prepackaged and each contains wines in limited supply. All subject to prior sale.



Until July 31 our phones will be open extra hours; 8 AM till 6 PM weekdays or 10 AM till 6 PM weekends to help you take advantage of special prices and One-Cent ground shipping. Our website is available 24-7 at www.NavarroWine.com.

No. 1 6 or 12 bottles

Summer six

Choose either one or two bottles each of six delicious value wines; exceptional flavor at family prices.

- 2007 Chardonnay Mendocino
- 2008 Pinot Gris Table Wine
- 2008 Gewürztraminer Table Wine
- 2008 Edelzwicker Mendocino (Semidry)
- 2007 Pinot Noir Mendocino
- 2007 Navarrouge Mendocino Red Table Wine

#1A—12 bottles
\$145.00
Savings of \$33.00



#1B—6 bottles
\$79.00
Savings of \$10.00

No. 2 6 or 12 bottles

Favorite six

Choose either one or two bottles each of six of our favorite Navarro wines; 3 crisp whites, a blushing beautiful dry Rosé and 2 multifaceted reds.

- 2007 Chardonnay Première Reserve
- 2008 Riesling Anderson Valley
- 2007 Gewürztraminer Estate Bottled (Dry)
- 2008 Rosé Mendocino (Dry)
- 2006 Pinot Noir Méthode à l'Ancienne
- 2004 Cabernet Sauvignon Mendocino

#2A—12 bottles
\$235.00
Savings of \$50.00



#2B—6 bottles
\$127.00
Savings of \$15.50

No. 3 12 bottles

All new + Gold

Nine new releases topped off with three Gold Medal winning prior releases.

- 2007 Chardonnay Première Reserve
- 2007 Chardonnay Mendocino
- 2008 Riesling Anderson Valley
- 2008 Pinot Gris Table Wine
- 2008 Gewürztraminer Table Wine
- 2008 Edelzwicker Mendocino (Semidry)
- 2008 Rosé Mendocino (Dry)
- 2007 Pinot Noir Mendocino
- 2004 Cabernet Sauvignon Mendocino
- 2007 Gewürztraminer Estate Bottled (Dry)
- 2007 Sauvignon Blanc Cuvée 128
- 2006 Zinfandel Mendocino

\$185.00
Savings of \$42.50



No. 4 6 or 12 bottles

Chard & Pinot

Choose 1 or 2 bottles each of 3 Chardonnays & Pinots. All Gold Medal winners.

- 2007 Chardonnay Première Reserve
- 2007 Chardonnay Mendocino
- 2006 Chardonnay Première Reserve
- 2007 Pinot Noir Mendocino
- 2006 Pinot Noir Méthode à l'Ancienne
- 2006 Pinot Noir Deep End Blend

#4A—12 bottles
\$259.00
Savings of \$69.00



#4B—6 bottles
\$139.00
Savings of \$25.00

No. 7 3 bottles

Top tier

Celebrate the summer with three exciting top-of-the-line Navarro wines.

- 2007 Chardonnay Première Reserve
- 2004 Cabernet Sauvignon Mendocino
- 2007 Gewürztraminer Estate Bottled (Dry)

\$71.00
Savings of \$8.00

No. 5 3 bottles

Summer trio

These three wines deliver luscious fruit at a price that's hard to beat.

- 2007 Chardonnay Mendocino
- 2008 Rosé Mendocino (Dry)
- 2008 Gewürztraminer Table Wine

\$43.00
Savings of \$3.50

No. 6 3 bottles

Red Trio

These three Gold Medal winning red wines will transform dinner into a party.

- 2007 Pinot Noir Mendocino
- 2004 Cabernet Sauvignon Mendocino
- 2006 Zinfandel Mendocino

\$68.00
Savings of \$7.00

Cardboard vs. styrofoam

Cardboard or styrofoam? It's your choice. Navarro usually ships in recyclable cardboard but you may request a styrofoam cellar-pack

which is not recyclable but offers the best temperature protection for shipments requiring extended transit time in harsh weather conditions.



We have a simple recipe for producing Navarro's "big bang for the buck" Table Wines. We simply ferment and age more of each variety than we intend on bottling for our regularly priced releases, leaving us many excellent lots and portions of lots to select from for Navarro's Table Wine cuvées. That's why the new Gewürztraminer and Pinot Gris Table Wines are delicious and affordable.



All of our Gewürztraminer and Pinot Gris are fermented as individual vineyard or clonal lots in French and German Oak ovals. Fermenting and aging in oak casks sur lie adds some delicate yeasty notes but most importantly rounds out the wine in the mouth.

Big bang for the bucks...

We harvested healthy Gewürztraminer and Pinot Gris crops in 2008 and proceeded to ferment and age our normal quantity of wine. This spring, fretting about the teetering economy, we decided to bottle less premium wine than in prior years. We always sell off our weaker lots as bulk wine but because of reduced bottling needs, we ended up with some excellent lots even after the bulk sales. Navarro's mailing list customers always snap up our Chardonnay Table Wine in a matter of weeks because they know it's both up to Navarro quality standards and easy on the wallet. We decided to bottle the remaining high quality lots of Gewürztraminer and Pinot Gris as Table Wine too. The Gewürztraminer is from Estate Grown grapes with fruit from some of our favorite fields: Pond, Peach, Apple and West Hill. It exhibits a similar aroma

Harvested	Sept.19-Oct.10,'08
Sugars at harvest	24.0° Brix
Bottled	May 6, 2009
Cases produced	748
Alcohol	13.6%
Residual sugars	0.5%
Titrateable acidity	7.5 g/L
pH	3.28
Price (750 ml)	\$13.00

SUMMER SPECIAL!

Full-Case Options:

12 bottles of Gewürztraminer OR
12 bottles of Pinot Gris OR
6 bottles each of Gewürz & Gris.
\$129.00; a savings of \$27.00.
Only \$10.75 a bottle delivered!



softens hard times

and flavor profile as the *Estate Bottled* cuvée: honeysuckle and citrus blossom aromas with crisp fruit tasting of peach, lychee and quince. It is not quite as intense or as dry but represents an exceptional value. The Pinot Gris is a blend of two lots that were partially used for our higher priced varietal bottling. Pinot Gris is less floral than Gewürztraminer but the citrusy aromas hint of pear and tangerine and the mouthfeel is rich with hazelnut oil. Both are in very limited supply and a great way to replenish the wine cellar without breaking the bank.

Harvested	Sept.16-Oct.8,'08
Sugars at harvest	24.2° Brix
Bottled	May 7, 2009
Cases produced	575
Alcohol	13.5%
Residual sugars	0.5%
Titrateable acidity	8.4 g/L
pH	3.20
Price (750 ml)	\$13.00

2008 Rosé
Mendocino (Dry)



Debbie Pallini (left) and her sister Tia Satterwhite (below) continue the family tradition of nurturing vintage Grenache and Carignan vines that produce Navarro's Rosé. Wine Spectator reviewed last years bottling: "A delicate but lovely rosé, with a pretty pink hue and cherry blossom aromas accented by strawberry and spice and crisp but supple smoky flavors."



Blushing beauty



The grapes for the '06, '07 and '08 Rosé all were grown in the same heritage vineyards.

We produced our first Rosé in 2002. We thought our decision was avant-garde but we were startled by the number of other California wineries who had the same idea that very same vintage. It's hard to explain why certain wines go in and out of style. We had been introduced to the joys of a cold bottle of dry Rosé on a hot summer evening years earlier on a trip to Southern France and Spain.

In both countries the primary grape for Rosé is Grenache but it is typically blended with some of the other red grape varieties found within the appellation. In Spain, Garnacha is blended with Tempranillo, Carignan and

Graciano. In Tavel, Grenache is most frequently blended with Cinsault, Syrah, Mourvèdre and Cournoise. Grenache is also our preferred Rosé variety in Mendocino and we're fortunate to have long term relations with two families who farm ancient goblet trained Grenache vineyards. The other key ingredient in Navarro's Rosé comes from 70 year old Carignan vines. This variety has been a major ingredient in every Rosé Navarro has produced since 2003. We've tinkered with Syrah and Mourvèdre in various vintages but they haven't been added for the last three years. We

Harvested	Sept.26-Oct.8,'08
Sugars at harvest	23.7° Brix
Bottled	Feb. 20, 2009
Cases produced	1217
Alcohol	13.5%
Titrateable acidity	6.9 g/L
pH	3.15
Price (750 ml)	\$16.50

like moderate alcohol and light flavors on hot summer nights and that's just what this blushing beauty delivers. This crisp wine has a Grenache core of strawberry and spice; the Carignan lends lyrical guava notes. Barrel aging rounds out the mouthfeel and adds a hint of vanilla.

Silver Medal winner.

2007 Pinot Noir Mendocino



Aged exclusively in 60 gallon French oak barrels, this bottling is a blend of wines from five Anderson Valley vineyards north of the town of Philo, one of the four most expensive Pinot appellations in California.



Clusters and berries were small in 2007 resulting in deeply colored and flavored wines. "Resveratrol is a phytoalexin produced naturally by several plants when under attack by pathogens such as bacteria or fungi." —Wikipedia. Pinot Noir historically produces the best wine when grown in cool areas in conditions that favor rot. Interestingly, Pinot Noir is a variety with one of the highest levels of resveratrol in the skins. Is this a defense mechanism that Pinot has acquired by natural selection?

American idol

It's hard to believe but when we planted our first vines thirty-five years ago, Pinot Noir was less popular than Gewürztraminer. Granted, it took us a while to figure out how to grow and vinify good Pinot. Actually, we remain eager learners because we're smitten with the delicate red wines that can be grown in Anderson Valley's rugged climate. In the late eighties Navarro began expanding Pinot Noir production. We've taken our time trying to study the effect of clones and rootstocks in our soils and climate. We started with four acres of Pinot in 1974; one clone planted on one rootstock. We now have 9 clones on 6 rootstocks in various combinations. There were several social changes that increased the demand for

Harvested	Sept.14-Oct.14, '07
Sugars at harvest	24.5° Brix
Bottled	August 11-13, 2008
Cases produced	4082
Alcohol	13.8%
Titrateable acidity	6.2 g/L
pH	3.56
Price (750 ml)	\$19.00

good Pinot. In the seventies, California Pinots tended to be overloaded with tannin but fortunately winemakers backed off heavy extraction in the eighties. Two events occurred that transformed Pinot into an American idol. First, the Mediterranean diet was heralded and resveratrol, found naturally in red grapes, was associated with lowered incidence of coronary disease. A decade later the movie *Sideways* pushed the alluring nature of Pinot and sales of the variety continued to skyrocket. All the grapes for this Pinot were fermented the old fashioned way then aged in French oak barrels for ten months. It smacks of cherry and plum backed up with bacon, toast, and vanilla elements from the barrels. It's quite a bargain for nineteen bucks. **Gold Medal winner.**



2004 Cabernet Sauvignon Mendocino

Rattlesnake Canyon at harvest time (center). Jim hiking up the Canyon in spring. (below right).

By 2006 Rattlesnake Canyon had become 50% of Navarro's Cabernet Sauvignon cuvée. There are rattlesnakes in inland Mendocino County but in the Anderson Valley you are much more likely to meet a gopher snake. Since gopher snakes eat vineyard pests we're glad to have them.



Red Hill and Rattlesnake Canyon

We love the names old timers have given their vineyards. It makes us feel like we are stars in a John Wayne movie. For thirty years we have been buying Cabernet from Eaglepoint Vineyards' Red Hill, a site so pretty you expect wild horses to appear on the ridge. This mountain vineyard sits at 1,800 feet above the town of Talmage. The weather is moderated by ocean breezes and the nights are cold, especially at the end of the season. Most years the grapes are harvested late and develop an herbal, briary and tobacco flavor profile. In years when the harvest is early, before the nights turn cold, a different taste contour emerges from the

riper fruit: black cherry, huckleberry and cassis. This 2004 reminds us of the 1994 vintage; an early warm season created a wine with the same yummy fruit-forward palate. 2004 also marks the entry of another imaginatively named vineyard into our Cabernet cuvée. Just below Eaglepoint, on the Talmage bench, is Berry Vineyards. They have a Cabernet site in a horseshoe canyon that protects the vines from the wind and is so steep the terraces are hard to climb. The name for this warm, rocky site is Rattlesnake Canyon and yes, the winemaker does wear sturdy boots while inspecting the grapes. After two years in the barrel the blend of wines from Red Hill and Rattlesnake Canyon is full with deep dark fruit flavors corralled with briar, white chocolate and vanilla. So partner... belly on up and taste a bit of the Wild West. **Gold Medal winner. Best of Class.**



Over 36% of our 2004 Cabernet was declassified into Navarrouge, leaving only the best lots for this bottling. Casey, at Eaglepoint Vineyards, inspected the quality of the grapes for this bottling at harvest five years ago.

Harvested	Sept.24-Oct.12,'04
Sugars at harvest	25.6° Brix
Bottled	Aug. 18, 2006
Cases produced	941
Alcohol	13.9%
Titrateable acidity	6.6 g/L
pH	3.72
Price (750 ml)	\$35.00
(Magnum)	\$69.00
