

# NAVARRO

## *Vineyards*

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2009 Chenin Blanc, Mendocino: *Count your blessings*

2008 Muscat Blanc, Estate Bottled, Dry: *Finicky*

2009 Rosé of Pinot Noir, Anderson Valley: *New twist*

2008 Navarrouge, Mendocino: *Buy local*

2007 Pinot Noir, Deep End Blend: *Research and development*

2007 Zinfandel, Old Vine Cuvée: *Old gold*

2007 Grenache, Mendocino: *Repeal*

2006 Petite Sirah, Mendocino: *Old timer*

2007 Mourvèdre, Mendocino: *Beyond description*



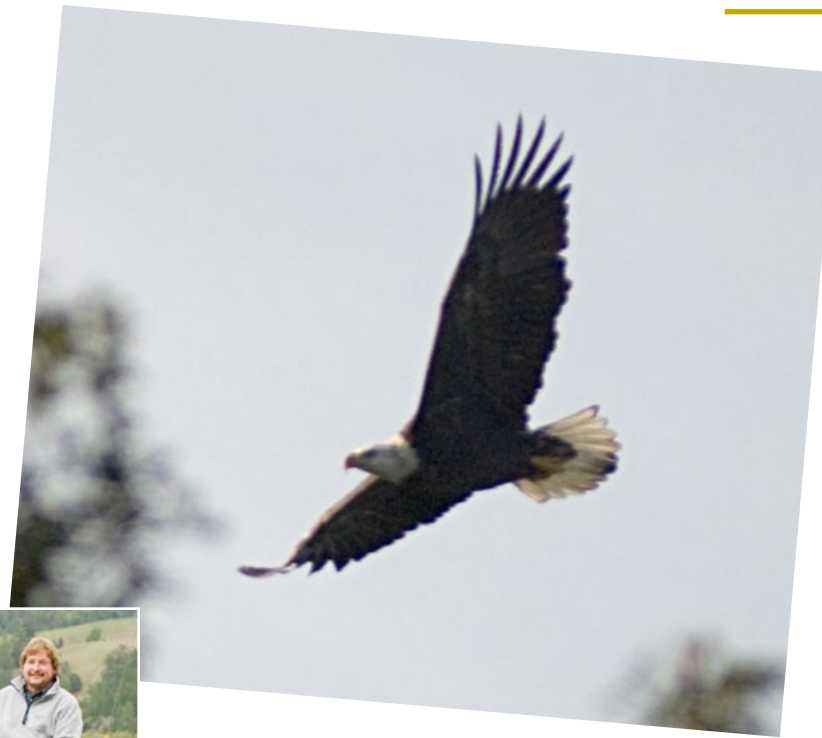
OUR 2010 SPRING RELEASES

# Pounce

**A**N AMERICAN BALD EAGLE has been floating over the vineyard this spring, perhaps attracted to the shiny new solar panels on the warehouse or fish in the pond. In 2007 the Bald Eagle was removed from the endangered species list. We like to think that Navarro's sustainable farming practices are contributing to a healthier environment for people, fish and birds. This spring Navarro is making it easy for our wines to fly to your table by offering One-Cent ground shipping on all 12 bottle orders. We are releasing two white, one rosé and six red wines; four are available in very limited quantities. Navarro's popular value wines, Chenin Blanc and Navarrouge, are offered with case specials for \$10.50 and \$11.50 per bottle which is sure to endanger availability. The 2008 dry Muscat displays a seductive scent of spring and one sip of the 2007 Pinot Noir *Deep End* will remind you of why Navarro customers pounce on the spring releases. **The bargain priced samplers, case specials and One-Cent ground freight on full case orders will be offered until April 30th on a first come basis.**

Cheers,

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



*A Bald Eagle has recently taken up residence near the pond that provides irrigation water for Hammer Olsen Pinot, the block that produced the grapes for this wine. We've been producing rosés for 11 years from the varieties used in Southern France, so we were ready for a new twist with this Pinot Noir Rosé.*

## New twist

**T**he vines that produced this wine were planted in 1990, the first of 40 additional acres of Pinot Noir that we've planted in the last two decades. Navarro's last Pinot Noir Rosé was made in 1991 from a neighbor's grapes and we've been waiting until we could produce our next from estate grapes. We had a bounteous Pinot crop in 2009 and complete control of harvest so these grapes were picked at a perfect ripeness level for rosé. The juice macerated with the skins to extract flavor and color. The free run juice was cool fermented for four weeks until bone dry. We then racked the wine to seasoned barrels for three months aging *sur lie*, to enhance mouth feel. Bottled fresh, the flavor profile is red cherry, strawberry with a mouth-filling peachy creaminess and enough intensity to accompany lamb or duck. It will sell out faster than you can twist a corkscrew.

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Harvested	Sept. 30, 2009
Sugars at harvest	23.8° Brix
Bottled	Feb. 17, 2010
Cases produced	310
Alcohol	13.6%
Titrateable acidity	7.3 g/L
pH	3.21
Price (750 ml)	\$16.50

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**2009 Chenin Blanc**  
Mendocino (Dry)

*We've purchased Michele's grapes from the same blocks every year for the past thirteen. Old vines have a distinct personality and her Chenin vines' fruit makes a deliciously unique wine.*



*Navarro's staff assembles most weekday mornings at 9:30 AM for a wine tasting when our palates are fresh. The blending trials for this Chenin were held on four consecutive mornings. Once the decision was made, the wine was racked from barrels and bottled young and sassy.*

## Count your blessings

### Spring Case SPECIAL!

Buy it by the case for only \$126.00; a savings of \$30.00. That's only \$10.50 per bottle.



**W**e are blessed with heritage vineyards in Mendocino. We've made Chenin Blanc from Michele Young's dry-farmed vineyard for thirteen years. The vines are over 50 years old, planted in rocky soils on a pretty bench above the Russian River near Talmage. We selected these vines due to the high quality Zinfandel grapes that we've been purchasing from her adjacent field.

Navarro's Chenin is so lip-smacking

good, faithful Navarro customers phone weeks ahead of release to order. As vines age they produce less and in 2009 the vines bore a particularly light crop. Jim looked around and found another old Chenin

Harvested	Sept. 9, 2009
Sugars at harvest	23.3° Brix
Bottled	Feb. 19, 2010
Cases produced	988
Alcohol	13.4%
Titratable Acidity	7.6 g/L
pH	3.21
Price (750 ml)	\$13.00

vineyard that looked promising so we contracted for enough fruit to more than fill our 2009 needs. The two lots were fermented and aged separately in seasoned French oak barrels. The first day of our blending trials, each taster was presented with 5 glasses. One was 100% Young Vineyard and the other four had from 10% to 40% addition of the second lot of Chenin. The vote was unanimous. Every taster was blown away by how much better Michele's Chenin was than the wine produced in a field a mile away. The second lot of Chenin was left out but in later tastings we did add 9% Sauvignon Blanc which enhances Chenin's tropical flavors and 5% Chardonnay which adds a little apple-pear to the peachy mid-palate. We don't have as much to sell this vintage so please order promptly.

*Sadly, Michele's husband John passed away last year. We will miss his humor and work ethic and will think of him with each sip of this wine.*





## 2008 Muscat Blanc

Estate Bottled (Dry)

Anderson Valley, Mendocino

Everyone has fun when we're blending Muscat. We remember sliding down a slippery clay hillside vineyard in Beames-de-Venise one rainy summer day; perhaps we had drunk too much of their delicious Muscat. Although Hammer Olsen is a large field, it is divided into several smaller blocks by soil type or exposure. When soil tests revealed that the southwest block in Hammer Olsen had clay based gravelly soils, it affirmed our decision to plant Muscat.



Harvesting Muscat grapes when they are cold at night helps avoid astringency in the wine. The grapes are coldest at dawn. We begin harvesting about 3 AM under portable stadium lights giving the crew a six hour window to pick cold fruit.



## Finicky

In 1975, we planted 138 Muscat vines next to one of our fields of Gewürztraminer. We soon learned that *Muscat à petit grains* crops unreliably in viticultural climates as cold as Anderson Valley. Over the 20 year lifespan of these vines, we only had enough grapes to make a separate wine twice. The berries tasted wonderful every year and the two wines we were able to craft were exciting enough to convince us to plant more. In 1991, despite knowing the variety is finicky, we planted 2,136 *Muscat à petit grains* vines, enough for a separate bottling each vintage if we were lucky. What has amazed us is the widening respect this specific vineyard site has earned. A few years ago a well known wine writer asked why Navarro didn't bottle a vineyard designated bottling similar to

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Harvested	Oct. 11, 2008
Sugars at harvest	23.9° Brix
Bottled	May 15, 2009
Cases produced	609
Alcohol	13.6%
Titrateable Acidity	7.6 g/L
pH	3.32
Price (750 ml)	\$19.00

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the *Grand Cru* vineyards in Alsace. Ted replied that we hadn't identified a field distinctive enough and without missing a beat the wine writer recommended this Muscat field as Navarro's first *Grand Cru*. When *Wine Enthusiast Magazine* reviewed our 2007 Muscat last year, they commented that it was "*becoming Navarro's best wine.*" Recently Dan Berger, a wine judge at the 2009 Mendocino County Fair wrote of the 2008: "*Exceptional. Juniper/ginger and other spices, in a bone dry wine that is ideal for Japanese food. One of the finest whites I have ever tasted, and still a baby!*" **Gold Medal winner. Best of Class.**

**2008 Navarrouge**  
*Mendocino Red Table Wine*

*The average age for Zinfandel vines that produced the fruit for our Navarrouge is over 50 years.*



*These ancient Valdiguié vines are monumental. One of Valdiguié's characteristics is that the sugars are low when the grapes are fully ripe. Zinfandel has a lot of sugar when ripe so a blend of the two yields a wine with moderate alcohol.*

## Buy local

**W**hat quality of grape could one possibly expect to find in a \$14.00 bottle of red wine? Lately, in the wine biz, it has meant shipping bulk wine in large plastic containers from half way around the world, bottling it and slapping a label on it. That isn't the case here. This wine is a blend from eight different grape varieties, and every lot was grown right here in Mendocino, supporting our hardworking neighbors. Take Zinfandel. We purchase grapes from the same five Mendocino Russian River Valley growers every year. The vines average over 50 years of age limiting yield and ensuring character; all are goblet trained for light exposure, planted on well drained soil, with a grower committed to delivering quality fruit. One of the most creative parts of winemaking is blending. Since the wine we bottle is the same wine

we drink at home, we're pretty picky. Only 60% of the Zinfandel we produced in 2008 was actually bottled as Navarro Zinfandel, leaving a lot of really good wine in the barrel. Imagine having savory "leftovers" from eight different red grape varieties, and all from old vines. The beauty of Navarrouge is that it doesn't have to be true to variety, it just has to be good. We had fourteen good lots of wine from eight red grape varieties to choose

Harvested	Sept.27-Oct.27,'08
Sugars at harvest	23.5° Brix
Bottled	Aug. 12-13, 2009
Cases produced	2688
Alcohol	13.5%
Titrateable Acidity	6.2 g/L
pH	3.66
Price (750 ml)	\$14.00

from. In descending percentages, this Navarrouge is crafted from Zinfandel, Cabernet Sauvignon, Valdiguié, Pinot Noir, Carignan, Syrah, Grenache and Cinsaut.

*The 2008 Navarrouge aromas suggest black licorice, cypress, blueberry and toasty oak. The flavor profile is similar to Zinfandel's with juicy blackberry flavors; Cabernet Sauvignon adds a firm but flexible backbone of tannin.*



## Spring Case SPECIAL!

Buy it by the case for only \$138.00; a savings of \$30.00. That's only \$11.50 per bottle.



# NAVARRO SAMPLERS

## Medal winning wines at special savings



Our full time wine savvy staff is available to answer any questions. Until April 30 our phones will be open extra hours; 8 AM till 6 PM weekdays and 10 AM till 5 PM weekends to help you take advantage of Navarro's bargain Sampler prices and our One-Cent Shipping offer. Our website is available 24-7 at [www.NavarroWine.com](http://www.NavarroWine.com).

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

### No. 3 12 bottles

**New and the best**  
Something special for every occasion: one bottle each of nine new releases completed with three Navarro favorites.

- 2009 Chenin Blanc Mendocino (Dry)
- 2008 Muscat Blanc Estate Bottled (Dry)
- 2009 Rosé of Pinot Noir Anderson Valley (Dry)
- 2008 Navarrouge Mendocino Red Table Wine
- 2007 Pinot Noir Deep End Blend
- 2007 Zinfandel Old Vine Cuvée
- 2006 Petite Sirah Mendocino
- 2007 Mourvèdre Mendocino
- 2007 Grenache Mendocino
- 2007 Chardonnay Première Reserve
- 2008 Gewürztraminer Estate Bottled (Dry)
- 2008 Pinot Gris Anderson Valley

**\$199.00**  
Savings of \$79.50

### No. 2 12 or 6 bottles

**New dry six**  
Choose either one or two bottles each of six new dry releases; two crisp whites, a mouth filling rosé and three delicious reds.

- 2009 Chenin Blanc Mendocino (Dry)
- 2008 Muscat Blanc Estate Bottled (Dry)
- 2009 Rosé of Pinot Noir Anderson Valley (Dry)
- 2008 Navarrouge Mendocino Red Table Wine
- 2007 Zinfandel Old Vine Cuvée
- 2007 Mourvèdre Mendocino

#2A—12 bottles  
**\$179.00**  
Savings of \$46.00

#2B—6 bottles  
**\$98.00**  
Savings of \$14.50

### No. 1 12 or 6 bottles

**Everyday fare**  
Choose either three or six bottles each of Navarro's two everyday wines, a white and a red. A lot of pleasure for \$11.25 a bottle!

- 2009 Chenin Blanc Mendocino (Dry)
- 2008 Navarrouge Mendocino Red Table Wine

#1A—12 bottles  
**\$135.00**  
Savings of \$27.00

#1B—6 bottles  
**\$72.00**  
Savings of \$9.00

### No. 4 12 or 6 bottles

**Red hots**  
One or two bottles each of six new red releases.

- 2008 Navarrouge Mendocino Red Table Wine
- 2007 Pinot Noir Deep End Blend
- 2007 Zinfandel Old Vine Cuvée
- 2006 Petite Sirah Mendocino
- 2007 Mourvèdre Mendocino
- 2007 Grenache Mendocino

#4A—12 bottles  
**\$249.00**  
Savings of \$85.00

#4B—6 bottles  
**\$135.00**  
Savings of \$32.00

### No. 5 3 bottles

**Springtime trio**  
Two crisp whites and a dry rosé for springtime pleasure.

- 2009 Chenin Blanc Mendocino (Dry)
- 2008 Muscat Blanc Estate Bottled (Dry)
- 2009 Rosé of Pinot Noir Anderson Valley (Dry)

**\$43.00**  
Savings of \$5.50

## Wise owls buy samplers!

We spotted these baby owls in a tree near the winery. Keep your eyes peeled to spot the special pricing on Navarro samplers. Save up to 29% plus One-Cent shipping until April 30th!



### No. 6 3 bottles

**New reds**  
One bottle each of Navarro's new red releases.

- 2008 Navarrouge Mendocino Red Table Wine
- 2007 Zinfandel Old Vine Cuvée
- 2006 Petite Sirah Mendocino

**\$58.00**  
Savings of \$8.00

### No. 7 3 bottles

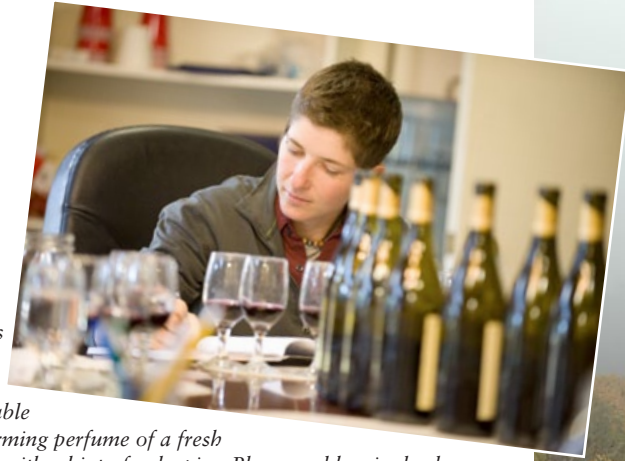
**Top of the line**  
One bottle each of Navarro's best Gold Medal winning wines.

- 2008 Muscat Blanc Estate Bottled (Dry)
- 2007 Pinot Noir Deep End Blend
- 2007 Chardonnay Première Reserve

**\$75.00**  
Savings of \$18.00



**2007 Pinot Noir**  
*Deep End Blend*  
 Anderson Valley, Mendocino



*“This is a precocious wine that is very approachable now. Charming perfume of a fresh cherry pie with a hint of oak spice. Plums and berries lead the balanced attack with a perfect tug of acidity. Smooth and refined with an appealing elegance. Pick any superlative you want. Could be the best Anderson Valley Pinot Noir I tasted at this year’s Festival.”—PrinceofPinot.com*



*The Marking Corral, at 1300 feet has a view of the ocean fog and the grapes reflect the marine influence. The Pinot grapes grown here are high in color relative to tannins. These upper vineyards have smaller clusters and a much lower yield than the fields on the valley floor.*

## Research and development

Sarah’s 2005 master’s thesis at UC Davis involved measuring Pinot Noir phenolics using the Harbertson-Adams assay. Over a period of years, she analyzed every Navarro Pinot lot, most of the Pinots produced from Anderson Valley grapes, and an impressive collection of Grand and Première Cru French Burgundies. Her research revealed that Burgundy’s cool and wet vintage of 2002 produced wines with appreciably less tannin than the hot vintage of 2003 for the same appellations, vineyards and producers. By and large, wines from the cooler northern Côte de Nuits averaged less tannin than the warmer appellations further south. For example, wines from northernmost Chambertin typically have a more delicate tannin struc-

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Harvested	Sept.28-Oct.9,'07
Sugars at harvest	25.4° Brix
Bottled	Aug.28-Sept.4,'08
Cases released	574
Alcohol	13.9%
Titratable Acidity	5.9 g/L
pH	3.67
Price (750 ml)	\$49.00
(1.5L MAGNUM)	\$99.00

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ture than wines from Corton which is the southernmost Grand Cru Pinot Noir vineyard. Navarro’s upper hillside vineyards are temperature-controlled by the daily ocean breezes, our own little Côte de Nuits. A delicate tannin structure is one of the differentiating attributes of grapes grown here, as well as more perfume and firmer acidity. We work very hard in the winery to retain these charms and the best barrels of complementary lots are selected for our Deep End Blend. Berry size was small in 2007, so the wine is more concentrated than many other vintages. The wine smells of roses and cherry; the cherry-plum flavors finish long on the palate with silky smooth tannins. **Gold Medal winner. Best of Class.**

*The Deep End Blend was aged in a mixture of 50% new French oak barrels and 50% one year old barrels. This wine will be featured at the Anderson Valley Pinot Noir Festival on May 15th in Philo, CA and at the International Pinot Noir Celebration July 23-25 in McMinnville, OR.*





## 2007 Zinfandel

Old Vine Cuvée  
Mendocino

Ed Berry thinned his Zinfandel vines three times during the 2007 season. The first was early in the season to balance the vines and the second was during veraison to remove fruit from lagging vines. When Ed realized that the ripening season was cold he noticed clusters that were red rather than black and fully ripe so before harvest he sent his crew out for a third time to remove the unripe clusters. No wonder the wine from Berry's grapes is consistently good.



Burning the excess prunings at Tollini vineyards. There is no frost protection, irrigation, trellis, or wires; just ancient goblet trained vines and the redwood stakes the vines were trained up. The vines have been pruned "long" and once they start to push buds in the spring, the long spurs will be pruned "short" to 2 basal buds giving the grower a little time to outlast the frost season. The last rains were in March and these vines received no irrigation until the first rains after harvest in October.



## Old gold

We produced eight separate lots of Zinfandel in 2007, all from ancient goblet trained vines in the Russian River watershed near Ukiah. Navarro has purchased grapes from the same growers for years and we now know the vineyards intimately. Due to the slope, soil or age of the vines, some fields are divided and harvested as separate lots. Al Tollini's vineyard has two sections, differentiated by the age of the vines. The section we named *Old Block* are vines planted in the 1930's and, as expected, they produced a lighter crop than his 50 year old vines. The clusters were small and the old vines had an easy time in 2007; the *Old Block* was our first Zinfandel vineyard to ripen. The vines at Berry vineyards were planted in the 1940's. Their 2007 Zinfandel harvest was divided into two pickings with

the fruit further up the hill being riper and sweeter. This lot we unglamorously named *BE2* although now it seems the wine deserves a more romantic name. All eight lots of Zinfandel were fermented in open top tanks, punched down by hand, and then racked to a mixture of new and seasoned French oak barrels. This *Old Vine Cuvée* is a blend of 20% *Old Block* and 80% *BE2*.

That means the average age of the vines that produced this wine is 72 years! What the vines lack in vigor is more than compensated by quality. It is a rich, full wine with blackberry, mint, chocolate and cassis. **Gold Medal winner.**

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Harvested	Oct. 9-11, 2007
Sugars at harvest	27.2° Brix
Bottled	Aug. 25, 2008
Cases produced	404
Alcohol	15.4%
Titrateable Acidity	6.5 g/L
pH	3.82
Price (750 ml)	\$25.00

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## 2007 Grenache Mendocino

*“This cherry red colored Grenache is a very nice effort from the folks from Navarro. This wine opens with a mild raspberry bouquet with a hint of red cherry and oak. On the palate, this wine is medium bodied, nicely balanced, and quite juicy. This showy fruit forward Grenache displays tasty mild raspberry and plum flavors. There were hints of spice and red cherries mixed in as well. The finish is rather dry and its moderate well managed tannins drift away nicely.”—KensWineGuide.com*



*Cobwebs are a welcome site in a vineyard. Spiders are often the first critters affected by sprays so their webs are a prime indicator that a grower is concerned about the little guys. Dark Horse Vineyards grew the Grenache for this wine and their biodynamic farming is a boon to arachnids.*

## Repeal

**Y**ou don't see much domestic Grenache on the California market despite the fact that it is one of the most widely planted grapes in the world. It is most likely that you have tasted it in a blend, perhaps in a Châteauneuf-du-Pape, a Gigondas or in a Shiraz blend from Australia. Grenache is a grape that likes heat, which is why we looked to our neighbor over the hill in Ukiah to supply us with the fruit. Why was it planted over the hill in the 1930s? America was in the grips of Prohibition but Section 29 of the Volstead Act allowed for heads of household to make up to 200 gallons of wine each year. Grenache grapes have unusually thick skins and could withstand the jiggling of the trains and trucks as it made its way to

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Harvested	Sept. 8-25, 2007
Sugars at harvest	26.9° Brix
Bottled	August 27, 2008
Cases produced	174
Alcohol	14.1%
Titrateable Acidity	5.7 g/L
pH	3.80
Price (750 ml)	\$27.00

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the cellars of home winemakers in San Francisco and beyond. It was one of the grapes that kept Russian River grape farmers going during the dry spell of 1919 until Repeal in 1933. Grenache does not produce a particularly dark wine which is why we added 10% Mourvèdre. The variety's appeal is its soft, velvety texture and spicy flavors of anise, strawberry, allspice and red licorice. We like to serve it with lamb curry. And thanks to Repeal, you can buy it from Navarro as wine rather than as some bounced around grapes in a wooden crate. **Gold Medal winner.**

*A red wine from Grenache is not the only new member to our family. Zoë Anisa Bennett was born December 16, 2009 and helped celebrate her Great Grandma's birthday, who was born ninety years ago during the first year of Prohibition.*





Seventy year old vines are truly impressive. Production is surprisingly modest given that the vines' trunks are bigger than a wrestler's leg. Perhaps this ratio of modest yield to a huge vine accounts for the vineyard's easily identifiable character.

## Old timer

The vines that produced this wine are in their seventies and every year more succumb to old age; in 2007 the vines produced barely three barrels of wine. These old vines are in a cool viticultural area for Petite Sirah, so in cool vintages you can imagine how these old-timers struggle to get their fruit ripe. The grapes were harvested very late in the season; the weather fortunately had remained warm and the vines had enough time and heat to fully ripen the crop. The vines succeeded in 2006 but sadly this is probably the last vintage we'll bottle Petite Sirah. The grape requires extended aging for the wine to develop. After fermentation, the wine was aged in French oak barrels for 20 months then another 20 months in the bottle. The aromas suggest dusty rose and the flavors are of cranberry, mint and bay leaf. **Gold Medal winner.**

Harvested	Nov. 1, 2006
Sugars at harvest	23.5° Brix
Bottled	August 27, 2008
Cases produced	224
Alcohol	13.8%
Titratable Acidity	6.5 g/L
pH	3.88
Price (750 ml)	\$27.00



Navarro's winemaker Jim is over six feet tall, to help give you a perspective on the enormous size of these old vines. Note the lack of irrigation, frost protection and trellis system. Even the grape stakes that these vines were once trained to have long since disappeared.

## Beyond description

Mourvèdre is a late ripening grape variety and in Mendocino's cool climate we've only been able to bottle it as a varietal wine three vintages out of the last six. Like our *Old Vine Zin* and Petite Sirah, the goblet trained vines are in their seventies. This wine's aromas are most difficult to describe because they are neither floral nor fruity. One taster described the dominant aroma as "tree bark" but we suspect only a beaver would find that appealing. Some of the other descriptors bandied around at our morning tasting included whiffs of mushrooms, white pepper, allspice or dry-cured black olives. Once swallowed, the huckleberry fruit jumps out in the mid-palate and stretches into a long, rich finish. Try it with a slowly simmered beef stew with shitake mushrooms. Given the age and output of the vines, we're worried that this may be Navarro's last Mourvèdre. **Gold Medal winner.**

Harvested	Oct. 21, 2007
Sugars at harvest	23.2° Brix
Bottled	August 27, 2008
Cases produced	265
Alcohol	13.4%
Titratable Acidity	6.3 g/L
pH	3.91
Price (750 ml)	\$25.00