

NAVARRO

Vineyards

2010 Chenin Blanc, Mendocino: *Family pride*

2010 Rosé of Pinot Noir, Anderson Valley: *Personal stash*

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INDIAN CREEK WINES, Chapter 2

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2008 Zinfandel, Old Vine Cuvée: *Spaghetti western*

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OUR SPRING 2011 RELEASES

Dreaming in color

Farmers are intrinsically creatures of habit. After almost thirty years of producing Navarro's newsletter in black and white, a second generation of our family convinced us that customers would not be overly shocked if we added some color. We continue our long time commitment to sustainable farming and careful winemaking and we hope this colorful commentary will help you appreciate Navarro's seven new wines. We are releasing a crisp white, a dry rosé, four robust reds and a luscious *Cluster Select* nectar; only limited quantities are available. Navarro's popular value wines, Chenin Blanc and Navarrouge, are offered with case specials for \$10.50 and \$11.50 per bottle which should add a splash of color to your dinner table. **The bargain priced samplers, case specials and One-Cent ground freight on 12 bottle orders will be offered until April 30th on a first come basis.**

Cheers,

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



Babydoll sheep in the Muscat Blanc field. We don't use herbicides and to avoid tractors and diesel fuel, we use babydolls to sucker and weed under the vines during the summer. Babydolls' shoulder height is less than 24 inches, so they can't reach the leaves and grapes and they are too stocky to climb. Standard sheep are much larger and would munch everything.



The buzz

Navarro's Muscat vines are in their twenties but this is only the third time we've been able to make a *cluster select* Muscat; the last was five years ago. When berries are infected with the *noble rot* they shrivel, concentrating the juice but also weakening the skins. Wasps smell Muscat's strong aromas and poke a hole in the frail skins to suck out the juice. Navarro's Muscat has *botrytis* most years but we are usually unable to beat the wasps to the nectar; in 2010, an early October chill meant there weren't many wasps when the berries were rotting. Orange blossom and passion fruit aromas chase flavors of Satsuma orange, apricot, peach and honey. Luxuriously silky and exotic; the high acidity promises a decade or two of pleasure. We produced only 200 bottles in 750 ml and 3,756 bottles in 375 ml.

Harvested	Oct. 16, 2010
Sugars at harvest	34.8° Brix
Bottled	Feb. 17, 2011
Cases produced	328
Alcohol	8.3%
Residual grape sugars	20.9%
Titrateable acidity	11.2 g/L
pH	3.28
Price (375 ml)	\$29.00
(750 ml)	\$59.00



Visiting the Youngs over the years

1999: The Young family at home, John, Michele, Ryan and Matt.

2004: John and Ryan with their heritage vines at budbreak.

2008: Young's guard dog protecting the vineyard from Navarro's winemaker.

Unfortunately John passed away after the 2008 harvest and Michele sold the ranch after this 2010 harvest. We will miss working with Michele. We are hopeful the new owners are diligent farmers and that this 2010 won't be Navarro's last vintage from this vineyard gem.



Family pride

We produced our first Chenin Blanc from John and Michele Young's vineyard in 1997 and this is our fourteenth vintage from the same exceptional site. There isn't much Chenin Blanc planted in Mendocino County, a mere 70 acres, and much of it is unfortunately planted on fertile river bottom. When we came across the Young's vineyard, we were immediately excited by the old vines and the rocky soil. After we made the 1997 wine, our enthusiasm increased and we've produced wine from these same vines ever since. Historically Navarro's Chenin style is based upon the wines of

Anjou and Touraine where up to 80% of the blend is Chenin augmented with Sauvignon Blanc and Chardonnay. This vintage our tasting panel selected a wine with 10% Sauvignon Blanc and 4% Chardonnay. The Young's Chenin displays its typical

Harvested	Oct. 9, 2010	crisp,
Sugars at harvest	22.8° Brix	mineral-
Bottled	Feb. 18, 2011	melon fruit
Cases produced	1048	which is enhanced
Alcohol	13.3%	with key
Residual sugars	0.2 g/L	lime notes from
Titratable acidity	7.8 g/L	the Sauvignon
pH	3.21	and the central
Price (750 ml)	\$13.00	core is made
		creamier from
		the Chardonnay.



Spring Case SPECIAL!

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

2010 Rosé of Pinot Noir

Anderson Valley, Mendocino (Dry)

We planted the upper portion of the Hammer Olsen block in 1990 to a field selection from Chalone Vineyards located near Pinnacles National Monument. A field selection (sélection massale) describes planting a vineyard by propagating cuttings from a number of plants, perhaps representing several clones, from an existing vineyard.



to try adding another clone of Pinot Noir with a different flavor profile. In 2010 we purchased several tons of FPMS clone 18 from 30 year old vines from our neighbors. Each lot was de-stemmed, allowed to macerate on the skins until we had extracted enough flavor and body, and then cool fermented as separate lots. In the winter, the wine produced from clone 18 was quite nice but its herbal character caused us to

Harvested	Oct. 6 & 15, 2010
Sugars at harvest	23.4° Brix
Bottled	Feb. 22, 2011
Cases produced	547
Alcohol	13.4%
Titrateable acidity	6.9 g/L
pH	3.27
Price (750 ml)	\$16.50

limit its addition to 6% of the final blend and once again we bottled less than planned. A bouquet of Cecile Brunner roses leads to crisp flavors of fresh strawberry shortcake and guava to accompany the brightest spring flavors, especially as the weather starts to warm. We're keeping a private stash in our personal cellar.

Personal stash

In 2009 we produced our first Rosé of Pinot Noir. The wine was so popular we inadvertently oversold it within a few weeks. We remember enjoying the wine but we didn't have much to taste since we had to raid our personal cellar to provide wine to Navarro customers when it was oversold. Oops! This year, we tried to expand production a little by utilizing all the grapes in the Chalone block where previously we had only used a portion of the field for rosé. Being eternal tinkers, we puzzled over improving the 2009 blend. We decided



Twenty years later: night harvesting Hammer Olsen Chalone selection Pinot Noir for rosé, October 2010. The fruit from this vineyard always has bright, fresh strawberry-cherry flavors which we thought would make a delicious rosé; it doesn't disappoint!

2009 Navarrouge
Mendocino Red Table Wine



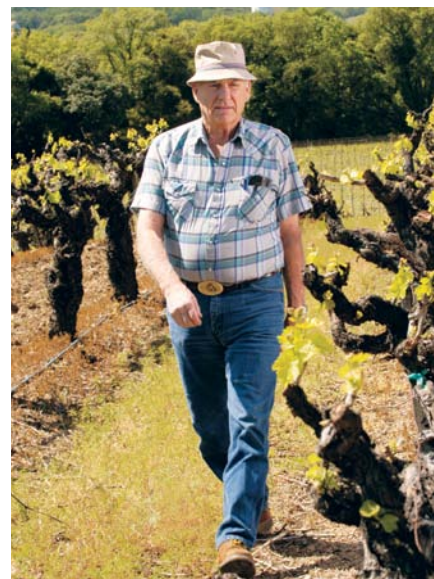
We enjoy doing things the old fashioned way. For centuries red wine has been made by manually shoving the skins that rise to the surface, back into the fermenting juice. We prefer the results over more modern methods utilizing pumps.

Splashy

Naming this wine modestly as Navarrouge belies its intrinsic complexity. We were tempted to add a splashy *Old Vine Selection* or some other impressive designation on the label that would clue people into the quality of grapes that went into this bottling. For the past several years we've purchased more old-vine Zin than we intended to bottle as Zinfandel, simply to provide an exciting base wine for our Navarrouge blend. This vintage is a third Zinfandel, all from

well-tended vineyards with ancient goblet vines on well drained soils. Of the remainder, twenty-three percent is Syrah, sixteen percent is Grenache, and fourteen percent Valdiguié. Like the Zinfandel, all these lots are from gnarled vines, older than most of the people who made or will drink the wine. What made

us reluctant to call this *Old Vine Selection* is that fourteen percent is *Anderson Valley Pinot Noir*. The oldest Pinot vines in the valley were planted in the 70's, so although



We purchased our first Zinfandel grapes grown on ancient head-trained vines from Ed Pallini in 1991. Since then he's introduced us to several other members of his family, all with heritage vines. Thanks Ed!



Casey Hartlip manages Eaglepoint Ranch, where we've purchased outstanding red wine grapes since 1978. His two sidekicks enjoy riding on the ATV; it gives them a perch from which to hunt gophers.

the quality of *Anderson Valley Pinot* is now well established, the vines definitely don't qualify as ancient heritage vines. With 70% of the blend being Zinfandel, Syrah and Grenache, the wine has a rich Rhône-like structure with flavors of black cherry, blackberry jam, dark chocolate and spice; multifaceted but not too heavy with the softness of a favorite cashmere sweater.

Harvested	Sept.18-Oct.10,'09
Sugars at harvest	23.7° Brix
Bottled	Aug. 25-27, 2010
Cases produced	2849
Alcohol	13.8%
Titrateable acidity	6.7 g/L
pH	3.66
Price (750 ml)	\$14.00



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 savings up to 24%

Samplers are pre-packaged and each contains wines in limited supply. All subject to prior sale. Please email, phone or visit NavarroWine.com to order.



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.

No. 1
6 or 12 bottles

New Navarro Fab Four

Two bottles each of Chenin Blanc and Navarrouge; a bottle each of Pinot Rosé and a Muscat Blanc *Cluster Select* (375 ml) complete the six pack. Or double up and get One-Cent shipping!

■ 2010 Chenin Blanc
Mendocino (Dry)

■ 2009 Navarrouge
Mendocino Red Table Wine

■ 2010 Rosé of Pinot Noir
Anderson Valley, Mendocino

■ 2010 Muscat Blanc
Cluster Select Late Harvest

#1A—12 bottles

\$166.00
Savings of \$33.00



#1B—6 bottles

\$87.00
Savings of \$12.50

No. 2
3, 6 or 12 bottles

Dry Navarro Trio

Choose either one, two or four bottles each of Navarro's new dry wines; a crisp Chenin Blanc, a dry Pinot Noir Rosé and a full-bodied Navarrouge.

■ 2010 Chenin Blanc
Mendocino (Dry)

■ 2009 Navarrouge
Mendocino Red Table Wine

■ 2010 Rosé of Pinot Noir
Anderson Valley, Mendocino

#2A—12 bottles

\$145.00
Savings of \$29.00



#2B—6 bottles

\$76.00
Savings of \$11.00

#2C—3 bottles

\$39.00
Savings of \$4.50

No. 3
12 bottles

Full Navarro Cellar

One bottle each of four new Navarro releases topped off with eight Gold Medal winning Navarro favorites. Five reds, five whites, a rosé and a yummy cluster select.

■ 2010 Chenin Blanc
Mendocino (Dry)

■ 2010 Rosé of Pinot Noir
Anderson Valley, Mendocino

■ 2009 Navarrouge
Mendocino Red Table Wine

■ 2010 Muscat Blanc (375 ml)
Cluster Select Late Harvest

■ 2005 Cabernet Sauvignon
Mendocino

■ 2008 Chardonnay
Première Reserve

■ 2008 Gewürztraminer
Estate Bottled (Dry)

■ 2008 Pinot Gris
Anderson Valley, Mendocino

■ 2007 Pinot Noir
Méthode à l'Ancienne

■ 2009 Sauvignon Blanc
Cuvée 128

■ 2007 Syrah
Mendocino

■ 2007 Zinfandel
Mendocino

\$199.00
Savings of \$62.50



WILDFIRE OFFERING, CHAPTER 2

More '08 Indian Creek reds...

During the summer of 2008 hundreds of wildfires raged in California. Grapevines, like us, were affected by the hazy skies that summer. As a result, our 2008 red wines have a smoky undertone and because these wines had developed this uncharacteristic nuance, we decided to offer all 2008 Navarro produced red wines under our secondary label, Indian Creek. We saved three of the most interesting reds for this second Wildfire Offering. Two of the wines were so powerfully fruit-driven that the smoke somehow seemed less consequential. The third wine was the only wine from the vintage that we filtered using reverse osmosis to remove the smokiness.

If you haven't tried any 2008 Indian Creek red wine, please order the three bottle sampler first to see how the smoke affects you. Some people like the smoke, others do not. The wines are especially suited to complement smoky dishes and the diminished price tags reflect the lightning-struck vintage. Serve at cool cellar temperature.

TRY THEM FIRST...
Introductory Tasting Sampler
WITH ONE-CENT SHIPPING

One bottle each of
Indian Creek Old Vine Zinfandel
Indian Creek Planter's Reserve Pinot Noir
Indian Creek Mendocino Syrah

For only **\$39.50** Delivered!
That's a \$39.50 savings off Navarro's prices!
Limit one Introductory Sampler per household.

Indian Creek
2008 Pinot Noir
Planter's Reserve
Anderson Valley, Mendocino



We de-stem our Pinot into three-quarter ton bins and punch down several times a day by hand (left) to extract flavors from the skins while still keeping the tannins supple. When we are ready to separate skins from juice, we forklift the bin and pour the entire contents into the press without the use of pumps (top right). The wine is then racked to French oak barrels in our "red room" (bottom) which overlooks the South Hill Pinot block. The upper section was replanted with the highly regarded ENTAV clone 777 on 101-14 rootstock.



Smoke gets in your eyes

During our 2002 *Deep End* Pinot Noir barrel tasting, Pre-Release members helped replant what historically has been our most successful Pinot field, the South Hill. We were impressed by the quality of the fruit in 2006 and 2007, so in the spring of 2008 we decided to produce a wine that our friends, who helped plant the vines, would appreciate. After flowering, Navarro's vineyard crew thinned every shoot to one grape cluster rather than the normal two, concentrating all of the vine's energy into half the amount of fruit. In June 2010, we tasted Navarro's three 2008 Pinot Noirs, comparing them to the same bottlings from 2006 and 2007 for smokiness. There was an additional bottle in the tasting: this 2008 *Planter's Reserve*. Deborah and Ted loved the wine with its opulent toasty flavors and proceeded to polish off the bottle with the evening meal. Our daughter Sarah showed up, tasted all the wines and announced that this was the most smoke affected 2008. We suspect she was correct but when your heart's on fire, smoke gets in your eyes. This is one of the biggest, richest and smokiest Pinot's we've

ever produced. Fifty two Pinot Noirs were entered in the North of The Gate Wine Competition; this bottling, originally priced as \$29.00, won its second **Gold Medal** and was declared **Best of Class**.

Harvested	Sept. 27, '08
Sugars at harvest	26.6° Brix
Bottled	Aug. 26, 2009
Cases produced	398
Alcohol	14.4%
Titrateable acidity	6.5 g/L
pH	3.72
Price (750 ml)	\$29.00 \$19.00



Indian Creek
 2008 Zinfandel
 Old Vine Cuvée
 Mendocino



The ripest and most flavorful Zinfandel grapes Navarro receives year after year are from heritage vines tended by Al Tollini and family (left) and Ed Berry (right).

Spaghetti western

Zinfandel clusters ripen unevenly and when the majority of berries are ripe, the clusters contain many raisins. Frequently freshly crushed Zin measures about 24° Brix, but after cold-soaking for four or five days, the sugars rise to perhaps 26° or 27° Brix due to sugar extraction from the raisins. Consequently California Zinfandels, like Italian *Barolo* wines, are richly flavored with plenty of alcohol. This depth of flavors is amplified when the vines reach full maturity. With advanced age comes diminished yield but the wine reflects the unique character of a particular site. Al Tollini's vines were planted

in the early thirties and have been a major component every vintage in Navarro's *Old Vine* Zinfandel. The Berry family's vines are relative youngsters, planted in the late forties. Since our first harvest from their vineyard in 2004, the fruit has had a starring role our *Old Vine* cuvée. After pressing, the wine was racked to French oak barrels from the Allier forest. Deep jammy

Harvested	Sept.30-Oct.15,'08
Sugars at harvest	26.9° Brix
Bottled	Aug. 17, 2009
Cases produced	235
Alcohol	15.1%
Titrateable acidity	7.2 g/L
pH	3.80
Price (750 ml)	\$25.00 \$17.00

flavors of wild blackberry, boysenberry, juniper and mushroom are strong enough to balance the smoke from the 2008 vintage. Bring on the tomatoes, charred peppers, basil and garlic. **Silver Medal winner.**

Indian Creek
2008 Syrah
Mendocino



Jim and Gaia inspecting head trained Syrah vines.

Techie

Most of the 2008 red wines produced by Navarro displayed very few smoky notes immediately after being fermented and aged; subsequently the wines received our normal “hands-off” winemaking regime. Not this Syrah. After fermentation in the early winter, we noticed that the Syrah was definitely smoky. We decided to filter all lots using reverse osmosis before we barrel aged the wine in order to ameliorate the filtration’s side effects. The filtration had the intended effect of substantially reducing the smoky flavors, but unfortunately also diminished intensity. After ten months in seasoned French barrels, a blend was selected from the three available lots and bottled in August 2009. When compared to our regular Syrahs, this bottling is lighter and less forceful but it is definitely fruitier than most Navarro 2008 red wines and is charmingly quaffable. Flavors of dark

cherry dominate, with suggestions of blackberry, tobacco and herbs. We like to serve it with homemade fennel or spicy merquez sausage. **Silver Medal winner.**

Harvested	Oct. 20-23, 2008
Sugars at harvest	25.5° Brix
Bottled	Aug. 18-19, 2009
Cases released	868
Alcohol	13.6%
Titratable acidity	6.8 g/L
pH	3.60
Price (750 ml)	\$25.00 \$12.00



Reverse osmosis is a type of filtration designed to remove specific large molecules. Its primary commercial use is water purification, removing salt from seawater. In 2008 we used RO to remove smokiness in the Syrah.



We attempt to get most of Navarro’s grape handling area cleaned up before dark. Every machine, hose, clamp or fitting used during the day is cleaned, sterilized and then put away for the evening.

2008 Navarro Whites Gold Medal winners

Navarro's harvest crew taking a break at dawn after night-harvesting Gewürztraminer since 2 AM. When grapes are harvested and pressed cold, the juice extracts much less phenolics from the skins, producing a more elegant wine.



We harvest, ferment and age every vineyard site separately. Then in the spring, at our morning staff tastings, we blend between the various vineyard lots to produce the best single wine. It's fun and we're sure you'll enjoy these wines as much as we do.

White night

The smoky wildfires in June and July 2008 had a big impact on many North Coast red wines, but white wines, made without skin contact, weren't affected. Navarro's harvest was characterized by a light crop due to small clusters and mild, pleasant weather that allowed the fruit to ripen slowly. As a result our 2008 whites are notable for their preciseness and elegance rather than sheer power. The light crop produced less wine and these four Gold Medal winners will sell out soon!

2008 Chardonnay, *Première Reserve* \$25.00*

"Very Good+ This Chardonnay is always one of our favorites every year and it seems to fly under the radar. Shock your friends and show up with a bottle or two at your next dinner party. They will be very impressed. It is yellow colored and opens with a fragrant and attractive Bartlett pear and mild oak bouquet. On the palate, this wine is full bodied, well balanced, and creamy. The flavor profile is a delicious mild green apple with notes of mild oak with hints of mineral and green melon mixed in. The finish is dry and rather refreshing. I would serve this Chard cool and with chicken ravioli with a mushroom cream sauce."—KensWineGuide.com

2008 Gewürztraminer, *Estate Bottled (Dry)* \$19.00*

Best North Coast Gewürztraminer, 2010 California State Fair: "Beautifully balanced and elegant, this wine is quintessential gewurz; fruity and spicy with a long lingering finish."—Phil Baily

"Editor's Choice. Navarro continues at the head of the Gewurz pack, while keeping their prices modest. There's no mistaking the varietal character of this wine, with its brilliant array of dusty Asian spices, pineapple brûlée, peach, wildflower and litchi, folded into a creamy texture that's bone dry and crisply acidic."—Steve Heimoff, The Wine Enthusiast

2008 Pinot Gris, *Anderson Valley* \$19.00*

"Editor's Choice. A brilliant, compelling Pinot Gris whose quality far exceeds its price. Bone dry, with moderate alcohol, it's big in flavor, offering a blast of Mandarin orange, peach, honeysuckle, vanilla, and cinnamon spice. There's a rich texture, and the finish is thoroughly dry despite the richness."—Steve Heimoff, The Wine Enthusiast

"Our Wine of the Week, Navarro Vineyards 2008 Pinot Gris, is beautifully made, as you would expect from this family winery, one of the most respected in California. This particular pinot gris has a silky plushness to it that, when combined with the wine's flavors, notably hazelnuts, may leave you thinking of hazelnut oil. There are hints of green melon, too, along with lemon and lime zest and suggestions of tangerine. The wine is tart, bright and crisp, a quality that refreshes the palate with each sip; there's just a hint of minerality — think wet cement or river rocks — and a suggestion of warm spice."—Santa Rosa Press Democrat

2008 Chardonnay, *Mendocino* \$17.00*

"Very Good. This pale yellow colored Chard is a very nice offering from Navarro. It opens with a mild green apple bouquet. On the palate, this wine is light bodied, balanced, and easy to drink. The flavor profile is a gentle green pear with a touch of lemon. The finish is dry and quite refreshing. This is a food friendly Chard that would pair well with lemon thyme chicken off the grill. Try some this summer."—KensWineGuide.com

* There are very limited quantities. Please phone 1-800-537-9463 or logon to NavarroWine.com to check availability.