

NAVARRO

Vineyards

2021 Pinot Blanc, *Mendocino: Frosty surprise*

2020 Chardonnay, *Première Reserve: Rain dance*

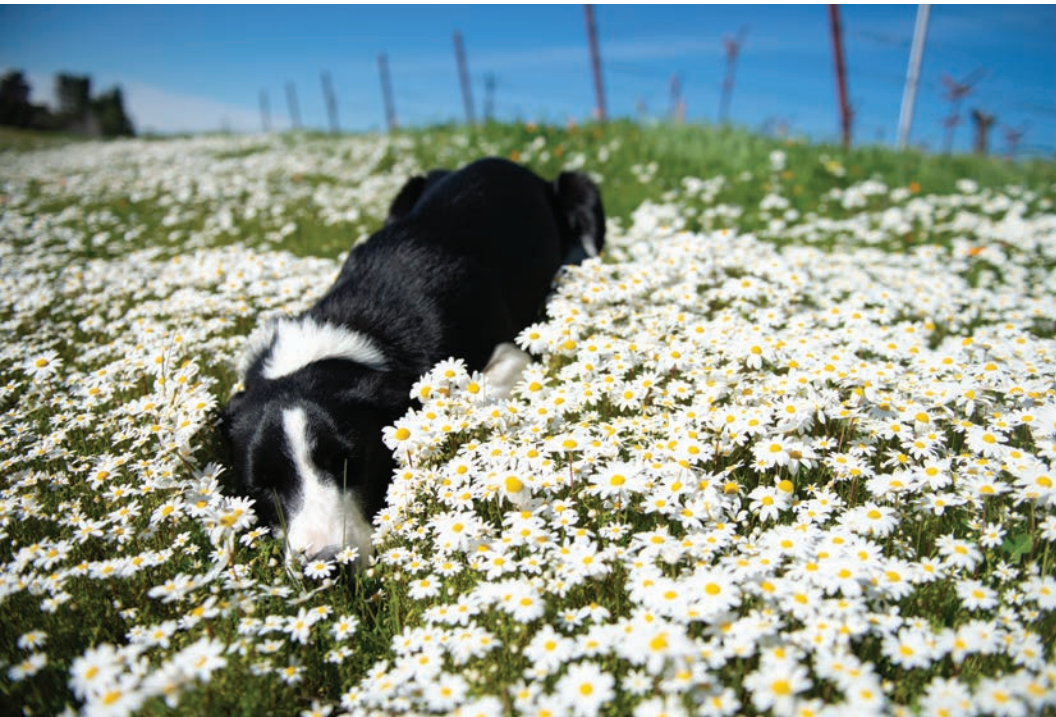
2020 Chardonnay, *Mendocino: Chilly starts*

2021 Sauvignon Blanc, *Cuvée 128: Counting stars*

2021 Rosé of Pinot Noir, *Anderson Valley: Crush blush*

2020 Pinot Noir, *Anderson Valley: Long shot*

2018 Cabernet Sauvignon, *Mendocino: Boots on the ground*



Garden party

If you are like us, you have missed socializing during the past two years. We have altered how we serve our visitors over the last 11 months. Instead of crowding up to Navarro's tiny indoor counters, we now invite you to relax at outdoor seating areas on the deck and in the gardens overlooking the vineyards. Navarro's wine-savvy staff will deliver tastes right to your table and answer your questions. We hope this change will provide a welcome opportunity for you to enjoy the beauty of springtime in the Anderson Valley while sampling our wares. Even if you can't make it here in person, we hope you will enjoy the new wines with family and friends in the comfort of your own gardens or homes.

We are releasing seven new wines this spring: four dry whites, two mouth-filling reds and a captivating rosé.



The new releases include two Gold Medal-winning reds—a lively 2020 *Anderson Valley* Pinot Noir and a full-bodied 2018 Cabernet Sauvignon—as well as two stylistically varied 2020 Chardonnays, a springtime-fresh 2021 Sauvignon Blanc and a beguiling 2021 Rosé of Pinot Noir. Completing our spring releases is the value-packed 2021 Pinot Blanc which is available for only \$16.50 per bottle by the full case, a modest price for this crisp, invigorating wine. Special pricing on samplers and full-case specials on Chardonnay, Pinot Blanc, Rosé and Pinot Noir will be available until May 31, along with One-Cent ground shipping and reduced air freight for all 12-bottle orders.

Thanks for supporting our family farm,

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



Night harvesting Campsite vineyard. Wine grape skins contain astringent phenolics and we want to avoid them in white wine. Phenolic extraction is a function of the length of time the skins macerate with the juice and the temperature of the must. The warmer the must and the longer the maceration time, the more extraction will occur. Consequently, we harvest at night when the grapes are cold and separate the juice from the skins quickly.



Frosty surprise

This is Navarro's tenth Pinot Blanc vintage and given the speed with which recent vintages have sold, we had hoped to substantially increase our production in 2021. Unfortunately, frosty weather resulted in one of Mendocino County's skimpiest grape harvests in recent memory; all of our 2021 wines are in short supply. Rivino

Vineyards, located south of Ukiah, historically has provided the lion's share of our Pinot Blanc grapes. Their grapes remain the largest component in this bottling—but even though we had agreed to purchase double the acreage in 2021, heavy spring frosts reduced their crop to about a third of normal. While Navarro's own Pinot Blanc vines approached full maturity in 2021 they produced less than the prior vintage. Consequently, this is

one of our smallest bottlings of this varietal to date. The cold-settled juice from the Ukiah fruit was cool-fermented in stainless steel then racked to seasoned French oak puncheons to age for three months. The estate-grown Pinot Blanc grapes were harvested fully ripe at 23.4° Brix; after pressing and cold-settling, the clear juice was fermented and aged in

a French oak oval *sur lie* for four months prior to blending with the other lots. Similar to prior vintages we added a bit of Chardonnay to improve body and lengthen the finish. An herbal springtime bouquet whispers green apple and honeydew with a bright, mineral finish.

Harvested	Sept. 6-16, 2021
Sugars at harvest	23.0° Brix
Bottled	Feb. 17, 2022
Cases produced	773
Alcohol	12.8%
Titrateable acidity	7.4 g/L
pH	3.31
Price (750 ml)	\$19.95



SPRING
SPECIAL!

Buy it by the case for only \$198.00; a savings of \$41.40! That's only \$16.50 per bottle.

2020 Chardonnay
Première Reserve
Anderson Valley, Mendocino



We collect winter rainwater in ponds which we use to irrigate our vineyards and gardens in summer. We don't spray herbicides or insecticides and we've stocked this pond with fish making it an inviting habitat for wildfowl. The bass was caught and released during fishing lessons with younger family members. An array of birds is attracted to the ponds including eagles, herons, egrets, geese and ducks; some even nest on the shore.



Rain dance

We've written about the gustatory advantages of aging wine *sur lie* but we usually mention it with regards to Gewürztraminer, Riesling, Muscat and Pinot Gris, which we ferment and age in seasoned French oak ovals ranging in size from 250 to 1500 gallons. We also ferment our *Première Reserve* Chardonnay in French oak, but in 60-gallon barrels. The first notable flavor difference in winemaking regimes between Chardonnay and the aromatic whites is that we minimize oak flavors in the latter, while encouraging toasty wood tones in Chardonnay by fermenting and aging in the smaller, newer barrels. We stir Chardonnay lees to encourage the wine to go through malolactic fermentation which softens the acidity and adds a creamy, buttery element; discouraging malolactic fermentation in the aromatic varieties helps to retain high acidity and highlight the varietal flavors. About 60% of

this bottling is from clone 76 grapes grown in our Hammer Olsen and Tasting Room blocks which produce wine with delightful citrus-pear aromas and flavors. The remaining portion is from clone 548; these vines always bear a light crop, less aromatic than 76, but the wines are impressively dense. There are spicy nut-like, toasty flavors from the newer oak barrels and a rounded mouthfeel with hints of butter from the secondary fermentation, all integrated with fruit flavors to produce our best Chardonnay. This is our smallest production of *Première Reserve* ever and we expect to sell out before summer. **Gold Medal winner. 94 points.**

Harvested	Sept. 11-17, 2020
Sugars at harvest	23.8° Brix
Bottled	June 7, 2021
Cases produced	893
Alcohol	13.5%
Titrateable acidity	5.8 g/L
pH	3.44
Price (750 ml)	\$29.00

2020 Chardonnay
Mendocino

Jim and Casey Hartlip inspecting Chardonnay vines at Valley Foothills Vineyard (left). These vines were planted in 1977 in the ridge block (right) and the vineyard is still productive in 2022. Navarro has purchased wine grapes, including Chardonnay for our Mendocino bottling, from Valley Foothills since 1978.



Chilly start

Navarro's *Mendocino* Chardonnay is typically produced with grapes from two distinct appellations: Anderson Valley and the more inland Potter Valley. Unfortunately, the smoke from 2020 wildfires in Potter Valley ruined most grapes, including the Chardonnay destined for Navarro. As a result, all the

grapes in this vintage were grown at Navarro and at our next-door neighbor. Despite the 2020 grapes coming from many of the same vineyards as the *Reserve*, this *Mendocino* bottling tastes quite different. The *Reserve* is fermented and aged in new and seasoned barrels without any ability to chill the fermenting wine. The *Mendocino* is fermented in temperature-controlled stainless steel tanks, then racked to barrels, mostly

seasoned, to age for nine months. The result is that all the aromas, flavors and fruitiness of the vineyard are front and center in the *Mendocino*. Aging in barrels for nine months has given structure to the wine but seasoned barrels don't add enough oak to hide the vineyard flavors. Only a small portion of the wines in the *Mendocino* bottling are put

through malolactic fermentation so this wine has a little more acidity than the *Reserve*. Both 2020 Chardonnays are equally dry but the *Mendocino* highlights fruit-forward flavors of poached pear and tropical fruit with whiffs of honey, toast and vanilla from fine French oak. **Double Gold Medal winner. 96 points.**

Harvested	Sept. 10-17, 2020
Sugars at harvest	23.8° Brix
Bottled	June 8-9, 2021
Cases produced	2,378
Alcohol	13.4%
Titrateable acidity	6.1 g/L
pH	3.35
Price (750 ml)	\$25.00
Price (375 ml)	\$14.00



SPRING SPECIAL!

Buy it by the case for only \$234.00; a savings of \$66.00! That's only \$19.50 per bottle.

NAVARRO SAMPLERS AND GIFTS

Medal-winning wines with savings up to 22%

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

No. **1** 12 bottles

The whole kit and caboodle

All seven new releases plus five Navarro favorites: seven dry whites, a blushing beautiful rosé and four Gold Medal-winning reds.

2021 Pinot Blanc Mendocino

2020 Chardonnay Première Reserve

2020 Chardonnay Mendocino

2021 Sauvignon Blanc Cuvée 128

2021 Rosé of Pinot Noir Anderson Valley

2020 Pinot Noir Anderson Valley

2018 Cabernet Sauvignon Mendocino

2020 Gewürztraminer Estate Bottled (Dry)

2020 Pinot Gris Anderson Valley

2020 Riesling Anderson Valley

2018 Pinot Noir Méthode à l'Ancienne

2019 Pinot Noir Méthode à l'Ancienne

#1—12 bottle Sampler

\$277.00

Savings of \$55.95



No. **2** 12, 6 bottles

Locally grown

Choose either one or two bottles each of three crisp whites, two Gold Medal-winning reds and a blushing beautiful dry rosé, most from estate-grown grapes.

2020 Chardonnay Première Reserve

2021 Sauvignon Blanc Cuvée 128

2020 Gewürztraminer Estate Bottled (Dry)

2021 Rosé of Pinot Noir Anderson Valley

2020 Pinot Noir Anderson Valley

2018 Pinot Noir Méthode à l'Ancienne

#2A—12 bottle Sampler

\$269.00

Savings of \$59.00

#2B—6 bottle Sampler

\$139.00

Savings of \$25.00



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

Tri-colors

Take your choice of one, two or four bottles each of Navarro's fresh, springtime quaffers: a crisp Chardonnay, a pretty Rosé of Pinot Noir and a palate-pleasing Pinot Noir.

2020 Chardonnay Mendocino

2021 Rosé of Pinot Noir Anderson Valley

2020 Pinot Noir Anderson Valley

#3A—12 bottle Sampler

\$249.00

Savings of \$51.00

#3B—6 bottle Sampler

\$130.00

Savings of \$20.00

#3C—3 bottle Sampler

\$67.00

Savings of \$8.00

Until May 31, Dave and the rest of the team will be staffing the phones extra hours from 8 AM to 6 PM daily to help you take advantage of full-case specials, bargain sampler prices and One-Cent ground shipping. Our website is available 24-7 at www.NavarroWine.com.



We usually ship in recyclable cardboard, but you may request polystyrene which offers better temperature protection for shipments requiring extended transit time in hot weather. Navarro's farm-direct wines always represent an excellent value. Specially priced samplers and case specials feature discounts up to 22% until May 31. All subject to prior sale so don't delay!

No. **4** 12, 6 bottles

Chardonnay and Pinot

Choose either one or two bottles each of six Gold Medal-winning wines: two crisp Chardonnays and four Anderson Valley Pinot Noirs—all aged exclusively in French oak barrels.

2020 Chardonnay Mendocino

2020 Chardonnay Première Reserve

2020 Pinot Noir Anderson Valley

2019 Pinot Noir Méthode à l'Ancienne

2018 Pinot Noir Méthode à l'Ancienne

2017 Pinot Noir Méthode à l'Ancienne

#4A—12 bottle Sampler

\$298.00

Savings of \$70.00

#4B—6 bottle Sampler

\$159.00

Savings of \$25.00



No. **5** 12, 6 bottles

Springtime whites

Choose either one or two bottles each of six dry white varietals that established Navarro's reputation for growing and producing outstanding wines.

2021 Sauvignon Blanc Cuvée 128

2021 Pinot Blanc Mendocino

2020 Chardonnay Première Reserve

2020 Chardonnay Mendocino

2020 Gewürztraminer Estate Bottled (Dry)

2020 Riesling Anderson Valley

#5A—12 bottle Sampler

\$247.00

Savings of \$50.90

#5B—6 bottle Sampler

\$129.00

Savings of \$19.95



No. **6** 12, 6 bottles

Wholly Pinot

Choose one or two bottles each of Navarro's estate-grown, Pinot Noir-based wines; a full-bodied white, a tempting rosé and four Gold Medal-winning reds.

2020 Blanc de Noir Anderson Valley

2021 Rosé of Pinot Noir Anderson Valley

2020 Pinot Noir Anderson Valley

2019 Pinot Noir Méthode à l'Ancienne

2018 Pinot Noir Méthode à l'Ancienne

2017 Pinot Noir Méthode à l'Ancienne

#6A—12 bottle Sampler

\$298.00

Savings of \$70.00

#6B—6 bottle Sampler

\$159.00

Savings of \$25.00



2021 Sauvignon Blanc
Cuvée 128
 Anderson Valley, Mendocino

Deleafing Sauvignon Blanc vines prior to harvest so that pickers can easily spot and harvest the fruit. This photo was taken in 2016—no facemasks—and was one of the last large Sauvignon Blanc harvests that our vines produced.



Harvesting Sauvignon Blanc at night under floodlights. Not only is the wine better when the grapes are harvested cold, but the pickers enjoy night harvesting as well since yellowjackets and snakes are absent and picking goes faster without daytime heat.



Counting stars

After spending long hours in the spring randomly selecting vines and counting grape clusters, it appeared that we had a normal crop on most of our vines in 2021. Unfortunately, we had failed to calculate the number of berries in an average cluster since everything looked pretty normal. When the vines were harvested and the grapes arrived at the winery we were shocked. We had a light crop in 2020 where we harvested about 20% less than our five-year average, but this 2021 harvest was another 20% reduction from the 2020 crop. Ouch! Our Savvy usually contains wine from the fruit from across the street at Foursight Vineyards, but they had a meager harvest as well. We were scrambling and phoned every grower we knew in the Anderson Valley, Yorkville Highlands and Mendocino Ridge appellations. At the last minute we got a phone call from the Old Chatham Ranch on Highway 128

outside Yorkville; they had a small block of Sauvignon Blanc and would sell us the fruit. As luck would have it, they also had a light crop and could only deliver enough Savvy for an additional 65 cases of wine. A portion of this bottling was fermented and aged in ovals for five months and the remainder

Harvested	Sept. 3-10, 2021
Sugars at harvest	22.8° Brix
Bottled	Feb. 10-11, 2022
Cases produced	2,070
Alcohol	12.8%
Titrateable acidity	7.8 g/L
pH	3.24
Price (750 ml)	\$25.00

fermented in stainless steel then racked to seasoned French oak barrels to age for four months. The *sur lie* aging has contributed a roundness to the wine that displays grapefruit, tangerine and fresh herb flavors all kept zippy by the varietal's naturally high acidity. **Double Gold Medal winner.**

2021 Rosé of Pinot Noir
Anderson Valley, Mendocino

Harvesting Pinot Noir in 2021. Since rosé wines are produced from red-skinned grapes, the juice can macerate with the skins up to several hours. Bitter compounds are extracted at higher temperatures, so cold fruit is required for a suave mouthfeel.



Rosé of Pinot Noir being bottled. Prior to filling, the bottles are filled with an inert gas—usually nitrogen—to avoid oxygen pickup which would encourage oxidation and early maturity.



Crush blush

Most pink wines are simply labeled “Rosé” which makes sense in Europe since each appellation has a short list of permissible grape varieties; one can expect that most Provençal rosés are Grenache-based, Loire rosés are Pinot Noir-based and Tuscan rosés are Sangiovese-based. But this makes less sense in California where every grape variety is permissible in every appellation; there are

few clues except those on the label. We’ve made rosé from Pinot Noir, Grenache and most recently Sangiovese—who knows what we’ll try next—and as expected, each variety has a unique flavor profile. This rosé is produced from estate-grown Pinot Noir and has flavors reminiscent of cherry and raspberry. What do we think is important to produce a very good rosé? We prefer well-tended vines with low water stress, reasonable crop level, not

too much sun on the fruit and grapes that are not too ripe. We insist on night harvesting to deliver cool fruit for extracting color and flavor without bitterness. It takes a careful hand on the crush pad frequently tasting fruit and juice since the maceration time to achieve balance and density can vary from a few minutes to several hours. Navarro rosés are aged *sur lie* in seasoned oak casks enriching the wine and building mouthfeel and length on the palate without any residual sugar. A dry rosé is versatile with more body than a white wine and less tannins than a red so it can be matched with a panoply of dishes including crab cakes, fried rice, salmon or burritos.

Harvested	Sept.9-Oct.6, 2021
Sugars at harvest	23.3° Brix
Bottled	Feb.15-16, 2022
Cases produced	2,380
Alcohol	13.2%
Titrateable acidity	7.4 g/L
pH	3.24
Price (750 ml)	\$25.00



SPRING SPECIAL!

Buy it by the case for only \$234.00; a savings of \$66.00! That’s only \$19.50 per bottle.

2020 Pinot Noir
Anderson Valley, Mendocino

Sarah, Carlos and Alfredo punching down Pinot Noir using Navarro's modification of pigeage, a centuries-old tradition in Burgundy to produce red wines from Pinot Noir.

Thirty Pinot Noir lots lined up for a staff tasting. Since we ferment and age each Pinot Noir block as a separate lot, we need to assess the aroma/flavor profile and relative quality of each before we can make blending decisions.



Long shot

When we decided to expand our Pinot Noir production in the early 1990s there were many well-respected Pinot Noir clones available as well as several different rootstocks that had performed well in other California viticultural climates. How these clones and rootstocks would perform in Philo was still a mystery. We decided we would divide each field we planted into

blocks with each one containing a unique combination of clone and rootstock. The fruit from each block would be fermented and aged as a separate lot in hopes of learning which clones or rootstocks perform best in Philo. Clones and rootstocks contribute subtle but important differences which help determine whether a wine is simply very good or hopefully exceptional. We continue to plant and replant—we now have 42 distinct Pinot

Noir blocks—and continue to ferment and age each separately. This bottling is a blend of wine produced from grapes grown in 14 different blocks within eight fields: South Hill (28%), Marking Corral (24%), Pennyroyal (16%), Middle Ridge (11%) and four other fields (21%). The flavor core of Philo Pinot Noir is bright cherry while the Pennyroyal portion from warmer Boonville adds a raspberry-like character. The must was traditionally fermented—via manual punchdowns rather than pumping—keeping the

tannins gentle. After pressing, the wine aged for 11 months in French oak barrels—25% new—adding structure and suggestions of toast and spices. Until May 31, this 93-point Pinot is available for only \$19.50 a bottle by the full case! Don't miss out. **Gold Medal winner. 93 points.**

Harvested	Sept.9-14, 2020
Sugars at harvest	23.7° Brix
Bottled	Aug.11-13, 2021
Cases produced	3,712
Alcohol	13.2%
Titrateable acidity	5.3 g/L
pH	3.65
Price (750 ml)	\$25.00



SPRING SPECIAL!

Buy it by the case for only \$234.00; a savings of \$66.00! That's only \$19.50 per bottle.

2018 Cabernet Sauvignon Mendocino

Rattlesnake Canyon is comprised of two steep, terraced hillsides facing each other and they are harvested, fermented and aged as separate lots. A third block—not shown—is located below the terraced vines and is much flatter with richer soils.



Boots on the ground

Navarro's tasting room sits directly across the street from Edmeades Vineyard—the first of the “modern day” vintners to plant grapes in Anderson Valley. They were advised to grow Cabernet Sauvignon which they planted in 1966. The grapes never reached full ripeness in our cool, coastal viticultural climate; consequently the vines were eventually removed and the vineyard was replanted, most recently to Pinot Noir. Planting Cabernet Sauvignon in 1966 in Anderson Valley seemed like a questionable decision but climate change suggests it might not be the case in 2022. While it is now warm enough most years to ripen Cabernet Sauvignon and other warm-weather varieties in Philo, Cabernet would still be a dubitable choice because autumn nights in Anderson Valley are unusually cold and Cabernet's pyrazines could dominate the flavor profile—vegetal, bell pepper or green beans. Navarro's Cabernet is grown at Berry

Ed Berry, owner, on the gondola managing harvest. Ed is serious and hardworking and the vineyard reflects his commitment.

Vineyards in Talmage, which boasts a warmer climate than Anderson Valley. The field we like is appropriately named Rattlesnake Canyon; boots and caution required. The vineyard contains three blocks and we ferment and age each as a separate wine. Two of the blocks on steep, terraced hillsides produce ripe fruit with a desired fruity flavor profile with limited pyrazines—these form Navarro's Cabernet. The wine from the third block, grown on richer soils, tastes excessively vegetal so was not included in this bottling. This vintage has tamed tannins and moderate alcohol with flavors suggesting black cherry, chocolate, licorice and mint. **Gold Medal winner. 91 points.**

Harvested	Oct.15-18,2018
Sugars at harvest	24.5° Brix
Bottled	Aug.17,2020
Cases bottled	667
Alcohol	13.2%
Titratable acidity	6.3 g/L
pH	3.72
Price (750 ml)	\$39.00
