

NAVARRO

Vineyards

2016 Gewürztraminer, *Deep End Blend: Tip-top*

2017 Pinot Blanc, *Mendocino: Front porch steal*

2017 Sauvignon Blanc, *Cuvée 128: Full palette*

2016 Chardonnay, *Première Reserve: Stir it up*

2016 Chardonnay, *Mendocino: Well-seasoned*

2016 Chardonnay, *Barrel Fermented: Primary school*

2016 Riesling, *Cluster Select Late Harvest: Yum*

2017 Rosé of Pinot Noir, *Anderson Valley: Cherry pick*

2016 Pinot Noir, *Anderson Valley: Dealer's choice*

2014 Cabernet Sauvignon, *Mendocino: Berry's berries*



OUR SPRING 2018 RELEASES

Valley Renaissance

We are releasing ten new wines this spring, primarily from the '16 and '17 vintages. Three stylistically different 2016 Chardonnays are being offered: a fruit-driven *Mendocino*, a well-structured, elegant *Première Reserve* and a variation on the *Reserve* that we label as *Barrel Fermented*. Three other dry white wines are also being released: an aromatic *Deep End*



Gewürztraminer, a crisp, sassy 2017 Sauvignon Blanc and Navarro's springtime-fresh, value-packed 2017 Pinot Blanc, which is available as a full-case special for only \$13.50 per bottle. Completing our spring releases is a blushing beautiful 2017 Rosé of Pinot Noir, a voluptuous 2016 *Cluster Select Late Harvest* Riesling and two Gold Medal-winning reds: a 2016 *Anderson Valley* Pinot Noir and a 2014 Cabernet

Sauvignon. Special pricing on samplers and full-case specials on the *Mendocino* Chardonnay, Pinot Blanc, Rosé of Pinot Noir and *Anderson Valley* Pinot Noir will be available until May 31, along with *One-Cent ground freight* 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*



Dumping Gewürztraminer clusters into Navarro's destemmer. When Gewürz clusters are grown in a cool climate and are protected from direct midday sun, the berries morph from green to a dark russet color which bodes well for intense floral aromatics. The triple-T trellis was designed to protect the grapes from direct sun.

Tip-top

The first Gewürztraminer plantings at Navarro wrapped around a hill that was planted according to the quadrants of the compass. Historically the *West Hill*, which faces the ocean breezes, is the coolest of the four sites and produces the most aromatic wines. When the *West Hill* was replanted in 2003 and 2005, it was subdivided into four blocks, each featuring a unique combination of clones and rootstocks. We harvested the fruit from these four blocks separately in 2016, then fermented and aged the wines *sur lie* in four individual oak casks. The top of the *West Hill* is well drained and less fertile, with lighter soil

Harvested	Aug. 31 - Sept. 2, '16
Sugars at harvest	23.4° Brix
Bottled	May 11, 2017
Cases produced	304
Alcohol	13.4%
Residual sugars	0.7%
Titrateable acidity	5.5 g/L
pH	3.31
Price (750 ml)	\$29.00

than the blocks below which contain fewer pebbles and more clay. The vines struggle on the hilltop and produce slightly smaller berries than the vines in the three lower blocks. During our blending trials in 2017 we were so impressed by this lot from the top of the hill that we decided to assign it the designation we use for Navarro's best of the best: *Deep End Blend*. **Gold Medal winner. Best of Class. 96 points.**

2017 Pinot Blanc
Mendocino

Navarro's 2017 winery crush crew. Four people work in the winery all year long, but at harvest the crew expands. Eight additional people were needed at harvest to process all the fruit in a timely manner; five are full-time Navarro employees from other departments and three are temporary harvest interns.



Be smart as a fox; this wine is a steal at only \$13.50 a bottle in a full case so don't let it get away! This fox was photographed next to the chicken coop and did not appear to be disturbed by our presence. Frequently seen strutting onto our porch in broad daylight to eat dog food, this critter seems unfazed by us and can outrun any of our dogs.

Front porch steal

We think a glass of Pinot Blanc may be one of the nicest ways to celebrate a spring sunset from the front porch. Closely related to Pinot Noir, it should come as no surprise that Pinot Blanc grapes are of interest to Navarro. What could be better than a white version of our favorite red variety? Pinot Blanc's leaf structure, clusters and berries resemble Chardonnay and, for over a century, identification of these two varieties caused international confusion. This might help explain why Chardonnay wines were once misnamed as Pinot Chardonnay until 1997 when the ATF began prohibiting the term on American wine labels. Some of the finest Pinot Blanc wines are crafted in Alto Adige, Italy where many of the wines labeled as Pinot Blanc contain a little Chardonnay. In fact, the Italian govern-

ment took little interest in trying to distinguish the two grape varieties until 1978. Like previous vintages, the grapes for this bottling were grown at Rivino Vineyards, located in Mendocino County near the Russian River. The juice was cool-fermented in stainless steel, then racked to seasoned oak barrels and puncheons to age for five months. The portion of the blend that was aged in barrels has a delicate, floral aroma, while the part that was aged in larger puncheons features a plush mouthfeel. The two Pinot Blanc wines were blended together with a splash of Anderson Valley Chardonnay which adds a bit of spirit and verve. The reasonable price tag, especially when purchased by the case, is what makes this wine especially attractive.

Harvested	Sept. 12-27, 2017
Sugars at harvest	22.5° Brix
Bottled	Feb. 20, 2018
Cases produced	937
Alcohol	12.7%
Titrateable acidity	7.7 g/L
pH	3.28
Price (750 ml)	\$17.00



SPRING SPECIAL!

Buy it by the case for only \$162.00; a savings of \$42.00. That's only \$13.50 per bottle.

2017 Sauvignon Blanc
Cuvée 128
 Anderson Valley, Mendocino



Our Sauvignon Blanc vineyard features a high triple-T trellis; since these babydoll sheep (left) are only twenty-four inches high at the shoulder, they cannot reach the grape leaves and clusters in this field. We also have a flock of regularly sized Panama sheep (below) for keeping our hillsides mowed; you can see what they munch first when they are released into a vineyard after harvest.

Blending tastings are held most weekday mornings for Navarro's staff from January through July. In 2017 we fermented and aged six different Sauvignon Blanc wines produced from vines that featured three different clones and three different rootstocks. The final cuvée selected was from four of these lots.



Full palette

When Navarro first planted grapes in the '70s, we limited ourselves to three varieties: Gewürztraminer, Pinot Noir and Chardonnay. Over the last four decades, our family, as well as the palette of wines we produce, has expanded. One of the varieties that first piqued our interest after those early years was Sauvignon Blanc, and we produced our first Savvy wine in 1979 from grapes grown at Carney vineyards in Boonville. This vineyard was sold and replanted with Chardonnay, so this variety disappeared from both Anderson Valley and Navarro's portfolio for several years. In 1990, we sought out other Sauvignon Blanc vineyards in Boonville and Yorkville, along the Highway 128 corridor. Consequently, we resumed Savvy production and named our new Sauvignon Blanc "*Cuvée 128*," a moniker that has stuck. In recent years we discontinued the practice of including

wine produced from Yorkville grapes so that our bottling would be produced from 100% Anderson Valley fruit. We still buy grapes from one of those original vineyards along Highway 128 in Boonville and have remained so enamored of the wine those grapes produce that we planted our own Sauvignon Blanc vineyard right across the street at our sister ranch, Pennyroyal Farm. Navarro's winemaker and our tasting room staff chose to minimize the highly grassy, herbaceous style of Sauvignon Blanc and aim at a softer, fruitier style with dried mango, melon and Meyer-lemon tones and enough taut acidity to clean the palate.

Harvested	Sept. 5-10, 2017
Sugars at harvest	22.7° Brix
Bottled	Feb. 23-26, 2018
Cases produced	2,001
Alcohol	12.6%
Titrateable acidity	7.8 g/L
pH	3.22
Price (750 ml)	\$19.50

2016 Chardonnay
Première Reserve
Anderson Valley, Mendocino

Ulises stirring Chardonnay barrels. During and after primary and malolactic fermentations, we keep Chardonnay lees stirred up for several months. As the yeast autolyzes, mannoproteins and some polysaccharides are released into the wine adding roundness and richness to the mouthfeel.



Ted and Vincent Damy of Billon Cooperage in front of oak planks that will be shaped and bent into barrel staves. Our favorite barrels for Chardonnay are produced at Billon from oak planks that were air-dried for three years rather than the standard two. The extra aging tames the greener-oak flavors; wines stored in the longer-aged oak taste more nutty than woody.

Stir it up

In the past few months, we've seen several wines being proudly promoted because they were produced from a single clone of a particular grape variety. Our philosophy at Navarro, especially when matching wine with food, is that complexity is more interesting than a singular flavor. Navarro's vineyards were planted with this in mind, with individual vineyard sites usually subdivided into several blocks, each with a unique combination of clones and rootstocks that slightly alter a grape variety's flavors and aromas. This bottling, for example, is from grapes grown in six different blocks from three vineyard sites. Seventy percent of the blend is produced from grapes of the highly celebrated Chardonnay clones ENTAV 95 and 548, with smaller amounts produced from ENTAV clones 76, 75 and 96, and FPS clone 17R. The grapes were night-harvested then destemmed and pressed before the juice was racked to

refrigerated stainless steel to achieve a cool and steady rate of fermentation. The wines were then racked mid-fermentation to sixty-gallon French oak barrels, one-quarter new, to complete both the primary and the secondary malolactic

Harvested	Sept. 19-22, 2016
Sugars at harvest	23.8° Brix
Bottled	June 15-19, 2017
Cases produced	2,262
Alcohol	13.9%
Titrateable acidity	6.7 g/L
pH	3.46
Price (750 ml)	\$27.00
(375 ml)	\$15.00
(magnum)	\$55.00

fermentation; the wines rested on the yeast lees for several months with gentle stirring to achieve a suave mouthfeel. A cuvée was selected from the individual lots in May, then bottled in June after nine months of barrel aging. Notes from Navarro's imaginative tasting panel: poached pear, red apple crisp, crème brûlée, toasted almond, mouth-filling. **Gold Medal winner. Best of Class.**

2016 Chardonnay
Mendocino

Weed-eating our Hammer Olsen Chardonnay vineyard. We don't use herbicides at Navarro which means we have a lot of weeds to get rid of each spring.



Deborah washing a Chardonnay barrel, 1979. We've been making Chardonnay at Navarro for a long time!



Navarro's 2016 Chardonnay grapes at Mendocino County fair.

Well-seasoned

What makes this Chardonnay different from the wine we label as *Première Reserve*? First, the *Reserve* was produced from 100% Philo-grown Chardonnay whereas 28% of this *Mendocino* bottling was produced from grapes grown in Potter Valley. Potter Valley's climate is warmer with a shorter grape-growing season than Philo resulting in a flavor profile that tends to suggest red apple and melon rather than Philo's poached pear and citrus flavors. Second, all the wine for the *Reserve* underwent a malolactic fermentation while only 25% of this bottling did. Third, 25% of the *Reserve* was aged in new barrels, adding a toasty element, whereas all the wines in the *Mendocino* were aged in

seasoned barrels and puncheons. This bottling sports a wider range of Chardonnay's fruit flavors with a decreased emphasis on flavors derived from the French oak barrels. Additionally, the lack of malolactic fermentation in 75% of the blend results in higher acidity in the wine. Compared to the 2016 *Reserve*, this *Mendocino* bottling seems lighter, crisper and more fruit-driven. While not quite as complex as the *Reserve*, this blend was produced from nine separate lots from four vineyard sites. Try it with chicken cooked in coconut milk with onion, ginger, cumin and coriander. **Gold Medal winner.**

Harvested	Sept. 6-21, 2016
Sugars at harvest	24.0° Brix
Bottled	June 13-16, 2017
Cases produced	3,291
Alcohol	13.8%
Titrateable acidity	7.1 g/L
pH	3.22
Price (750 ml)	\$22.00



SPRING SPECIAL!

Buy it by the case for only \$216.00; a savings of \$48.00. That's only \$18.00 per bottle.

NAVARRO SAMPLERS AND GIFTS

Medal-winning wines with savings up to 28%

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

No. 1 12 bottles

The whole works

Ten new releases plus two Navarro favorites: seven crisp whites, a lip-smacking rosé and four Gold Medal-winning reds.

2016 Gewürztraminer
Deep End Blend

2017 Pinot Blanc
Mendocino

2017 Sauvignon Blanc
Cuvée 128

2016 Chardonnay
Première Reserve

2016 Chardonnay
Mendocino

2016 Chardonnay
Barrel Fermented

2016 Riesling (375ml)
Cluster Select Late Harvest

2017 Rosé of Pinot Noir
Anderson Valley (Dry)

2016 Pinot Noir
Anderson Valley

2014 Cabernet Sauvignon
Mendocino

2015 Pinot Noir
Méthode à l'Ancienne

2015 Zinfandel
Mendocino

#1—12 bottle Sampler
\$249.00
Savings of \$57.50



No. 2 12, 6, 3 bottles

Picnic time

Take your choice of one, two or four bottles each of Navarro's new spring-time quaffers featuring exceptional flavor at family prices.

2017 Pinot Blanc
Mendocino

2017 Sauvignon Blanc
Cuvée 128

2017 Rosé of Pinot Noir
Anderson Valley (Dry)

#2A—12 bottle Sampler
\$195.00
Savings of \$39.00



#2B—6 bottle Sampler
\$99.00
Savings of \$18.00

#2C—3 bottle Sampler
\$52.00
Savings of \$6.50



No. 3 12, 6 bottles

Three-two-one

Choose either one or two bottles each of six dry Navarro wines: three crisp whites, two Gold Medal-winning reds and a blushing beautiful dry rosé.

2016 Chardonnay
Première Reserve

2017 Sauvignon Blanc
Cuvée 128

2016 Gewürztraminer
Estate Bottled (Dry)

2017 Rosé of Pinot Noir
Anderson Valley (Dry)

2016 Pinot Noir
Anderson Valley

2015 Zinfandel
Mendocino

#3A—12 bottle Sampler
\$219.00
Savings of \$50.00



#3B—6 bottle Sampler
\$115.00
Savings of \$19.50

No. 4 12, 6 bottles

Springtime whites

Choose either one or two bottles each of the dry white varietal wines that established Navarro's reputation.

2016 Chardonnay
Mendocino

2016 Chardonnay
Première Reserve

2016 Gewürztraminer
Deep End Blend

2017 Pinot Blanc
Mendocino

2017 Sauvignon Blanc
Cuvée 128

2016 Pinot Gris
Anderson Valley

#4A—12 bottle Sampler
\$219.00
Savings of \$54.00



#4B—6 bottle Sampler
\$115.00
Savings of \$21.50



Teresa has been packing wine for Navarro's customers for over twenty-five years. We usually ship in recyclable cardboard but you may request styrofoam 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 28% until May 31. All subject to prior sale so don't delay!

No. 5 12, 6 bottles

Full-flavored reds

Choose either one or two bottles each of six Gold Medal-winning red wines.

2016 Pinot Noir
Anderson Valley

2015 Pinot Noir
Méthode à l'Ancienne

2015 Pinot Noir
Deep End Blend

2015 Zinfandel
Mendocino

2014 Cabernet Sauvignon
Mendocino

2013 Petite Sirah
Mendocino

#5A—12 bottle Sampler
\$299.00
Savings of \$91.00



#5B—6 bottle Sampler
\$159.00
Savings of \$36.00

No. 6 12, 6, 3 bottles

First-class flight

Choose one, two or four bottles each of Navarro's top-of-the-line wines; each honored as Best in Class.

2016 Chardonnay
Première Reserve

2016 Gewürztraminer
Deep End Blend

2015 Pinot Noir
Deep End Blend

#6A—12 bottle Sampler
\$319.00
Savings of \$125.00



#6B—6 bottle Sampler
\$169.00
Savings of \$53.00

#6C—3 bottle Sampler
\$92.00
Savings of \$19.00

Until May 31, Gimmena and the rest of the staff will be manning 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.

2016 Chardonnay
Barrel Fermented
 Anderson Valley, Mendocino

Jose shoot-positioning Chardonnay vines in Navarro's Hammer Olsen vineyard. The shoots are trained vertically, but at an outward angle, so that the clusters are protected from the midday sun. Grapes for this bottling were harvested a smidgen riper than the grapes for the Première Reserve.



We harvest at night because destemming cold fruit reduces the chance of adding harsh phenolics from the grape skins. Members of the winery crew come to work at 4 AM and begin processing the grapes, freeing up the winery presses for the rest of the day's work.

Primary school

This is our third vintage of this bottling, a wine we label as *Barrel Fermented*. To be honest, it receives the same fermentation regime as our *Première Reserve* bottling: the first half of fermentation in stainless steel tanks to control the temperature, the second half in French oak barrels where the wines warm up, finish fermentation and then rest *sur lie* for several months. But fearing customer confusion with a Chardonnay simply labeled as *Anderson Valley*, we added the *Barrel Fermented* designation to associate it with its closest sibling, the *Première Reserve*. There are two winemaking differences between the *Première Reserve* and the *Barrel Fermented* wine. The primary difference is that the *Reserve* is put through a secondary fermentation that converts malic acid into lactic acid; this fermentation was completely avoided in the *Barrel Fermented* wine. The malolactic fermentation

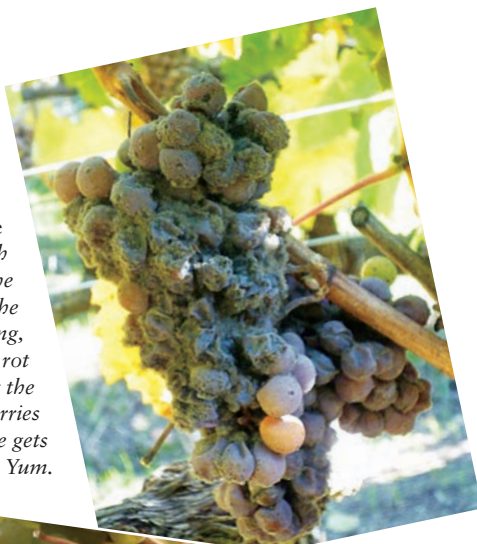
reduces the fruit a little while making the acidity softer and creamier as in the *Reserve* wine. Malic acid is associated with green apples; this bottling, which only underwent a primary fermentation, is tart with an apple-like character. For this bottling the wine was fermented and aged in one-third new barrels, a bit more than the 2016 *Reserve* which was fermented in one-quarter newly purchased oak. The slightly higher level of oak flavors is perfectly counterbalanced with increased fruit and acidity. If you want a crisp, full-bodied white wine to complement Petrale sole or lobster risotto, this would be an ideal choice. **Gold Medal winner. Best of Class.**

Harvested	Sept. 19, 2016
Sugars at harvest	24.0° Brix
Bottled	June 16, 2017
Cases produced	226
Alcohol	13.9%
Titratable acidity	7.5 g/L
pH	3.34
Price (750 ml)	\$27.00

2016 Riesling

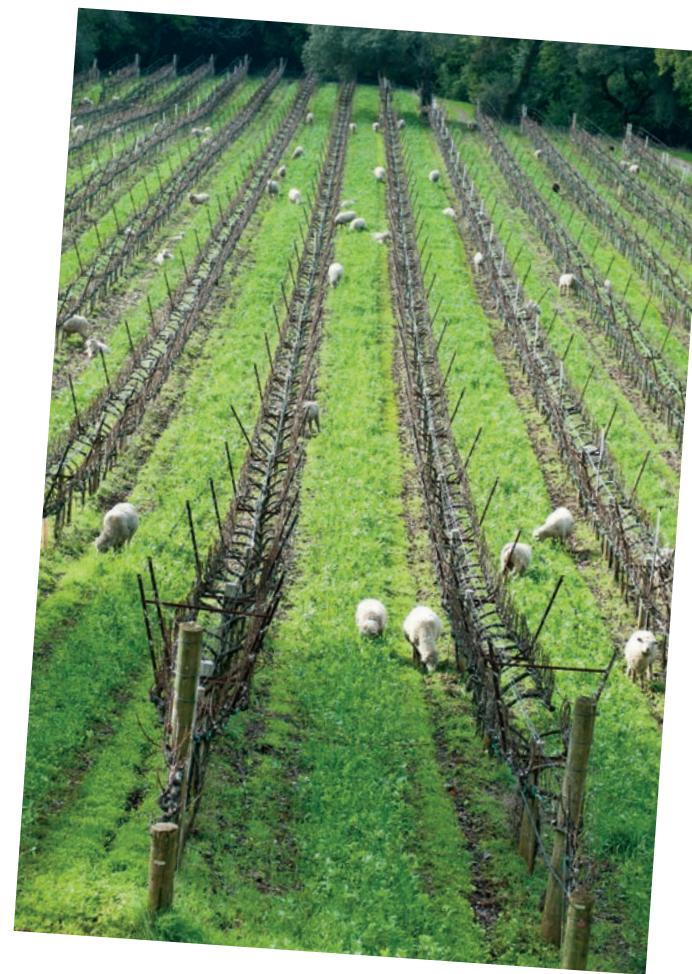
Cluster Select Late Harvest
Anderson Valley, Mendocino

A botrytis-affected cluster (with almost every berry affected) in Navarro's Campsite Riesling in a year with high humidity for much of the harvest (right). Although the rotted berries look unappetizing, they taste quite good. The rot proceeds without breaking the grape-skin, so as the berries shrivel (below), the juice inside gets more and more concentrated. Yum.



Yum

Navarro's *Campsite* Riesling vineyard is sited in a sheltered mini-valley at the base of a forested canyon. During the summer and fall, chilly air from the forest cools the field we once camped in, and after the first autumn rains, the humidity remains at close to 100% most of the day, greatly increasing the chance of rot spreading quickly throughout the vineyard. The field is divided into three blocks, each featuring a different clone and rootstock combination. Clone 49 is a relatively recent import from Alsace; it typically has the highest brix (ripest fruit) at harvest. Clone 90 is one of the latest clones to come from Germany and we find the selection exceptionally aromatic. Clone 10, imported some time ago from Germany, is one of the most widely planted clones in the state; its grape berries also seem to be the most prone to the noble rot, so fruit from this block represents the major component



Sheep keeping the grasses mowed in Navarro's Campsite Riesling vineyard during springtime.

in this bottling. In 2016, when we were ready to harvest the unrotted Riesling for a dry wine, we started harvest in this field by inspecting every cluster and removing those affected with botrytis for this bottling; consequently, this *late harvest*

Harvested	Sept. 28, 2016
Sugars at harvest	36.7° Brix
Bottled	Feb. 22, 2017
Cases released	183
Alcohol	10.7%
Residual sugars	21.5%
Titrateable acidity	11.6 g/L
pH	3.13
Price (375 ml)	\$35.00
(750 ml)	\$69.00

cluster select wine was actually harvested a day before our dry Riesling. After pressing the grapes and fermenting the juice, we had only 280 gallons of this elixir so this is our tiniest bottling of *cluster select* Riesling since 1983. Luscious flavors suggesting papaya, honey, orange marmalade and passionfruit lead to a surprisingly tart, clean finish. **Gold Medal winner. Best of Show.**

2017 Rosé of Pinot Noir
Anderson Valley, Mendocino

Preparing rosé blends in the lab. We keep each vineyard lot as a separate wine until we are ready to blend. Jim precisely measures different quantities of each selection when preparing sample wines for Navarro's blending trials. Once we identify the best blend, we know the exact percentage of each lot to calculate how many gallons of each selection is required for bottling.



Compost being dumped into a tractor-driven spreader. We fertilize our vines with about 200 tons of compost each year. We produce most of the compost on the ranch; at the end of the harvest, we mix our grape pomace (stems, skins and seeds) with dried cow manure from an organic dairy on the coast, then let it compost for a couple of years under tarps.

Cherry pick

We produced our first dry Pinot Noir rosé in 1991, a cuvée that included 10% Chardonnay. We enjoyed the wine at home, but it proved difficult to sell as most pink wines in the '90s were sweet. We abandoned Pinot Noir rosé production until 2009 when, to our astonishment, the wine produced was a quick sell-out. We decided to increase production for the following 2010 vintage when we discovered that the grapes

from Block C in our *Hammer Olsen* vineyard produced excellent Pinot rosé—it remains the base wine in all subsequent vintages. Demand for dry rosé wine continued to grow, so with each vintage we continued to experiment with producing rosé wines from our other thirty-two blocks of Pinot Noir to ascertain which could produce the best wine. In 2015 we found that grapes from Block 1 in our Boonville vineyard, a slightly warmer site,

produced a wine hinting of cherry which married well with the strawberry-like fruit from Block C—this remains a component in the 2016 and 2017 bottlings. This vintage we were pleased that the wine produced from FPS clone 4 in the lower *Garden Spot* had a broader mouthfeel and a fruity aroma profile, rather than the floral, rose-like aromatics of the fruit from Block C; both complemented the blend. The grapes from each field were destemmed and the juice macerated with the skins. The maceration

time was dependent on the field; the grapes from Block 1 required less time to add color and a rounded mouthfeel than the grapes from the two cooler Philo fields. The result is a wine with rose-like aromatics and flavors suggesting red currants and strawberry-guava.

Harvested	Sept. 1-26, 2017
Sugars at harvest	22.7° Brix
Bottled	Feb. 21-22, 2018
Cases produced	1,734
Alcohol	12.6%
Titratable acidity	7.8 g/L
pH	3.20
Price (750 ml)	\$22.00



SPRING SPECIAL!

Buy it by the case for only \$216.00; a savings of \$48.00. That's only \$18.00 per bottle.

2016 Pinot Noir
Anderson Valley, Mendocino

2017 Pinot Noir harvest at Pennyroyal vineyards. Pickers following the tractor-driven light tower in the early morning.



Pickers and Pinot Noir clusters on the vine. Note the leaves on the ground. Preceding the picker crew is a smaller crew of deleafers whose job it is to expose the fruit for easy and speedy picking.



Dealer's choice

In 2016 we fermented and aged forty-two different lots of Pinot Noir from vineyards in Philo and Boonville. Each vintage brings subtle changes between our fields so early in the year, following harvest, we begin tasting all forty-plus wines in order to rank the different lots from that vintage by overall quality. After the wines have been ranked, we start blending trials in June for Navarro's three Pinot Noir bottlings. The first series of tastings is to select our *Deep End Blend*, followed by tastings for the *Méthode à l'Ancienne* cuvée and this bottling, which we simply label *Anderson Valley*. We typically have a couple of remaining lots that don't make the grade that we sell off as bulk wine. Although we work hard to taste for differences in the wines from different fields, clones and rootstocks, in reality these 100% Anderson Valley

Pinot Noir wines taste a lot more alike than different. Forty lots were produced from grapes we grow, and two lots—about half of this bottling—were produced from grapes grown by our next-door neighbor in Philo. All forty-plus lots were fermented by the *ancient method* and all were aged in Burgundian barrels from our favorite coopers. In this bottling 15% of the barrels were new as compared to about a third in the *Méthode* bottling.

Harvested	Sept. 6-20, 2016
Sugars at harvest	23.6° Brix
Bottled	Aug. 25-29, 2017
Cases produced	2,917
Alcohol	13.0%
Titrateable acidity	6.0 g/L
pH	3.64
Price (750 ml)	\$22.00

Full-bodied with flavors hinting of black cherry, raspberry jam, toasty oak and vanilla. A good twenty-dollar Pinot Noir is uncommon and one produced from Anderson Valley grapes only comes once a year from one producer; don't dawdle for this deal. **Gold Medal winner.**



SPRING SPECIAL!

Buy it by the case for only \$216.00; a savings of \$48.00. That's only \$18.00 per bottle.

2014 Cabernet Sauvignon

Mendocino

Ed Berry and Jim Klein taking a break while climbing to the top of Navarro's favorite Cabernet vineyard: Rattlesnake Canyon. The photo on the right illustrates the steepness of the hillside. The vines are trained into a goblet and long-pruned; each arm has been pruned to a six-bud spur. The buds that open first are the furthest away from the trunk and when they are in leaf and the inner buds are still dormant, the six-bud spur is pruned to the two innermost unopened buds giving the grower another week or two before frosts become a problem.



Berry's berries

This is our eleventh vintage of Cabernet Sauvignon from Berry Vineyards; it also the first time that all the Cabernet grapes from this vineyard were harvested and delivered to Navarro in mid-September rather than in early October. Their 2015 harvest was even a couple of days earlier than this 2014; these ever-earlier harvests seem to be a continuing trend. The growing season also seems to be starting a little earlier with warmer spring and summer daytime temperatures. For the grower, this earlier budbreak exposes the vines to early spring frosts and possible losses. For the winemaker, the shorter season and faster ripening means that the window to pick grapes at their peak is narrower and the sugars may be a little higher for the same level of flavor-ripeness. In spite of climate change, we remain enthusiastic about this vineyard from a wine-quality standpoint. Navarro's section of the vineyard is a steep hillside named *Rattlesnake Canyon*

with well-drained volcanic soils and great sun exposure which faces into cooling summer breezes. The name of the canyon is nerve-rackingly apt. Goblet-trained, without a trellis, these vines feature limited production which pleases the winemaker. The harvested 2014 grapes were destemmed into open-top fermenters where we punched down by hand twice daily to keep the tannins suave. Near the end of primary fermentation the juice was then racked into sixty-gallon oak barrels to complete malolactic fermentation and age for twenty-two months before bottling in August 2016. This is our first unfiltered Cab, so it may throw some light sediment with time. **Gold Medal winner.**

Harvested	Sept. 20-21, 2014
Sugars at harvest	25.8° Brix
Bottled	Aug. 16, 2016
Cases produced	868
Alcohol	14.1%
Titrateable acidity	6.5 g/L
pH	3.78
Price (750 ml)	\$32.00
(magnum)	\$65.00
