

NAVARRO

Vineyards

- 2021 Gewürztraminer, *Cuvée Traditional: Carbon sequestration*
- 2021 Pinot Grigio, *Anderson Valley: Field trip*
- 2021 Edelzwicker, *Anderson Valley: Chill out*
- 2021 Rosé of Grenache, *Mendocino: Lighten up*
- 2020 Navarrouge, *Red Table Wine: Freaked*
- 2018 Petite Sirah, *Mendocino: The last hurrah*
- 2019 Syrah, *Mendocino: Reciprocity*
- 2019 Grenache, *Mendocino: Reciprocity*
- 2019 Mourvèdre, *Mendocino: Slim pickin'*
- 2019 Barbera, *Mendocino: Supply chain issue*



Quench your thirst in a summer drought

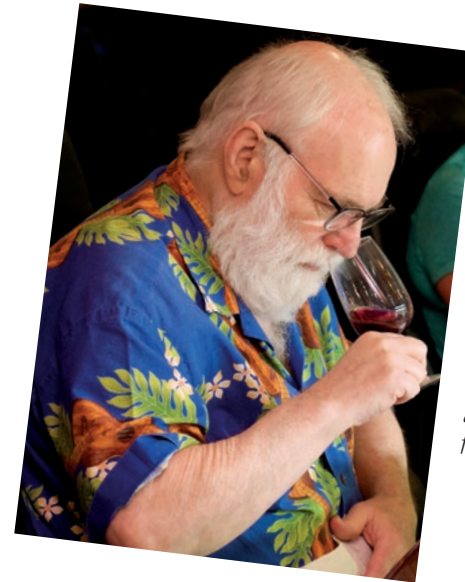
This summer we are releasing three white wines that are perfectly suited for warm weather: Navarro's value-packed *Cuvée Traditional* Gewürztraminer, a full-flavored Pinot Grigio and an Alsatian-inspired Edelzwicker with enticing citrus-peach flavors. A further summer pleaser is our 2021 Rosé of Grenache, produced entirely from grapes grown on vines planted decades ago. This summer also brings the release of our house red, Navarrouge, and five medal-winning red varietal wines. Two of these wines, Barbera and

Petite Sirah, were produced from grapes grown in Al Tollini's vineyard; the other three, Grenache, Syrah and Mourvèdre, were produced from grapes that were grown biodynamically at Dark Horse Vineyards. *Cuvée Traditional* Gewürztraminer, Pinot Grigio, Edelzwicker, Rosé of Grenache and Navarrouge are offered with case specials for as little as \$16.75 per bottle, a great way to celebrate the return of hugs and gathering together outside in balmy weather. **Special**

pricing on samplers and value-wine case specials, as well as One-Cent ground shipping and reduced air freight for all 12-bottle orders, will be available until August 31.

Thanks for supporting our family farm,

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



Bill tasting 2018 red wines prior to blending. Bill started working at Navarro in 1985 and currently works in the tasting room and on Navarro's tasting panel. Before taking on these roles, he was an important member of our annual winery crush crew for almost two decades.

The last hurrah

We've purchased Petite Sirah grapes from Al Tollini for several years but sadly this is our final bottling of this varietal. In spite of Al's 80-year-old vines delivering concentrated flavors, it has always been slow to sell the few cases of Petite that we produce. Navarro is not a fan of big, tannic red wines so perhaps our style isn't gutsy enough? Perhaps there's little demand for Petite Sirah? Whatever the reason, it is nice to end our Petite production with a vintage where the grapes achieved full ripeness. The grapes were destemmed and fermented in small bins to keep the tannins supple, then aged in seasoned French oak barrels for 22 months. The old vines produced a wine with intense plummy flavors and smatterings of chocolate, blueberry and pepper. **Silver Medal winner.**

Harvested	Oct. 15, 2018
Sugars at harvest	24.0° Brix
Bottled	Aug. 12, 2020
Cases produced	164
Alcohol	14.1%
Titrateable acidity	5.9 g/L
pH	3.76
Price (750 ml)	\$33.00

2021 Gewürztraminer
Cuvée Traditional
 Anderson Valley, Mendocino

Sheep in the pasture overlooking West Hill Gewürztraminer. Decades ago we began alternating rows in our vineyards by leaving one row in cover crops—to provide habitat for our insect friends—and incorporating shredded vineyard prunings into the soil with compost in the alternating row—to improve soil fertility and health. We didn't appreciate at the time that we were also sequestering carbon, a practice now being promoted in regenerative farming.



Carbon sequestration

All our best Gewürztraminer wines are produced from grapes grown on three quadrants of an 18-acre hill near the winery. After the original 1975 plantings slowly started to succumb to phylloxera in the 1990s, the East Hill was replanted in 2000 with phylloxera-resistant rootstock followed by the West Hill in 2005 and the North

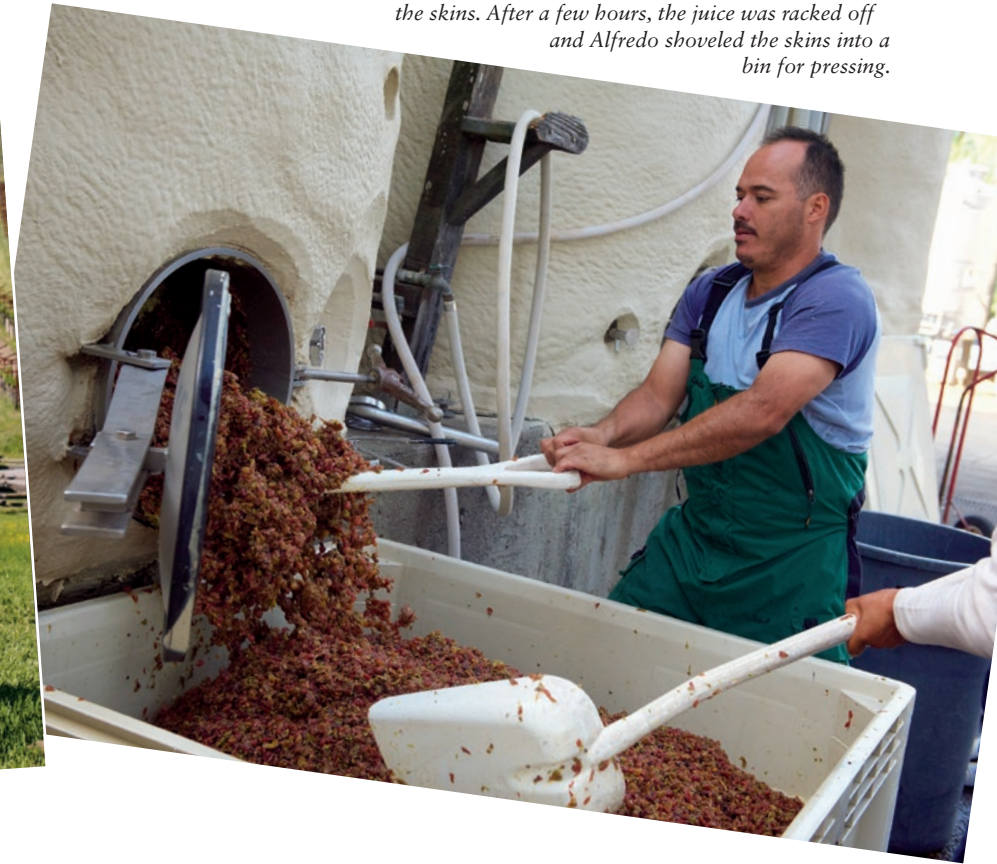
Hill in 2015. The phylloxera-resistant rootstocks are less vigorous than the robust, California-developed AXR1 rootstock, so vine density has increased from 726 to 1,452 vines/acre. The West and North Hills face the ocean breezes and typically produce our most aromatic wines whereas the warmer East Hill delivers richly flavored wines that are aromatically less floral. The fifth harvest from the recently replanted North Hill is



SUMMER SPECIAL!

Buy it by the case for only \$201.00; a savings of \$38.40! That's only \$16.75 per bottle.

Some of the Gewürztraminer grapes were destemmed into a tank to allow the juice to extract aromatics from the skins. After a few hours, the juice was racked off and Alfredo shoveled the skins into a bin for pressing.



the base wine for this bottling. The balance is from vines at our next-door neighbor's Valley Foothills Vineyard where the Ridge block was planted specifically for Navarro in the 1990s—the wine from this fruit can legally be labeled as estate bottled. The grapes from each picking were destemmed and pressed as separate lots and the juice was fermented then aged *sur lie* in French oak ovals for eight

Harvested	Sept. 13-16, 2021
Sugars at harvest	23.8° Brix
Bottled	May 7, 2022
Cases produced	777
Alcohol	13.2%
Titrateable acidity	5.5 g/L
pH	3.34
Price (750 ml)	\$19.95

months. After a series of tastings, a cuvée was selected with 62% from the North Hill and 38% from the Ridge block. This wine is as dry as our flagship Gewürztraminer but it is a bit more fruit-forward with tangerine, lychee and ginger aromas and flavors. **Gold Medal winner. Best of Class.**

2021 Pinot Grigio
Anderson Valley

Aaron drawing a wine sample from one of our smaller ovals. We can control the fermentation temperature of the juice as each oval has a refrigerated stainless steel cooling panel mounted inside. Solenoids control the flow of refrigerants which can be monitored and adjusted online. If we are wide awake at 2 AM, rather than playing Wordle, we can log on and see how the fermentations are proceeding in 33 French oak ovals and 45 stainless steel tanks.



Young vines in springtime. This season their growth will result in permanent trunks terminating near the top of the quarter-inch rebar stakes. The reusable plastic tubes provide a warm, wind-free environment for young vines while also protecting against jackrabbit damage.

Field trip

We purchase two fields of Pinot Gris from our next-door neighbor, Valley Foothills Vineyard, just across our fence to the west. The Ridge block was initially planted for Navarro in 1989 and the first release of wine produced from this field was the 1993 vintage; the original rootstock was AXR1 and the vines eventually succumbed to phylloxera in the 2000s. A second Ridge

block was planted on resistant rootstock in 1995 and the wine from that field is usually blended with Navarro's Middle Ridge as the vines share the same Bearwallow-Wolfey complex soil, a shallow loamy soil over Franciscan sandstone. This classic loam for Anderson Valley Pinot Noir was also prized by the old apple growers. Pinot Gris from these shallower soils produce wines with tropical stone fruit flavors and the aroma

of hazelnut oil. Valley Foothills planted a third block of Gris in 2002 in deep Pinole loam adjacent to a creek. Those roots reach into a deeper soil and the vines easily put on substantially more growth and carry larger clusters, resulting in lighter, floral wines with a hint of fresh herbs, perfect for a Pinot Grigio flavor profile. We purchased the grapes from this field for our Pinot Grigio in 2009—and every year since—and we simply named the field “New” block. Once

the 2009 Grigio was entered into Navarro's computer system the name is not easily changed so this field, with vines planted 20 years ago, is named New in perpetuity. The fruit from this field constitutes 85% of this bottling and displays surprising crispness and...well...newness! **Double Gold Medal winner.**

Harvested	Sept. 5, 2021
Sugars at harvest	22.8° Brix
Bottled	May 3, 2022
Cases produced	643
Alcohol	12.6%
Titrateable acidity	6.6 g/L
pH	3.22
Price (750 ml)	\$19.95



SUMMER SPECIAL!

Buy it by the case for only \$201.00; a savings of \$38.40! That's only \$16.75 per bottle.

2021 Edelzwicker

Gewürztraminer, Riesling and Pinot Gris
Anderson Valley, Mendocino



Navarro's aromatic white grape varieties are fermented in 250- to 1,500-gallon French oak ovals and aged sur lie for seven months, September through April. After the cask is cleaned, it is filled with sulfur dioxide gas, repeated monthly, until ready for wine during harvest. Ulises can be seen here sucking out any remaining gas (pictured at left) before entering the cask to scrub it down a day or two before it is filled with fresh juice (pictured at right).

Chill out

What better way to welcome in warm weather than with a glass of chilled Edelzwicker? The noble—*Edel*—wine grape varieties of Alsace were selected because of their outstanding aroma and flavor profiles:

Gewürztraminer, Riesling, Pinot Gris and Muscat Blanc à Petits Grains. Centuries ago, a blend—*Zwicker*—of these varieties was considered better than any single variety on its own. Gewürztraminer—49% of this bottling—brings lychee and tangerine aromas and flavors to the cuvée. Since Gewürz tends to have low acidity, adding Riesling and Pinot Gris—43% and 8% of the blend respectively—keeps the wine crisp and refreshing thanks to

their higher acidity. The Riesling sports flavors of peach and green apple and the Pinot Gris adds a viscous quality and aromas that we frequently describe as hazelnut oil. We're always amazed that when served at 38°F from a cold

refrigerator, Edelzwicker is an aromatic, flavorful and fruit-driven wine, whereas the aromas and flavors of many other varieties are hidden when served at this temperature. So enjoy this wine served cold on a warm summer evening and consider purchasing a case to savor it often at only \$16.75 per bottle! **Gold Medal winner.**

Harvested	Sept. 5-24, 2021
Sugars at harvest	23.5° Brix
Bottled	May 5, 2022
Cases produced	1,278
Residual sugars	1.4%
Alcohol	12.8%
Titrateable acidity	5.5 g/L
pH	3.26
Price (750 ml)	\$19.95



SUMMER SPECIAL!

Buy it by the case for only \$201.00; a savings of \$38.40! That's only \$16.75 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

A Navarro cellar

A bottle each of Navarro's ten new releases topped off with two of Navarro's best whites: six robust reds, five crisp whites and a delightful summertime rosé.

2021 Gewürztraminer
Cuvée Traditional

2021 Pinot Grigio
Anderson Valley

2021 Edelzwicker
Anderson Valley

2021 Rosé of Grenache
Mendocino

2020 Navarrouge
Red Table Wine

2019 Barbera
Mendocino

2019 Syrah
Mendocino

2019 Grenache
Mendocino

2019 Mourvèdre
Mendocino

2018 Petite Sirah
Mendocino

2020 Chardonnay
Mendocino

2020 Riesling
Anderson Valley

#1—12 bottle Sampler
\$265.00
Savings of \$51.85



Until August 31, Chris and the rest of the sales 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 NavarroWine.com

No. 2
12, 6, 3 bottles

Red, white & rosé

Take your choice of one, two or four bottles each of Navarro's summertime favorites and enjoy exceptional flavor at inviting prices.

2021 Gewürztraminer
Cuvée Traditional

2021 Rosé of Grenache
Mendocino

2020 Navarrouge
Red Table Wine

#2A—12 bottle Sampler
\$222.00
Savings of \$41.80



#2B—6 bottle Sampler
\$115.00
Savings of \$16.90

#2C—3 bottle Sampler
\$58.00
Savings of \$7.95

No. 3
12, 6 bottles

Mid-season six

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

2021 Gewürztraminer
Cuvée Traditional

2021 Pinot Grigio
Anderson Valley

2021 Rosé of Grenache
Mendocino

2019 Grenache
Mendocino

2019 Pinot Noir
Anderson Valley

2018 Pinot Noir
Méthode à l'Ancienne

#3A—12 bottle Sampler
\$265.00
Savings of \$50.80



#3B—6 bottle Sampler
\$137.00
Savings of \$20.90

No. 4
12, 6 bottles

Anderson Valley whites

Choose either one or two bottles each of six Anderson Valley white wines that established Navarro's reputation.

2021 Gewürztraminer
Cuvée Traditional

2021 Pinot Grigio
Anderson Valley

2021 Edelzwicker
Anderson Valley

2021 Sauvignon Blanc
Cuvée 128

2020 Riesling
Anderson Valley

2020 Blanc de Noir
Anderson Valley

#4A—12 bottle Sampler
\$229.00
Savings of \$48.70



#4B—6 bottle Sampler
\$122.00
Savings of \$16.85

No. 5
12, 6 bottles

Summertime sippers

We selected six wines that will slide down easily this summer: two dry whites, two charming rosés and two reds with gentle tannins. Take your choice of one or two bottles each.

2021 Pinot Grigio
Anderson Valley

2021 Sauvignon Blanc
Cuvée 128

2021 Rosé of Pinot Noir
Anderson Valley

2021 Rosé of Grenache
Mendocino

2020 Pinot Noir
Anderson Valley

2018 Pinot Noir
Méthode à l'Ancienne

#5A—12 bottle Sampler
\$264.00
Savings of \$45.90



#5B—6 bottle Sampler
\$136.00
Savings of \$18.95

No. 6
12, 6 bottles

Full-flavored reds

Choose either one or two bottles each of six Medal-winning Mendocino red wines from six different grape varietals.

2019 Barbera
Mendocino

2019 Grenache
Mendocino

2019 Mourvèdre
Mendocino

2019 Syrah
Mendocino

2018 Petite Sirah
Mendocino

2018 Pinot Noir
Méthode à l'Ancienne

#6A—12 bottle Sampler
\$325.00
Savings of \$67.00



#6B—6 bottle Sampler
\$169.00
Savings of \$27.00



Alobar and the rest of our staff usually pack wine 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 August 31. All subject to prior sale so don't delay!

2021 Rosé of Grenache
Mendocino

A glass of rosé is a perfect match for a Pennyroyal Farm cheese plate.



As with cooking, cleanup is half of the work of winemaking. We start cleaning after all the grapes have been destemmed and pressed for the day. A destemmer is on the left, a press is on the right—with a portable hot water generator tucked in below—and in the background an air-powered pump and a bucket of water accompany Alfredo, who is doing the hard work of cleaning.

Lighten up

When the days get longer and the mercury begins to rise, rosé comes to mind. We get it. After a long cold winter and a spring filled with graduations and weddings, many of us just want to relax on the porch and savor a summer evening with a glass of rosé that

matches the sunset. Not all wine needs to be brooding and serious or demanding of your attention. Like a good summer read, rosé this time of year is satisfying, fun and not too complex when it comes to plot. It's something that you can sip on the beach where distractions won't sidetrack you from the story too much. We like to sip it right in the garden while sampling freshly picked berries, cherry tomatoes and basil. Our 2021 Rosé of Grenache

comes from grapes grown on the Mattern ranch that sits on the rich soils of the northern Russian River just south of Talmage. Ancient mature vines that have been producing for half a century struggled to make modest sugar in 2021—perhaps not enough for red wine, but perfect for a summer rosé. With just an hour of skin contact time to build mouth-

feel without bitterness, the wine was cool-fermented in stainless steel then aged four months *sur lie* in seasoned French oak barrels to add aromatic complexity and length. Bone dry, the flavors bring to mind watermelon, guava and strawberry with hints of fresh thyme. **Gold Medal winner. Bottled Valentine's Day 2022.**

Harvested	Sept. 11, 2021
Sugars at harvest	23.5° Brix
Bottled	Feb. 14, 2022
Cases produced	587
Alcohol	13.0%
Titrateable acidity	7.4 g/L
pH	3.24
Price (750 ml)	\$25.00



SUMMER SPECIAL!

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

2020 Navarrouge
 Red Table Wine
 Mendocino

Navarro's winery crew in our primary cellar where this red wine was aged in barrels for 10 months. This photo was taken in 2010 and the winery crew remains the same—one of the reasons for the consistent quality of our wines. Solar panels provide all of the electricity necessary to run lighting and refrigeration to maintain a consistent cellar temperature.



Loading compost into a spreader. After we've removed the juice from destemmed grapes, we produce compost from the many tons of the leftover skins, seeds and stems.



Freaked

The smoke-filled 2008 harvest is memorable but not in a good way. When we tasted our 2008 Pinot Noirs during barrel aging and blending trials prior to bottling, no smokiness was detectable—but once they spent time in the bottle we realized that thousands of cases of our Pinot Noir had developed strong smoky flavors. We decided to sell the affected wines under our secondary Indian Creek label for pennies on the dollar. We have no regrets about being honest with our customers but midway through the 2020 harvest, when forest fires started in inland Mendocino

and smoke slowly started drifting towards Anderson Valley, you can bet we were freaked. From grapes harvested before the smoke drift, we were able to bottle a small amount of *Méthode à l'Ancienne* Pinot. In an attempt to avoid the most smoke-affected wines, the grapes picked last, under very smoky skies, were successfully turned into rosé since we could avoid smokiness due to abbreviated skin contact. The grapes harvested under mildly smoky

conditions were turned into red wine; they tasted fine in the barrel, but would they turn smoky in the bottle? To be safe we bottled most as our lowest priced reds: *Anderson Valley* Pinot Noir and this Navarrouge. As luck would have it, none of the 2020 Pinot wines turned smoky in the bottle which was both pleasing and a bit disheartening. Smoke taint anxiety meant we wound up with less of our most expensive Pinot Noir alongside expanded quantities of bargain-priced Navarrouge. This bottling is 68% Pinot Noir from top-quality blocks in our South Hill, Hammer Olsen and other estate vineyards.

The remainder is 20% Syrah along with 7% Zinfandel and 5% from other varieties—produced primarily from 2019 grapes. Pinot flavors of red cherry dominate with accents of black cherry and blackberry from the Syrah and Zinfandel. The tannins are supple and this bottle is a steal at only \$17.00 by the full case. **Gold Medal winner.**

Harvested	Sept.1, 2019-Oct.14, 2020
Sugars at harvest	23.4° Brix
Bottled	Aug.16-17, 2021
Cases produced	2,263
Alcohol	13.5%
Titrateable acidity	5.3 g/L
pH	3.74
Price (750 ml)	\$21.00



SUMMER SPECIAL!

Buy it by the case for only \$204.00; a savings of \$48.00! That's only \$17.00 per bottle.

Jim, winemaker, at a weekday 10 AM staff tasting.



We ferment Syrah and Grenache in these open-top stainless steel tanks that each hold five tons of fermenting must. Bonnie is using a long punch-down tool to shove the skins back into the fermenting juice.

Reciprocity

Syrah grape skins are highly pigmented with firm tannins and dark fruit flavors akin to black cherry or blackberry. Grenache grape skins are lightly pigmented with softer tannins and red fruit flavors of strawberry or red cherry. In southern France these two grape varieties are grown side by side and the wines are frequently blends of both as the varieties complement each other. Navarro's 2019 Grenache contains 10% Syrah which greatly enhances the color, contributes a firmer backbone to Grenache's gentleness and adds some black cherry notes to Grenache's strawberry pie flavors. Reciprocally our 2019 Syrah incorporates

Syrah harvested	Oct. 9, 2019
Sugars at harvest	26.0° Brix
Bottled	Aug. 12, 2020
Cases produced	185
Alcohol	13.7%
Titrateable acidity	5.2 g/L
pH	3.76
Price (750 ml)	\$33.00

20% Grenache which softens Syrah's tannins and adds some red fruit flavors as well as a sense of sweetness, although both wines are bone dry. Both wines were aged 10 months in seasoned French oak barrels which added some vanilla and toast top notes to the wines. For the last 10 years, the wines we've labeled as Grenache and Syrah have been produced entirely from grapes that were grown biodynamically at Dark Horse Vineyards in inland Mendocino. The 2020 vintage brought forest fires and heavy smoke to inland Mendocino, ruining the grapes at Dark Horse; consequently there are no 2020 Navarro wines of these varieties. Both 2019 wines are Double Gold Medal winners.

Grenache harvested	Sept. 20, '19
Sugars at harvest	26.0° Brix
Bottled	Aug. 12, 2020
Cases produced	231
Alcohol	14.1%
Titrateable acidity	5.1 g/L
pH	3.70
Price (750 ml)	\$33.00

2019 Mourvèdre
Mendocino

Dan and Owen punching down; Navarro's take on the centuries-old tradition of pigeage. Barbera and Mourvèdre were both fermented by hand in these three-quarter-ton bins.



2019 Barbera
Mendocino

Both Barbera and Mourvèdre were aged 10 months in seasoned French oak barrels.



Inside of an oak barrel during construction; the staves are staged in place with a pail of burning oak chips inside to make the wood more pliable so that the staves can be bent to the proper curve.

Slim pickin'

Mourvèdre grapes are the last to ripen at Dark Horse Vineyards; they have only a third of an acre planted to this variety and Navarro purchases all of their production. In a vintage with a modest crop, they can deliver less than a ton of fruit and we can make only enough wine to fill a couple of barrels. The 2019 grapes were destemmed and the must was fermented in small bins using the same low-tech regime we follow with Pinot Noir. After 10 months of aging in seasoned French oak barrels we selected a blend that included 12% Syrah and 12% Grenache—all grown biodynamically at Dark Horse Vineyards. Mourvèdre has a

Harvested	Oct.13,2019
Sugars at harvest	23.5° Brix
Bottled	Aug.12,2020
Cases produced	71
Alcohol	13.5%
Titrateable acidity	5.8 g/L
pH	3.65
Price (750 ml)	\$33.00

bouquet that we think is similar to birch bark, and the dark fruit flavors have an earthy quality. The Grenache adds some red fruit flavors and the Syrah brings in black cherry flavors and firmness to the cuvée. Only 68 cases are available for sale, and we couldn't produce any Mourvèdre in 2020. **Silver Medal winner.**

Supply chain issue

We've made Barbera from Al Tollini's grapes for seven vintages. These Gold Medal-winning wines have consistently won accolades in the press and we make no secret in our newsletters of where the grapes are grown. We like to share the wines' honors with the grape growers which means we sometimes inadvertently spark competition from other wineries who want to purchase grapes we've touted. Al, like us, had overestimated his crop in 2019 and as a consequence, after others had picked, we only received a third of what we had hoped to purchase. We are disappointed that we have little 2019 Barbera to offer our fans. We

Harvested	Sept.30,2019
Sugars at harvest	26.8° Brix
Bottled	Aug.12,2020
Cases produced	151
Alcohol	14.2%
Titrateable acidity	6.1 g/L
pH	3.65
Price (750 ml)	\$29.00

fermented the must as we do Pinot Noir in small three-quarter-ton bins and punched down by hand twice daily to keep the tannins soft. As we have in prior vintages, we blended in about 12% Zinfandel to incorporate Zin's wild blackberry flavors into Barbera's plum and red cherry flavors. **Gold Medal winner.**