

NAVARRO

Vineyards

2006 Navarro Brut, *Anderson Valley: Peachy celebration*

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OUR 2008 HOLIDAY RELEASES

Fire and ice

This year nature presented some stark reminders that we are first and foremost farmers. Before we were able to practice our winemaking craft, Navarro's hardworking crew had to contend with nineteen nights of spring frost followed by forest fires that blazed in the hills surrounding Anderson Valley. We sighed with gratitude when we finally gathered grapes in October, spurred on by an early winter frost. This season we are releasing nine new wines: five dry whites, two intricate reds, a succulent *Late Harvest*, and for a holiday treat, Navarro's sparkling Gewürztraminer Brut. All the new wines twinkle with medals. The case special on the 2007 Chardonnay *Table Wine* works out to only \$10.50 per bottle providing you with a personal reason to be thankful this harvest season. Since we're all counting pennies, *one-cent ground freight* and reduced air freight for all case orders, as well as bargain prices on case specials and samplers, will be available until December 31.

Happy holidays from our family to yours,

Ted Bennett and Deborah Cahn
Aaron and Sarah Cahn Bennett



We frost protect by sprinkling water which protects the vines and crop down to 26°F. We frost protected nineteen sleepless nights in the spring of 2008.

No replay button

We've experienced three consecutive cold vintages but not one has been a replay of another. In 2007 the unique twist was that October had the most rainy days ever recorded in Mendocino County. Vintners get edgy about drizzle because it causes rot. The crew rushed to pick Navarro's Pinot Noir, Gewürztraminer and Chardonnay, varieties which ripen before Riesling. When we finally had time to focus on Riesling we realized that *botrytis* had spread like wildfire. Since *noble rot* enhances some of the world's most wonderful sweet wines and because Navarro's

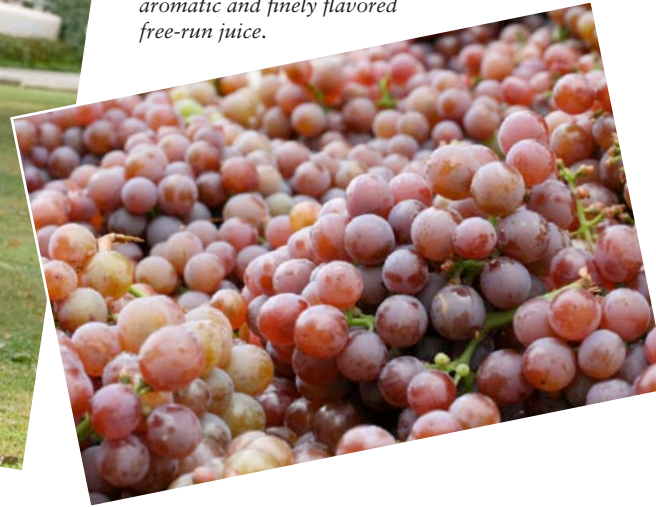
Harvested	Oct. 22, 2007
Sugars at harvest	23.0° Brix
Bottled	May 7, 2008
Cases produced	613
Alcohol	13.5%
Residual sugars	0.8%
Titrateable acidity	7.8 g/L
pH	3.18
Price (750 ml)	\$18.00

crew was maxed out, we had dawdled and let nature take its course. Great for making sweet wine but in 2007 we were only able to produce a third of our normal amount of dry Riesling. If we could hit a replay button we might have hustled and had a bit more of this delicious dry Riesling to sell. Bright acidity and restrained alcohol makes this wine refreshing, with lingering apple and apricot flavors. **Silver Medal winner.**

2006 Navarro Brut
 Anderson Valley, Mendocino
 90% Gewürztraminer
 10% Chardonnay



We celebrated a plentiful harvest of our favorite grape from a second generation of vines; all the berries were the same size (see below) yielding a high ratio of aromatic and finely flavored free-run juice.



On the 15th and 16th of September we harvested the north half of the Peach field for this festive bottling.

Peachy celebration

We try not to be envious of our neighbors who are finished picking grapes for sparkling wine while we're still stressing about the weather. Good sparkler comes from grapes harvested at only 20° Brix, weeks before grapes are ready for still wine. Most winemakers focus on Pinot Noir and Chardonnay for sparkling wine but Navarro admits to a rebel streak. In 1989 we made our first sparkling Gewürztraminer and fans still ask when we'll make more. This is our third bottling. We don't make it every vintage because most years we are fairly confident that we will get our grapes to 24° Brix, perfect for our signature still Gewürz. In 2006 we weren't sure. The vintage was cold and late and the grapes had already turned a lovely ripe, russet color at only 20° Brix. Just as impor-

Harvested	Sept. 15-16, 2006
Sugars at harvest	19.6° Brix
Bottled	July 21, 2008
Cases produced	1124
Alcohol	12.0%
Residual sugars	1.2%
Titratable acidity	9.2 g/L
pH	3.01
Price (750 ml)	\$25.00

tantly, it was one of the rare vintages where we had several blocks of Gewürztraminer with no *millerandage*; all the berries were normal-sized two-seeded berries. The ratio of free-run juice to skins was high, promoting fine flavors, clean aromas and high natural acidity, perfect for sparkling wine. We decided to celebrate with this bottling. We blended 10% Chardonnay into the cuvée to strengthen the wine's backbone. Delicate peach and spice in the aromas and flavors combined with fresh baked-bread yeastiness and a dazzling citrusy finish. **Silver Medal winner.**



2007 Gewürztraminer

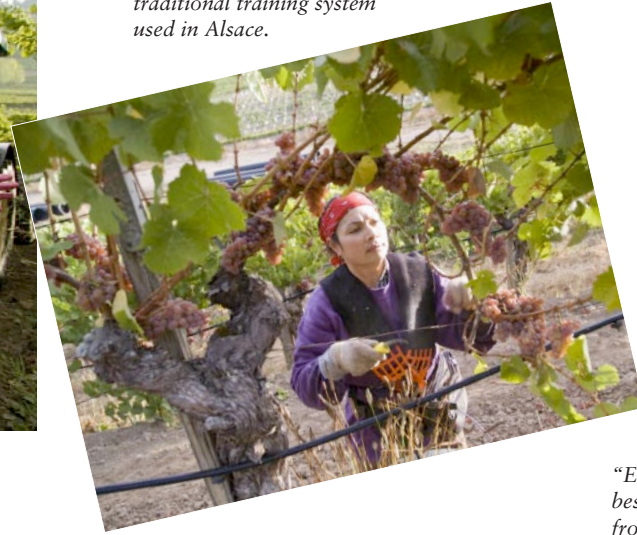
Estate Bottled (Dry)

Anderson Valley, Mendocino

Harvesting 2007 North Hill Gewürztraminer. Two sorters inspect the fruit at the bin and discard any leaves or funky clusters that the pickers may have accidentally harvested. Buckets literally fly when it is finally time to pick.



The gnarly Gewürztraminer trunk was trained over 30 years ago but the cane bearing fruit is replaced annually. During winter the old cane is cut off close to the trunk and a new shoot is selected to curve over the top wire forming an arc, the traditional training system used in Alsace.



Personal touch

We farm about 35,000 Gewürztraminer vines and it feels like we should name each plant. Every vine is carefully pruned, nurtured and harvested by hand and in 2007, we ended up with 13 different lots of wine segregated by field, clone and rootstock. Gewürztraminer is notoriously shy-bearing but this year we harvested a surprisingly normal 3.5 tons per acre. That's about 6.5 pounds per individual vine. Estate grapes were harvested early in the chill of morning and quickly destemmed to avoid harsh phenolics. The juice was cool fermented in seasoned oak casks and left on the lees for seven months to enhance mouthfeel. We then selected from among the various lots for Navarro's flagship wine, this *Estate Bottled*

Harvested	Sept.19-Oct.4,'07
Sugars at harvest	24.5° Brix
Bottled	May 2-5, 2008
Cases produced	3784
Alcohol	13.6%
Residual sugars	0.3%
Titratable acidity	7.1 g/L
pH	3.27
Price (750 ml)	\$19.00
(375 ml)	\$11.00

(Dry) cuvée. During the ripening phase, the weather had been brisk with days of rain between pickings. A late, cold harvest accentuates the variation in quality between vineyard sites and certain vines really produce nicer grapes than others. We selected out the lots of exceptional wines and only the best 50% of the wine we grew, fermented and aged was blended into this special bottling. You might think that with all this personal attention the price tag would soar. Nope. *Sunset Magazine* gave last year's dry Gewürz their "Value White" wine award and our sensible price hasn't changed. It's deliciously crisp with citrus, tropical fruit and spice flavors enhanced with a little yeastiness. **Gold Medal winner.**

"Editors' Choice. This is the best dry Gewürz I've ever had from Navarro. It really is bone dry and very high in acidity, two good things, but without richness, the wine would be thin. However, there's an incredible array of peach, lychee, citrus, honeysuckle and vanilla spice flavors. This is the closest to Alsace that California Gewürz gets."

—Steve Heimoff, Wine Enthusiast Magazine



2007 Pinot Gris

Anderson Valley, Mendocino

Hillside farming on terraces is more costly than growing on the valley floor. Instead of weeding under the vines with a tractor, we use a weed-eater and people power. We also have experimented with geese as weeders but they definitely have to be corralled when the grapes start to sweeten (right).



What'cha call it

When we first visited Alsace thirty five years ago Pinot Gris was called *Tokay d'Alsace*. It seems that *Tokaji* from Hungary had brand recognition that the winegrowers of Alsace wanted to emulate. Since then international diplomacy has concentrated on *Protected Designations of Origin* for wine grapes and the Hungarians want exclusive use of *Tokaji*. For a while the French winemakers used *Tokay Pinot Gris* as a transitional name but as of last year the word *Tokay* is forbidden. Ironically winemakers in California, Oregon, Washington and New Zealand have been making such nice Pinot Gris that the winemakers of Alsace just may benefit from New World efforts. Regardless

Harvested	Sept.11-Oct.8,'07
Sugars at harvest	24.0° Brix
Bottled	May 8-9, 2008
Cases produced	2201
Alcohol	13.6%
Residual sugars	0.3%
Titratable acidity	7.7 g/L
pH	3.17
Price (750 ml)	\$19.00

of the name, Navarro has always respected the style of Pinot Gris from Alsace which tends to be riper and less herbal than the Italian counterparts called Pinot Grigio. We have been making Pinot Gris since 1993, at first from the vineyard almost next door called Valley Foothills which is close enough for Navarro's winemaker to cast an appraising eye over the fence. Our largest block was planted in 1996 on Navarro's *Middle Ridge*, a well-drained, breezy slope facing west at about a thousand foot elevation. We fermented, like winemakers in Alsace, in oak ovals and puncheons. The rich texture combined with racy acidity makes this a particularly nice wine with wild salmon; if unavailable, halibut is a good substitute. **Gold Medal winner. Best of Class.**

If you find a bottle in your cellar that is still called Tokay d'Alsace or Tokay Pinot Gris, it is now a collector's item. Winemakers in Alsace had to discontinue using the word Tokay in 2007.

"Perfectly fills the need in California for a bone-dry, racy white wine. Acidity is the star here, enriched with savory lemon and lime zest, grilled pineapple, pepper and mineral flavors. After all the oak and super sweetness of too many wines, it makes you want to sing and dance."

—Steve Heimoff, Wine Enthusiast Magazine



2007 Sauvignon Blanc

Cuvée 128

Mendocino

After a week of tasting trials we selected our 2007 Sauvignon cuvée which includes 4% Semillon enhancing the fig-like character.



We fermented most of the 2007 Sauvignon Blanc and Semillon in seasoned French oak puncheons. Puncheons hold 135 gallons of wine and barrels 60 gallons. Puncheons provide the round mouth-feel of aging in oak but minimal flavors from the wood. The balance was fermented in stainless steel adding some fruity esters to the blend.

Passionate

What do winemakers do on vacation? Look for interesting flavors. One of our favorite finds was on the Big Island of Hawaii. A local school teacher was selling homemade *lilikoi* (passion fruit) jelly on the steps of the Hawi post office. We wrapped some jars in our bathing suits and stuffed them into our suitcases for the return flight home. Spread on our morning toast, the passion fruit brought back great memories of vacation. We do our blending trials first thing in the morning while our taste buds are fresh. Perhaps because we had tasted Mary Lou's jelly at breakfast, we realized that the passion fruit aromas and flavors in

our 2007 Sauvignon Blanc were unmistakable. It is a seductive flavor; a yin-yang of ripe tropical fruits and bracing acidity. The flamboyant passion fruit was obvious but as the tastings progressed the wine revealed a rainbow of fruit flavors: lime, melon and fig. This bottling seems especially fruit-driven which we speculate is due to the vintage as the wine is from the same two fields and was farmed the same way as prior years. The first vineyard was harvested in early September a week after a heat spell; the weather cooled and the second field was harvested a month later. The last time we harvested Sauvignon Blanc this ripe was a decade ago in 1997. This 2007 bottling is a standout with passionate full flavors. **Gold Medal winner. Best of Class.**

Harvested	Sept.10-Oct.3,'07
Sugars at harvest	24.0° Brix
Bottled	Feb. 20-21, 2008
Cases produced	2618
Alcohol	13.6%
Titratable acidity	7.6 g/L
pH	3.20
Price (750 ml)	\$18.00

HOLIDAY SAMPLERS & GIFTS

Medal winning wines at Holiday savings



We will be glad to enclose a complimentary winery gift card with your personal message attractively printed inside, or you can send us your own card to enclose.

No. 1
6 or 12 bottles

Family values

Choose either one or two bottles each of six delicious value wines; exceptional flavor at family prices.

- 2007 Sauvignon Blanc Cuvée 128
- 2007 Chardonnay Table Wine Mendocino
- 2007 Gewürztraminer Cuvée Traditional
- 2007 Riesling Anderson Valley
- 2007 Edelzwicker Mendocino
- 2006 Pinot Noir Mendocino

#1A—12 bottles
\$149.00
Savings of \$41.00

#1B—6 bottles
\$85.00
Savings of \$10.00

No. 2
6 or 12 bottles

New dry six

Choose either one or two bottles each of six new dry releases; four crisp whites and two multifaceted reds.

- 2007 Gewürztraminer Estate Bottled (Dry)
- 2007 Sauvignon Blanc Cuvée 128
- 2007 Pinot Gris Anderson Valley
- 2007 Chardonnay Table Wine Mendocino
- 2006 Pinot Noir Méthode à l'Ancienne
- 2006 Zinfandel Mendocino

#2A—12 bottles
\$189.00
Savings of \$49.00

#2B—6 bottles
\$105.00
Savings of \$14.00

No. 3
12 bottles

Holiday cheer

Something special for every occasion: one bottle each of nine new releases completed with three Navarro favorites.

- 2006 Navarro Brut Anderson Valley
- 2007 Sauvignon Blanc Cuvée 128
- 2007 Pinot Gris Anderson Valley
- 2007 Gewürztraminer Estate Bottled (Dry)
- 2007 Chardonnay Table Wine Mendocino
- 2007 Riesling Anderson Valley
- 2006 Pinot Noir Méthode à l'Ancienne
- 2006 Zinfandel Mendocino
- 2007 Riesling Late Harvest (375 ml)
- 2005 Chardonnay Première Reserve

- 2006 Muscat Blanc Estate Bottled (Dry)
- 2005 Syrah Mendocino

\$199.00
Savings of \$51.00

No. 4
6 bottles

Navarro holiday

A delightful sparkler, three crisp whites, a sumptuous red, and a sweepstakes winning Riesling.

- 2006 Navarro Brut Anderson Valley
- 2007 Pinot Gris Anderson Valley
- 2005 Chardonnay Première Reserve
- 2007 Gewürztraminer Estate Bottled (Dry)
- 2006 Pinot Noir Méthode à l'Ancienne
- 2007 Riesling Late Harvest (375 ml)

\$119.00
Savings of \$17.00

No. 7
3 bottles

Navarro cheer

Celebrate the holidays with three exciting top-of-the-line Navarro wines.

- 2006 Navarro Brut Anderson Valley
- 2005 Chardonnay Première Reserve
- 2006 Pinot Noir Méthode à l'Ancienne

\$69.00
Savings of \$10.00

No. 5
3 bottles

Navarro value

These three wines deliver luscious fruit at a price that's hard to beat.

- 2007 Chardonnay Table Wine Mendocino
- 2007 Gewürztraminer Cuvée Traditional
- 2006 Pinot Noir Mendocino

\$42.00
Savings of \$4.00

No. 6
3 bottles

Navarro Gold

These three newly released, Gold Medal winning wines will transform dinner into a party.

- 2007 Gewürztraminer Estate Bottled (Dry)
- 2007 Sauvignon Blanc Cuvée 128
- 2006 Pinot Noir Méthode à l'Ancienne

\$59.00
Savings of \$7.00

The perfect gift...

If you'd like to dress up your gift, we'll nestle 3 bottles into an excelsior-lined wooden box and include your personal message on our gift card. Add \$25.00 to the price of the three pack sampler and specify "WOOD".



2007 Chardonnay Table Wine Mendocino

Rot was starting to spread by the time we began harvesting Chardonnay. We separated rotted fruit from the perfect clusters and then segregated each section of the field by ripeness.



In 2006 we installed two weather stations that upload current weather and climatic conditions to satellite which we can access from any computer. This helps us predict mildew and monitor the amount of water the vines are using. The information proved indispensable in 2008.

Half of our carefully collected winter rainwater had been consumed for frost protection in the spring. During summer each vine received exactly enough water but no more, allowing Navarro to stretch its limited irrigation supply. We ran out of water in early September 2008, a few weeks before harvest began.

Well vetted

Navarro fans know to hurry when ordering Chardonnay Table Wine. Scrumptious Chardonnay at a reasonable price always sells out quickly. But Navarro never hurries production and this wine was well vetted before blending. By the time Philo Chardonnay was ripe enough to harvest in the wet, cool '07 season some of the clusters were tainted with *botrytis*. The noble rot is fine in sweet wines but adds unwanted astringency to Chardonnay. We culled out the rotted clusters and, as in 2006, selectively picked the fields keeping the ripest sections separate. The wines were tasted in the spring and we decided that about 20% of our production would not be bottled by Navarro; it was sold as bulk wine. Then we assembled our

Première Reserve blend utilizing the ripest lots from our best fields, but the less ripe sections of our best fields tasted pretty darn good since we treated all the grapes from our favorite fields the same way. It's no surprise that both wines have a similar flavor profile. Less than half a percent difference in ripeness of the

grapes separates the *Première Reserve* from the Table Wine, even though the Table Wine is about half the price. Apple-pear fruit is backed up by toasty oak and a hint of buttered bread. We bottled a third less this year than last and expect to be sold out quickly. No wonder. The ground freight on a case only costs one penny!

Silver Medal winner.

Harvested	Oct. 10-17, '07
Sugars at harvest	23.7° Brix
Bottled	June 22-23, 2008
Cases produced	1704
Alcohol	13.2%
Titrateable acidity	8.1 g/L
pH	3.28
Price (750 ml)	\$13.00

The Chardonnay lots that comprise this cuvée were all fermented and aged in French oak barrels and rested on the lees for 9 months.



Holiday Case SPECIAL!

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



2006 Pinot Noir
Méthode à l'Ancienne
Anderson Valley, Mendocino

A vine canopy is a solar collector and research suggests that a shoot of active green leaves 1.2 meters long in the sun can fully ripen two small four ounce clusters of Pinot Noir in a cool climate. We aim for this balance of active canopy to fruit weight when we prune, train shoots and thin clusters.



Gentle giant

We're nervous Pinot Noir farmers. In 2006 we thinned our Pinot fields three times to balance the vines well before *veraison*, the time when grapes start to color and ripening speeds up. The berries were uniform in size, as opposed to the two prior vintages that displayed a mixture of normal and tiny berries. The ratio of skins to juice is higher in vintages with mixed berry size resulting in wines with stronger skin tannins and flavors. When the berries are similar in size, the ratio of juice to skins is higher and the aromatic free-run juice flavors dominate. Some winemakers try to bleed off or *saignée* some of the free-run juice to concentrate their Pinots. Experience has taught us that this is a poor idea. Clive Coates in *The Wines of Burgundy* points

out one problem with *saignée*: “free-run juice is very aromatic, and a wine without these aromas risks being a little humdrum, lacking high tones.” This vintage may not be quite as intense as the previous two but the Pinot perfume and silky flavors will make you swoon with pleasure. Warm days and cool nights enabled the grapes to ripen slowly while retaining brisk acidity. Since the harvest extended over a month we had plenty of time to ferment each of thirty vineyard lots separately. Secondary fermentation on the lees in French barrels added a vanilla and bacon element to the cherry-strawberry fruit. This bottling is so good it has garnered six **Gold Medals. Best of Class.**

Harvested	Sept.24-Oct.23,'06
Sugars at harvest	24.2° Brix
Bottled	Aug. 20-27, 2007
Cases released	5543
Alcohol	13.7%
Titratable acidity	5.6 g/L
pH	3.72
Price (750 ml)	\$29.00
(375 ml)	\$16.00
(1.5L magnum)	\$63.00



Pinot Noir clusters in 2006 (left) were all composed of normal size berries, as opposed to clusters in 2008 and most years (below) with peas and pumpkins. “Perfumed with cherries, roses and tea, and both cherries and herbs leap out on the palate. Oak is deftly integrated. Beautifully crafted and harmonious, a terrific Pinot and one of the best tasted this Festival weekend. A steal at this price.”

—PrinceofPinot.com

Red hot

Jim and Orin at Lovers Lane Vineyards. These vines are seventy years old and the average age of the vines producing this wine is well over fifty.



By the turn of the twentieth century Zinfandel was considered California's finest red wine and occupied some of the choicest North Coast vineyard sites. During the 1970's, thanks to the popularity of "white" Zinfandel, plantings surged in the hot Central Valley where vines can produce huge crops. One of Zinfandel's viticultural drawbacks is uneven ripening and berry

size. By the time a Zin cluster is fully ripe, many of the smaller berries have turned into raisins. This is accentuated in hot climates and is one of the reasons why the variety produces better wine in more moderate weather. The '90's produced a proliferation of Zinfandel plantings, gleaned from heritage vine cuttings, in cooler viticultural areas. This resurgence in the popularity of Zinfandel destined some bottlings to acquire cult-like status and prices. Currently Zin acreage exceeds Merlot; furthermore Zin plantings represent 66% of the volume of California's most popular



We've modified Navarro's de-stemmer to eject raisins when we harvest Zinfandel. The free-run juice of red wine soaks out sugar from the raisins which increases the Brix and can inadvertently push the potential alcohol up by as much as 2%.



Much of the flavor in red wine comes from grape skins. Since skins float to the top during fermentation, wine-makers want to mix them back in. This can be accomplished with pumps; we prefer to keep the tannins soft and the wines supple by pushing down by hand, submerging the grape skins.

grape, Cabernet Sauvignon. The oldest vineyards in Mendocino have traditionally occupied some of the best chilly sites so it's no surprise that the vineyards that produce Navarro's Zinfandel are some of the most sought after in the county. The grapes were fermented in open top fermentors and we punched down, just like the old timers,

Harvested	Oct. 10-15, 2006	to keep the tannins
Sugars at harvest	26.9° Brix	supple. The fruit
Bottled	Aug. 13-14, 2007	from these old vines
Cases produced	1808	tastes of blackberry
Alcohol	14.6%	and cassis, backed
Titrateable acidity	6.6 g/L	up by spice and
pH	3.88	vanilla from aging
Price (750 ml)	\$21.00	ten months in French
		oak barrels. Silver
		Medal winner.

2007 Riesling

Late Harvest

Anderson Valley, Mendocino

2006 Gewürztraminer

Late Harvest

Anderson Valley, Mendocino



Harvesting grapes late into November requires considerable physical and mental stamina on the part of pickers and crush crew.



Golden lining

The early 2007 rains ruined Navarro's chances for making much dry Riesling but the rain clouds held a golden lining. We began harvesting Riesling on October 22, and selectively harvested Riesling over the next 5 days. The abundance of *botrytis* meant we could be very picky. After the wines had fermented we sold off some sweet wine in bulk and were able to pick this cuvée from the top lots which were harvested from Navarro's oldest Riesling fields in late October. This wine, made from fruit affected with the *noble rot*, has dazzled not only wine judges but everyday folk at the California State Fair. It tastes of apricot, pineapple, melon and honey and the high acidity caused by the cold nights is astounding and keeps the wine lively in spite of its sweetness. **Gold Medal winner. Best of Show.**

This Late Harvest edition is primed for the holidays; it's sumptuous with a golden-crust ginger-pumpkin pie.

Harvested	Oct. 25-26, 2007
Sugars at harvest	30.2° Brix
Bottled	Aug. 15, 2008
Cases produced	235
Alcohol	11.0%
Residual sugars	10.0%
Titrateable acidity	9.2 g/L
pH	3.12
Price (750 ml)	\$35.00
(375 ml)	\$19.00

Calculated risk

Gewürztraminer's skins are thick and the grapes ripen early so we've only been able to produce a *botrytis* affected Gewürz seven times in the past twenty years. The russet berries were ripening late in 2006 with amazingly high acidity which sparked our hope for producing a late harvest. Navarro's *Damface* and *Peach* blocks are located above ponds and since *botrytis* thrives in high humidity, we risked leaving the crop unpicked for as long as possible. We finally began harvesting clusters affected with the *noble rot* on November 1 and didn't finish until the day after gobbling down Thanksgiving dinner. Sweet wines aren't only for the end of a meal. We like to surprise our guests with a sweet introduction to dinner. This wine is yummy with chicken or duck liver mousse on toast. It also works well with pancetta and goat cheese stuffed mushrooms while waiting for the main course to come out of the oven. **Gold Medal winner. Best of Show.**

Harvested	Nov. 1-24, 2006
Sugars at harvest	29.8° Brix
Bottled	March 30, 2007
Cases produced	688
Alcohol	13.0%
Residual sugars	11.1%
Titrateable acidity	11.5 g/L
pH	3.15
Price (750 ml)	\$35.00
(375 ml)	\$19.00

Non-Alcoholic Wine-Grape Juice

2008 Gewürztraminer (white)

2008 Pinot Noir (red)

2008 Verjus (green juice from Pinot Noir)

A little help in the kitchen. Since the Middle Ages verjus has been used as a sauce ingredient, a meat tenderizer, a condiment and as a component of medieval mustard. We have just updated a small complimentary cookbook that will give you ideas on how to use Verjus. Please request a copy with your order or you can find it online at www.NavarroWine.com.



The Pinot Noir juice has rose petal and Asian pear overtones and the Gewürztraminer tastes more like lichee or tropical fruit.

We don't want Navarro juice to ferment so keeping everything clean and sterile is very important.



Foodie nectar

We bottled Navarro's first grape juice for our family in the late seventies never realizing that other families would like it too. The first bottling was so impulsive that it was bottled in new but overstocked bottles in a myriad of shapes and colors. We nonchalantly left a few bottles at our favorite Berkeley restaurant and quickly discovered a generous fan club. When a group of friends gather for dinner, there's a good possibility that someone doesn't want to consume alcohol and many of these people have sensitive and discerning palates. It's with these foodies, adults and children alike, that Navarro juices shine. These three juices taste like just picked wine grapes rather than overpowering Concord grapes. They taste fresher

than dealcoholized wine where flavors, along with the alcohol, are removed by processing. Navarro harvests premium wine grapes for juice, just as we would for making wine. We keep the acidity high to balance out the grape's sweetness and then cold filter to retain the natural grape flavors. The Gewürztraminer and Pinot Noir juices are delicious served over ice or with sparkling water. Verjus can be sipped like lemonade because it is made from very green grapes or is a wine-friendly alternative to lemon juice or vinegar. Juices are bottled in 750ml bottles and are \$11.00 each.

JUICE SAMPLERS

6 Bottle Sampler

3 bottles Pinot Noir
2 bottles Gewürztraminer
1 bottle Verjus + Verjus cookbook
\$59.00 *Save \$7.00*

12 Bottle Sampler

6 bottles Pinot Noir
5 bottles Gewürztraminer
1 bottle Verjus + Verjus cookbook
\$111.00 *Save \$21.00*