

# NAVARRO

## *Vineyards*

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2021 Gewürztraminer, *Deep End: Take the plunge*

2021 Chardonnay, *Première Reserve: Aiming high*

2021 Chardonnay, *Mendocino: Slip sliding away*

2022 Sauvignon Blanc, *Cuvée 128: Source material*

2022 Pinot Blanc, *Anderson Valley: Home run*

2022 Rosé of Pinot Noir, *Anderson Valley: Building consensus*

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2019 Cabernet Sauvignon, *Mendocino: Local lore*



## Spring break



**W**e are ready for spring and we bet you are too. Record rainfall in December and the beginning of January filled our ponds but sadly caused mudslides, falling trees and road closures. A record-breaking cold snap followed with temperatures in the low twenties, chilly for even dormant vines. We hope that as the weather warms you will venture back to our tasting room and gardens to taste, picnic and just enjoy the sunshine while surrounded by awakening vines. Even if you can't make it here in person, we trust you

will enjoy Navarro's new wines with family and friends in the comfort of your own gardens or homes.

We are releasing nine new wines this spring including three Gold Medal-winning reds—a lively 2021 *Anderson Valley* Pinot Noir, a value-packed 2021 *Arroyo Seco* Pinot Noir and

a full-bodied 2019 Cabernet Sauvignon. We are also releasing five new white wines: two stylistically varied 2021 Chardonnays, a spicy 2021 *Deep End* Gewürztraminer, a springtime-fresh 2022 Sauvignon Blanc and a value-packed 2022 Pinot Blanc which is available for only \$17.50 per bottle by the full case, a modest price for this crisp, invigorating wine. Completing our spring releases is a beguiling 2022 Rosé of Pinot Noir perfect for warmer weather. Special pricing on samplers and full-case specials on Chardonnay, Pinot Blanc, Sauvignon 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*

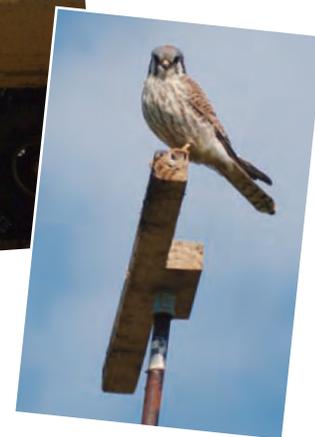


**2021 Gewürztraminer**  
*Deep End*  
 Anderson Valley, Mendocino

Harvesting West Hill Gewürztraminer. It is easy to tell when the Gewürz is ready to harvest; in addition to tasting the fruit we note if the berries have turned russet in color and the seeds a golden brown.



Dumping Gewürztraminer clusters into the destemmer. The winery crew begins their shift at four in the morning to get an early start on processing the night-harvested fruit. The vineyard crew starts at midnight and is still harvesting when the winery crew arrives; grapes are destemmed just a few hours after being picked.



We've built raptor perches in our fields to help control rodents that nibble the vines; we photographed this falcon in the West Hill Gewürz.

## Take the plunge

**D**eep End is the way Anderson Valley locals refer to the northwest end of the valley. Perhaps the term originated because the Navarro River deepens among the redwoods as it flows to the sea. Over decades, Navarro has reserved the term for our most deeply flavorful bottlings; originally used for our *Deep End* Pinot Noirs and later for our most fragrant and intense Gewürztraminers. The West Hill is a terraced, contoured vineyard that faces northwest and is quite exposed to the ocean's cool breezes. The uppermost section of the West Hill typically provides the most aromatic and flavorful Gewürztraminer grapes and in favorable vintages produces our *Deep End* bottling. The soils at the top of the hill are thinner and the vines always deliver a more meager crop though the clusters are typically a little riper than most of the field. The vines were harvested at night—our first Gewürztraminer field to

ripen—and the cold grapes were destemmed into a tank so that the skins could macerate to extract additional flavor and aromatics into the juice. After four hours, the must was pressed and the juice transferred to a refrigerated cask for any solids to settle; three days later the clarified juice was racked to a French oak oval to ferment and quietly age *sur lie* for seven months prior to bottling. The wine is deeper, sexier and less austere as compared to our *Estate Bottled* cuvée, with intonations of daphne, lychee, guava and grapefruit. **Double Gold Medal-winner. 94 points.**

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Harvested	Sept. 8, 2021
Sugars at harvest	24.2° Brix
Bottled	May 9, 2022
Cases produced	300
Alcohol	12.8%
Titrateable acidity	5.4 g/L
pH	3.21
Price (750 ml)	\$29.00

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**2021 Chardonnay**  
*Première Reserve*  
*Anderson Valley, Mendocino*

*Tucking shoots in a Navarro sheep-friendly trellis; it's sometimes a stretch for our shorter workers. Although it wasn't part of our original decision, having the fruit higher off the ground and shading it with a high canopy is currently discussed in the viticulture press as a way to ameliorate the effects of global warming.*



*An attentive, patient driver is required to successfully operate a tractor with an implement removing weeds in two vine rows simultaneously. Since vines are planted about four feet apart, the implement must move in and out to avoid hitting vine trunks. We don't use herbicides in our vineyards and getting rid of weeds without them is slow and costly.*

## Aiming high

**T**welve years ago we replanted the Chardonnay block in front of Navarro's tasting room—providing fruit for 56% of this bottling—with a higher than usual trellis so that diminutive Babydoll sheep could remain in the vineyard during the summer, suckering and weeding, but unable to reach the leaves and fruit. In addition to an increased height, we installed multiple trellis wires that guide the growing shoots into an umbrella shape above the fruit, protecting it from direct sunlight. Another 28% of this wine was grown in the lower block of Hammer Olsen Chardonnay—our first sheep-friendly field replanted in 2007—and also in the upper block which was planted in 1996. The fruit from neighboring Valley Foothills Vineyard

contributes the final 16% of this cuvée. All the juice was fermented and aged in French oak barrels—25% new—for nine months. For Chardonnay, we prefer barrels from Billon Cooperage in Beaune as the cooperage is willing to air-dry the oak planks an extra year to avoid green oak flavors and focus instead on the nut and spice character that matured wood provides. Apple/lemon aromas, plump mouthfeel with toasty oak tones and a whiff of butter from the secondary fermentation. **Gold Medal-winner. 91 points.**

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Harvested	Sept.29-Oct.1, '21
Sugars at harvest	23.2° Brix
Bottled	June 14-15, 2022
Cases produced	1,615
Alcohol	13.4%
Titrateable acidity	5.9 g/L
pH	3.47
Price (750 ml)	\$29.00
(375 ml)	\$17.00

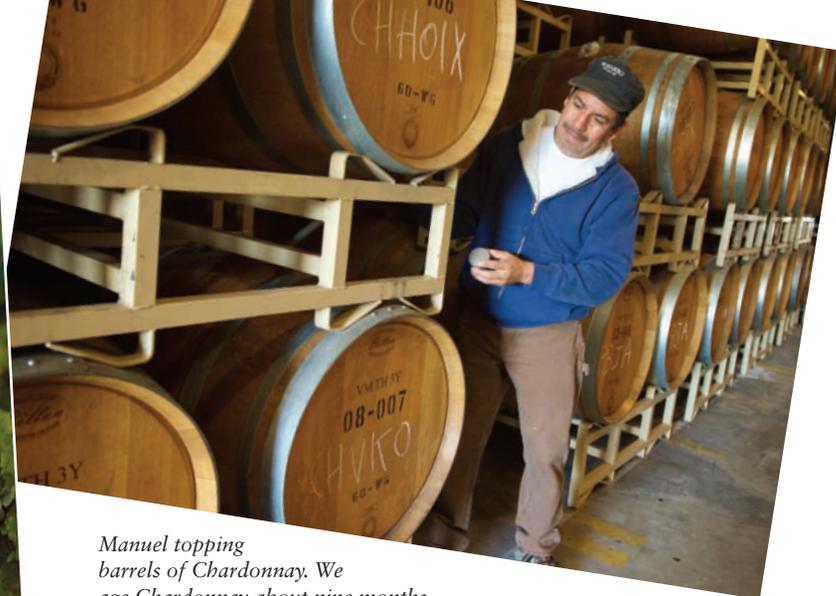
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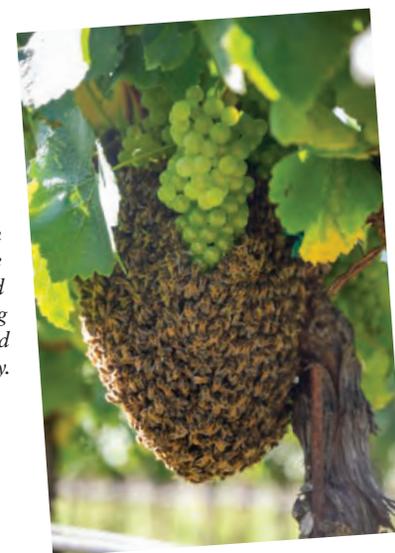
2021 Chardonnay  
Mendocino



*Pete is a master at motivating his harvest crew at neighboring Valley Foothills Vineyard. Their Chardonnay is always a major component in our Mendocino Chardonnay bottling.*



*Manual topping barrels of Chardonnay. We age Chardonnay about nine months in barrel. There is evaporation loss during barrel aging, so once a month we replace the air space with wine from smaller casks, thus reducing any potential oxidation.*



*A beehive in our Tasting Room Chardonnay field. The bees were successfully moved to a Langstroth hive box, then moved to the outer edge of the vineyard, so the bees could continue to fertilize flowering vineyard cover crops and we could harvest honey.*

## Slip sliding away

Although the majority of grapes in the *Première Reserve* and this *Mendocino* bottling were grown in the same vineyards—albeit in separate blocks—the wines are notably different. We fashion our *Reserve* Chardonnay in the same manner as in Burgundy with primary and malolactic fermentations in a mixture of new and seasoned barrels; the vineyard fruit flavors are enveloped with winemaking and barrel flavors. This *Mendocino* bottling has less emphasis on the winemaking and more on the fruit from the vineyard. We broaden the pear-citrus profile of Anderson Valley Chardonnay by blending in 20% Potter Valley and 20% Arroyo

Seco Chardonnay which adds enticing apple and herbal elements. Most of the wine in this *Mendocino* bottling was cool-fermented in stainless steel without a secondary malolactic fermentation, maximizing the retention of

fruit-based flavors. This was followed by aging solely in seasoned barrels, avoiding the stronger oak flavors that new barrels would impart. The grapes were harvested with bright acidity so the wine is crisp and fruit-driven with subtle oak flavors and modest alcohol; it definitely slides down easily. **Double Gold Medal-winner. 91 points.**

Harvested	Sept.14-Oct.16, '21
Sugars at harvest	23.0° Brix
Bottled	June 16-20, 2022
Cases produced	2,711
Alcohol	13.0%
Titratable acidity	6.0 g/L
pH	3.44
Price (750 ml)	\$25.00



**SPRING  
SPECIAL!**

Buy it by the case for only \$240.00; a savings of \$60.00! That's only \$20.00 per bottle.

**2022 Sauvignon Blanc**  
*Cuvée 128*  
 Anderson Valley, Mendocino

*A blustery spring day in our Boonville Sauvignon Blanc vineyards. We have three blocks of Savvy which we harvest, ferment and age as separate lots. We've recently purchased additional Sauvignon Blanc vines to plant in our Philo vineyards this spring.*



*We fermented and aged our Sauvignon Blanc sur lie in these French oak ovals. They were constructed in 2016 specifically for our Boonville Sauvignon Blanc.*



## Source material

**I**n 2010 we planted 7.7 acres of Sauvignon Blanc in Boonville at Pennyroyal Farm. Not knowing which clones would perform best in SOBO (the locals' moniker for South Boonville), we decided to plant three different clones—ENTAV 297, 376 and 530—all of which have historically produced excellent wine in French vineyards. In two of the three sites the soil was low in fertility so we chose a rootstock, 110R, whose good vigor and tap root would compensate for the stone-laden ground. The third site was higher in organic matter, with fewer rocks and sandier soil, so we chose SO4 as the rootstock because of its modest vigor, nematode resistance and proven results in Philo. This bottling is 49% clone 530,

with its lemony, guava character; 37% clone 297, with more tropical notes suggestive of pineapple rind; and 14% clone 376, which is herbal and fresh with a rich mid-palate. The 2022 heat wave during harvest impacted our vineyard management decisions on Sauvignon Blanc. We turned on our overhead irrigation sprinklers and cooled the canopy for three straight days.

The grapes spiked in sugar from the heat, but we waited for the vines to re-hydrate—lowering sugars after the heat spike—and then carefully picked Sauvignon Blanc over the course of a few nights. The wine's bright, herbal and citrusy tones make a great match with miso glazed black cod or salmon with a sprinkle of fresh dill. **Gold Medal-winner.**

Harvested	Sept.12-20,2022
Sugars at harvest	22.2° Brix
Bottled	Feb.28 & Mar.1,2023
Cases produced	1,742
Alcohol	12.8%
Titrateable acidity	6.0 g/L
pH	3.27
Price (750 ml)	\$25.00



## SPRING SPECIAL!

Buy it by the case for only \$240.00; a savings of \$60.00! That's only \$20.00 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 nine yards

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

2021 Gewürztraminer  
Deep End

2021 Chardonnay  
Première Reserve

2021 Chardonnay  
Mendocino

2022 Sauvignon Blanc  
Cuvée 128

2022 Pinot Blanc  
Anderson Valley

2022 Rosé of Pinot Noir  
Anderson Valley

2021 Pinot Noir  
Anderson Valley

2021 Pinot Noir  
Arroyo Seco

2019 Cabernet Sauvignon  
Mendocino

2021 Pinot Gris  
Anderson Valley

2021 Grenache Blanc  
Central Coast

2019 Pinot Noir  
Méthode à l'Ancienne

#1—12 bottle Sampler  
**\$283.00**  
Savings of \$55.00



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.

2021 Chardonnay  
Première Reserve

2022 Sauvignon Blanc  
Cuvée 128

2021 Gewürztraminer  
Deep End

2022 Rosé of Pinot Noir  
Anderson Valley

2021 Pinot Noir  
Anderson Valley

2019 Pinot Noir  
Méthode à l'Ancienne

#2A—12 bottle Sampler  
**\$295.00**  
Savings of \$61.00

#2B—6 bottle Sampler  
**\$156.00**  
Savings of \$22.00



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](http://www.navarrowine.com).

No. 3  
12, 6, 3 bottles

### Tri-colors

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

2021 Chardonnay  
Mendocino

2022 Rosé of Pinot Noir  
Anderson Valley

2021 Pinot Noir  
Arroyo Seco

#3A—12 bottle Sampler  
**\$258.00**  
Savings of \$50.00

#3B—6 bottle Sampler  
**\$136.00**  
Savings of \$18.00

#3C—3 bottle Sampler  
**\$69.00**  
Savings of \$8.00



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 Pinot Noirs—all aged exclusively in French oak barrels.

2021 Chardonnay  
Première Reserve

2021 Chardonnay  
Mendocino

2021 Pinot Noir  
Anderson Valley

2021 Pinot Noir  
Arroyo Seco

2020 Pinot Noir  
Anderson Valley

2019 Pinot Noir  
Méthode à l'Ancienne

#4A—12 bottle Sampler  
**\$295.00**  
Savings of \$57.00

#4B—6 bottle Sampler  
**\$155.00**  
Savings of \$21.00



No. 5  
12, 6 bottles

### Springtime whites

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

2021 Chardonnay  
Première Reserve

2021 Chardonnay  
Mendocino

2021 Gewürztraminer  
Deep End

2022 Sauvignon Blanc  
Cuvée 128

2022 Pinot Blanc  
Anderson Valley

2021 Grenache Blanc  
Central Coast

#5A—12 bottle Sampler  
**\$257.00**  
Savings of \$51.00

#5B—6 bottle Sampler  
**\$136.00**  
Savings of \$18.00



No. 6  
12, 6 bottles

### Wholly Pinot

Choose either one or two bottles each of Navarro's Pinot Noir-based wines, including an enticing rosé and five Gold Medal-winning reds.

2022 Rosé of Pinot Noir  
Anderson Valley

2021 Pinot Noir  
Anderson Valley

2021 Pinot Noir  
Arroyo Seco

2020 Pinot Noir  
Anderson Valley

2019 Pinot Noir  
Méthode à l'Ancienne

2020 Pinot Noir  
Méthode à l'Ancienne

#6A—12 bottle Sampler  
**\$309.00**  
Savings of \$67.00

#6B—6 bottle Sampler  
**\$165.00**  
Savings of \$23.00

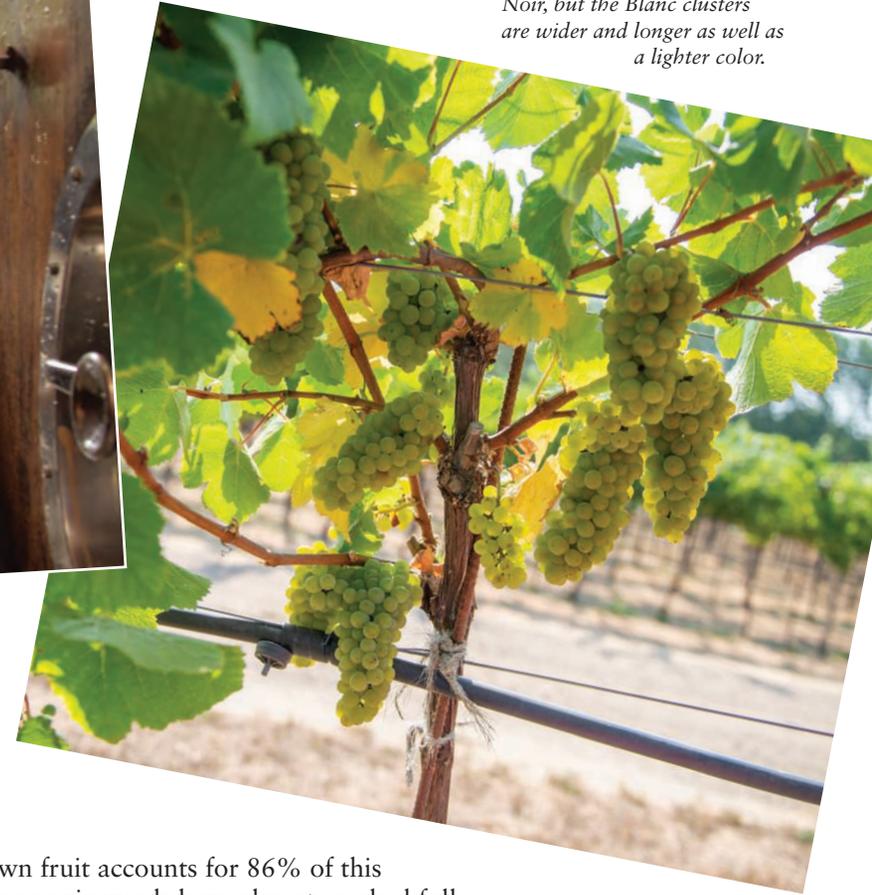


**2022 Pinot Blanc**  
*Anderson Valley, Mendocino*

*Ulises hooking up a hose and pump to a refrigerated oval. There is a cooling panel inside so that we can monitor and control the temperature during fermentation.*



*A Pinot Blanc vine the day of harvest. Pinot Blanc berries are small and similar to Pinot Noir, but the Blanc clusters are wider and longer as well as a lighter color.*



## Home run

**W**e produced our first Pinot Blanc wine from purchased grapes in 2012; after a couple of vintages we became fascinated with the variety, so we ordered vines for planting at Navarro in the spring of 2016. Similar to Pinot Noir, the vines bud out early, ripen the fruit early and feature cone-shaped clusters with small berries. But we were surprised that the Blanc clusters are considerably larger and can contain almost double the amount of berries—admittedly the Pinot Noir clones we selected for red wine typically produce small clusters. This is our 11th vintage producing Pinot Blanc and the first vintage to run with the Anderson Valley appellation on the label. Navarro's

home-grown fruit accounts for 86% of this bottling as our vineyards have almost reached full production. The grapes were harvested cold, at night, then after pressing, the juice from each lot was fermented and aged *sur lie* in seasoned French oak ovals for five months. This 2022 Pinot Blanc boasts a green apple character with some tropical notes and whiffs of pineapple alongside a savory element to the mid-palate courtesy of the *sur lie* aging. Pinot Blanc is a great choice to serve with simple roast chicken or a tarte flambée, an Alsatian cross between a pizza and a quiche. What the heck, a quiche or a carbonara pizza would match well too.

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Harvested	Sept.13 & 21, 2022
Sugars at harvest	22.2° Brix
Bottled	Feb.27, 2023
Cases produced	742
Alcohol	13.3%
Titrateable acidity	5.6 g/L
pH	3.30
Price (750 ml)	\$21.00

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## SPRING SPECIAL!

Buy it by the case for only \$210.00; a savings of \$42.00! That's only \$17.50 per bottle.

**2022 Rosé of Pinot Noir**  
Anderson Valley, Mendocino

*Sarah overlooking the refrigerated stainless steel tanks that we use for rosé production. Pinot Noir grapes are destemmed into these tanks to let the red skins macerate in the juice, extracting flavor and building body. Sarah is Navarro's essential taster on the crush pad and makes the crucial decisions of when to press and separate skins and seeds from the juice.*



*José Luis dumping a bucket of cold Pinot Noir grapes into a half-ton bin. Cool grape temperature is critical for producing delicate white and rosé wines.*



*A Pinot Noir cluster in bloom. During bloom we have our fingers crossed hoping for pleasant, sunny weather which is necessary for a successful pollination.*

## Building consensus

**W**e produced five rosé wines from Pinot Noir in 2022, and in mid-January 2023 we began our staff blending trials for this bottling. Since each of these wines was produced from different fields they taste slightly different and the object of our blind tastings is to create the most balanced wine—some lots are used in full and

other lots only partially. Tastings for this bottling started on a Monday and by Thursday our base wine consisted of all, or a portion of, four lots: three from our Hammer Olsen vineyard blocks—Chalone, Martini and ENTAV115—and the fourth from the Marking Corral vineyard. To this base wine we added varying amounts of the Patricia Lane lot, our ripest rosé picking. The majority winner in that tasting was a 5% addition

of Patricia Lane but the vote wasn't unanimous; one taster thought that 5% Patricia Lane wasn't sufficient and another thought that the Marking Corral lot—selected at a previous tasting—was in excess. The next day the blind tasting consisted of four wines comprised of the winning wine from Thursday as the base, plus three modified versions: more Patricia Lane, less Marking Corral and a wine combining both alterations.

Harvested	Sept. 18-23, 2022
Sugars at harvest	22.7° Brix
Bottled	Feb. 22 & 23, 2023
Cases produced	2,175
Alcohol	12.8%
Titrateable acidity	6.8 g/L
pH	3.30
Price (750 ml)	\$27.00

Everyone agreed that making both revisions produced the most balanced wine, demonstrating the importance of building consensus. You'll be greeted with whiffs of rose petal and spring herbs followed by a procession of flavors—strawberry, red cherry and pomegranate—with a crisp, lingering finish. **Gold Medal-winner.**



**SPRING SPECIAL!**

Buy it by the case for only \$252.00; a savings of \$72.00! That's only \$21.00 per bottle.

**2021 Pinot Noir**  
*Anderson Valley, Mendocino*



*Navarro's 2021 harvest crew after they had harvested the Winery block at night.*

*Harvesting Winery block Pinot Noir 2021. The tractor has a light tower providing enough light so that we can harvest four rows at a time with three pickers per row.*



## Night light

Our 2021 *Anderson Valley Pinot Noir* is a cuvée produced primarily from two vineyard sites plus a smattering of barrels from several other vineyard lots. The largest component—45% of this cuvée—was produced from grapes grown in the Marking Corral. This site is Navarro's highest elevation vineyard where the ocean breezes keep the vines cool; consequently this is our last Pinot Noir vineyard to ripen. As a possible contender for our *Méthode à l'Ancienne* and *Deep End* bottlings, this lot was aged for 10 months in French oak barrels, about 33% new. The flavor profile is reminiscent of red cherry with vanilla and Asian spices from the new barrels with intense flavors from the slow-ripening crop tempered by ocean breezes. Situated about 100 feet lower than the Marking

Corral, the Garden Spot is more protected from the wind; of the three upper vineyard sites, it is the first to ripen. The Garden Spot wine—25% of this cuvée—was aged in French oak barrels, about 25% new; the flavor profile is also red cherry-like with an enticing plum and clove quality. This vintage is the second in a row where our Pinot Noir harvest was light; we could only produce about a third of our normal production and unfortunately the wine will probably sell out quickly. **Double Gold Medal-winner. 95 points.**

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Harvested	Sept.18-30,2021
Sugars at harvest	24.9° Brix
Bottled	Aug.10,2022
Cases produced	981
Alcohol	13.5%
Titrateable acidity	6.3 g/L
pH	3.65
Price (750 ml)	\$29.00

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**2021 Pinot Noir**  
*Arroyo Seco, Monterey*

*Alfredo washing barrels with hot water. This Pinot was aged 10 months in seasoned French oak barrels.*



*Ted opening the Europress to dump the red pomace after the grapes have been pressed. Red wine pouring into the press's juice pan.*



## A little help from our friends

After counting Pinot Noir clusters in early summer 2021, we realized that our vines were bearing a very light crop and we would not have sufficient grapes to satisfy demand for our modestly priced *Anderson Valley Pinot Noir*. Most of the Pinot Noir vineyards in Anderson Valley are owned by wineries for their own production—similar to the situation of Cabernet Sauvignon in Napa Valley—and with many small wineries competing for a limited amount of fruit, Anderson Valley grapes are fetching upwards of \$5,000 a ton, making it economically impossible to produce a wine that sells for \$19.50 a bottle, like this case special. Another cool, coastal appellation for quality Pinot Noir is Arroyo Seco in Monterey County, where grape prices are more reasonable

thanks to the region's numerous vineyards and comparably few wineries. We arranged for two truckloads of fruit from Arroyo Seco; one from grapes grown on vines planted to the Pommard clone and the other from the Wadenswil clone popular in Oregon. The grower harvested the grapes when they were about 24° Brix and the fruit we received looked great and tasted fully ripe.

Harvested	Sept. 19, 2021
Sugars at harvest	24.2° Brix
Bottled	Aug. 16 & 17, 2022
Cases produced	2,279
Alcohol	13.6%
Titrateable acidity	6.2 g/L
pH	3.74
Price (750 ml)	\$25.00

After destemming, we fermented the must with twice-daily punch downs to gently extract flavor from the skins. After pressing, the wine was racked to seasoned French oak barrels for 10 months of aging. The flavors suggest wild strawberry, lavender and sage with a long, smooth finish. Gold Medal-winner. 92 points.



## SPRING SPECIAL!

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

## 2019 Cabernet Sauvignon

Mendocino



*Over 100 years ago parking wasn't a problem in Boonville.*



*Julia's great grandmother greeted Jack London and his wife Charmian to the Anderson Valley in 1906. Julia will greet you at Navarro's tasting room today.*

## Local lore

The Anderson Valley is full of history buffs and one of them, Bill Kimberlin, recently shared a newly colorized photo of the Boonville Hotel from the early 1900s. Bill noted that at the time the hotel was known as Mrs. Berry's Place and was mentioned in the diary of Charmian London during her 1906 visit to Boonville with her husband, Jack London. The hotel ledger, with Jack London's signature, is on display at the valley's Little Red Schoolhouse History Museum. Julia Berry has been a manager and a friendly face of Navarro's tasting room for 16 years. To our surprise and delight, we learned that "Mrs. Berry" was her great grandmother and ran the hotel from about 1890 to 1920. We love that generations of families have worked and thrived in our tiny community. Navarro's Cabernet Sauvignon grapes were grown on the Berry ranch

in Talmage. While we're not sure if that Berry family is distantly related to Julia, but we certainly appreciate the deep roots of grapes and history that go into this wine. The grapes were grown on steep, terraced hillsides and by the time we harvested them in mid-October they were fully

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Harvested	Oct. 14-15, 2019
Sugars at harvest	25.7° Brix
Bottled	Aug. 18, 2021
Cases bottled	709
Alcohol	14.4%
Titrateable acidity	6.1 g/L
pH	3.72
Price (750 ml)	\$39.00

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ripe and flavorful while still maintaining good acidity. Aging in French oak barrels for 22 months has tempered the tannins and revealed black cherry, mint and chocolate flavors. Take a sip and savor some of the local history. **Gold Medal-winner. Best of Class. 92 points.**