

# Navarro Vineyards Tech Sheet

## 2006 Chardonnay

### Mendocino

(375 ml) (750 ml)

Harvested: Oct. 17 - 26 2006

Sugars at Harvest: 23.5° Brix

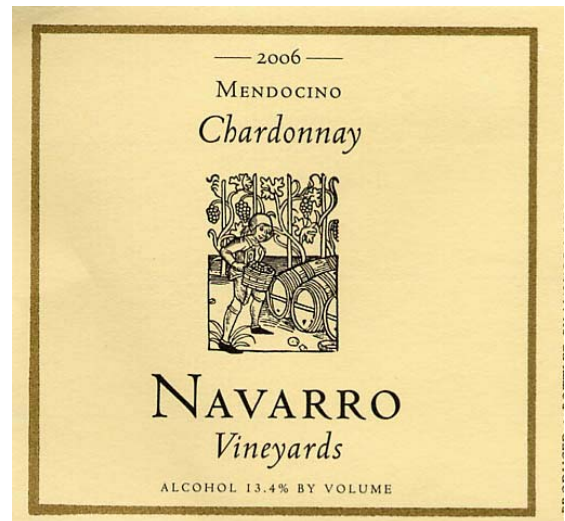
Bottled: June 11 - 13 2007

Cases Produced: 3552

Alcohol: 13.4%

Titrateable Acidity: 6.2g/L

pH Level: 3.32



### Garden Fest

Navarro's ripeness standard for the *Mendocino* cuvée wasn't much different than for the *Première Reserve* bottling even though the styles of the two Chardonnays differ. In this vintage only half a percentage point of grape sugars at harvest separate the two bottlings. To be honest, the least ripe half of our 2006 Chardonnay production was either bottled as *Table Wine* or sold off as bulk wine to other wineries. The *Mendocino* emphasizes flowery fruit and focuses the taster's attention on the grapes.

This bottling is 51% from Anderson Valley grapes whose citrusy, tart flavors benefit from both primary and malolactic fermentations in the barrel which add a vanilla and butter element to the wine. 48% is from grapes grown organically at McFadden Farms in Potter Valley. These inland grapes are less acidic than Anderson Valley fruit so this portion was cool fermented in ovals and puncheons to preserve the melon-like fruit that characterizes the McFadden vineyard. The wine was completed with a dash of whole cluster pressed juice from Navarro's Tasting Room field, harvested at 21° Brix, which adds a lyrical citrus blossom top-note. Prior to blending, the selected lots had all aged sur lie for eight months rounding out this lively wine. This is a great wine for a summer supper of grilled chicken and veggies fresh from the garden.

# Navarro Vineyards Recent Press & Medals

---

## 2006 Chardonnay Mendocino

### **89 Points**

A very nice Chard that, at seven bucks less than the winery's Premier Reserve, is nearly as good. Dry and crisp in acidity, it has rich honey, pineapple and smoke flavors. How can a wine taste like honey and be dry? It's called magic. —

**Steve Heimoff, *Wine Enthusiast*, November 15, 2008**

## 2005 Mendocino Chardonnay

**87 Points** – Fresh earth, mineral and lemony citrus scents are crisp and vibrant, with a pippin apple flavor adding dimension. Clean, refreshing and focused on the finish. Drink now. 6,874 cases made.

**James Laube, *Wine Spectator*, December 31, 2007.**

04/23/08	National Orange Show	<b>GOLD</b>
07/26/08	North of the Gate Wine Competition	<b>GOLD Best Of Class</b>
01/12/08	SF Chronicle Wine Competition	<b>SILVER</b>
02/22/08	Grand Harvest Awards	<b>SILVER</b>
05/09/08	Riverside International Wine Comp	<b>SILVER</b>
06/06/08	California State Fair	<b>SILVER</b>