

# Navarro Vineyards Tech Sheet

## 2006 Gewürztraminer Anderson Valley, Mendocino (750 ml)

Harvested: Sept. 20 to Oct. 19, 2006

Sugars at Harvest: 24.0° Brix

Bottled: May 5-10, 2007

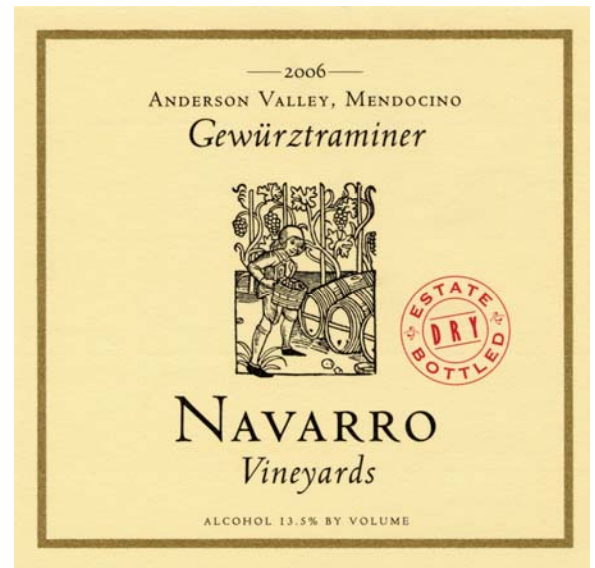
Cases Produced: 5245

Alcohol: 13.5%

Total Acidity: 7.5g/L

pH Level: 3.35

Residual Sugars: 0.29%



### **Gentle giant**

Once Navarro's Gewürztraminer had reached veraison, the magical week when the green grapes turn amber, the weather cooled; daytime temperatures rarely exceeded the 70's and nighttime temperatures dropped steadily. That meant a delayed harvest for our dry Gewürztraminer; three weeks later than in 2005 and a month later than in 2004. The fruit ripened at a snail's pace so the flavors developed fully without excessive sugars. The grapes retained more aromatics since hot weather burns off Gewürztraminer's floral terpenes. The cool nights prevented the fruit from losing acidity. The result is extraordinary balance: rose petal and tropical fruit aromas, full flavors that linger, moderate alcohol, crisp acidity and a dry finish. This is not a simple stainless-steel fermented California fruit bomb. Navarro ferments and ages Gewürztraminer in temperature controlled French and German oak ovals; unlike stainless-steel the wood casks slowly expose wine to tiny amounts of oxygen. When fermentation ends, casks are topped to the brim and the wine is allowed to rest on the yeast for 8 months to clarify naturally. Although the dominant flavors are tangerine-lichee, there are hints of charcuterie from the yeast contact and a round mouthfeel from the micro-oxygenation.

# Navarro Vineyards Recent Press & Medals

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## 2006 Gewürztraminer

### Anderson Valley, Mendocino

Navarro has been a leading producer of CA Gewurztraminer for quite some time in my book and this offering adds to that heritage. The very pale yellow colored wine opens with an attractive floral and peach like bouquet. On the palate, this wine is light bodied, well balanced, and has noticeable, but nicely integrated acidity. The flavor profile is light lime with hints of lychee and spice. The finish is dry and nicely refreshing. For the best flavors, serve this wine cool, not cold. You will find it to be very food friendly and versatile. Pair it with cashew chicken or pecan encrusted tilapia. Enjoy - Ken

**Ken Hoggins, [www.KensWineGuide.com](http://www.KensWineGuide.com), January 4, 2009**

**87 Points** -A vibrant, zesty wine, showing aromas of fresh flowers, lychee and grapefruit, with crisp yet succulent white peach and vanilla cream flavors that finish with an appropriately oily texture. Drink now. 5,245 cases made. –

**Tim Fish, *Wine Spectator* May 31, 2008**

A lovely gewürztraminer . Spicy and nutty, with aromas and flavors of orange blossom, white peach and honey.

**Peg Melink, *Press Democrat*, January, 27, 2008.**

### **TOP 100 WINES/The Best of the West**

After a tough 2005 vintage, this latest bottling marks a quintessential example of the dry Alsatian style that Navarro pioneered in Mendocino's Anderson Valley. A minerality adds nuance to the unmistakable rose and lychee scents, and the lean, high-acid texture leads to a lingering finish. This is a Gewürz that begs for food, which is more rare than you might imagine.

**Jon Bonné, *San Francisco Chronicle*, December 2, 2007.**

This new release is very much in the dry Alsatian style that Navarro pioneered in its corner of the world. The nose has a mineral touch amid the floral notes, and the texture is lean and high-acid, with a lingering finish with floral and slightly bitter echoes. A beautiful example of the dry style.

**Jon Bonné, *San Francisco Chronicle*, August 10, 2007.**

07/13/07	North of the Gate Wine Competition	<b>GOLD Best of Class</b>
05/30/08	International Eastern Wine Comp	<b>GOLD</b>
06/15/07	San Francisco Wine Competition	<b>SILVER</b>
01/12/08	SF Chronicle Wine Competition	<b>SILVER</b>
03/28/08	Jerry Mead's NWIWC	<b>SILVER</b>
04/23/08	National Orange Show	<b>SILVER</b>
05/24/08	Critics Challenge 2008	<b>SILVER</b>
06/10/08	Los Angeles County Fair	<b>SILVER</b>