

# Navarro Vineyards Tech Sheet

## 2006 Gewürztraminer

Late Harvest Sweet

## Anderson Valley, Mendocino

(375 ml) (750 ml)

Harvested: November 1 – 24, 2006

Sugars at Harvest: 29.8° Brix

Bottled: March 30, 2007

Cases Produced: 688

Alcohol: 12.9% Titratable Acidity: 11.5g/L

pH Level: 3.5

Residual Sugars: 11.1%



### Double the trouble

Navarro's *Damface* and *Peach* blocks are located above ponds and since botrytis thrives in high humidity, we left these fields in 2006 for late harvest. We began harvesting clusters affected with the noble rot on November 1 and didn't finish picking until the day after gobbling down Thanksgiving dinner. Stems on Philo Gewürztraminer clusters are very short and the fruit clumps around the cane, making it hard to remove one cluster without disturbing another. Because of short stems we need to pick late harvest Gewürztraminer differently than late harvest Riesling. Rather than have multiple pickings from the same vine we wait until most clusters in a field are heavily infected with botrytis. Navarro's full time employees know the Gewürz two-bucket-pick trick. Carry two buckets. Pick and inspect each cluster. Clusters severely shriveled by botrytis are placed into one bucket for *Cluster Select Late Harvest* and clusters less rotted are placed into a second bucket for *Late Harvest*. The unctuous *Cluster Select* bottling tastes of lichee, pineapple, apricot, tangerine and honey and is dessert all by itself. The *Late Harvest* bottling has similar tropical flavors but since it is not as sweet it tastes delicious with pumpkin pie or a plate of warm ginger cookies.

# Navarro Vineyards Recent Press & Medals

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Late Harvest

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**93 Points**-Enormously sweet, almost like drinking honey, except that it's wine. With an amazing 21% residual sugar, it just knocks you out with sweetness, but then the rich flavors of apricot jam and vanilla wafer lack in, brightened and balanced with lively acidity. The end result is fabulosity.

**Steve Heimoff, *Wine Enthusiast*, October, 2008**

**87 Points**-Luscious and honeyed, with floral, ripe peach and spice aromas followed by sweet--but not cloying--dried pineapple, cinnamon and toasty vanilla cream flavors. Drink now through 2010. 688 cases made.

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

05/25/07	Critics Challenge 2007	<b>GOLD</b>
06/08/07	Orange County Fair	<b>GOLD</b>
06/15/07	California State Fair	<b>GOLD</b>
06/22/07	Mendocino County Fair	<b>GOLD Double Gold</b>
01/12/08	SF Chronicle Wine Competition	<b>GOLD Double Gold</b>
03/01/08	Monterey Wine Competition	<b>GOLD</b> Best of Show Dessert Wine
04/17/08	West Coast Wine Competition	<b>GOLD</b>
05/22/08	Tasters Guild International	<b>GOLD</b>
06/10/08	Los Angeles County Fair	<b>GOLD Best of Class</b>
07/13/07	North of the Gate Wine Competition	<b>SILVER</b>
07/21/07	Long Beach Grand Cru	<b>SILVER</b>
02/22/08	Grand Harvest Awards	<b>SILVER</b>
04/23/08	National Orange Show	<b>SILVER</b>
05/09/08	Riverside International Wine Comp	<b>SILVER</b>