

Navarro Vineyards Tech Sheet

2006 Sauvignon Blanc

Cuvée 128

Mendocino

(750 ml)

Harvested: Sept. 11-23, 2007

Sugars at Harvest: 23.5° Brix

Bottled: February 20 -22, 2007

Cases Produced: 2425

Alcohol: 13.3%

Titrateable Acidity: 7.9g/L

pH Level: 3.15



Mason Dixon line

The rivalry between Boonville and Philo has existed for generations and maps from the early 1900's described a line dividing the two communities as the Mason Dixon line. Viticultural conditions, as well as politics, divide the valley. Boonville is further from the ocean than Philo and the summer weather is always warmer. 2006 saw a significant difference between the two locations. Philo was often shrouded in fog during summer mornings while Boonville was clear. Gewürztraminer is supposedly the earliest ripening of all the varieties grown in Anderson Valley but before we had harvested our first Gewürztraminer grapes in Philo we had already harvested all the Sauvignon Blanc from Boonville and we were preparing to harvest the even later ripening Semillon since we like to add a splash of it to our *Cuvée 128*. The previous vintage we had experimented with fermenting and aging Sauvignon Blanc in large neutral oak casks as practiced by a handful of premium producers on the Loire. We liked the results: a slightly rounder mouthfeel which softens the tart Anderson Valley fruit. Half of this wine was fermented and aged in oak casks. The other half was cool-fermented in stainless steel and when the fermentation ended the wine was racked to seasoned French oak puncheons to age and clarify naturally. The lemony finish and subtle herbal flavors are likely to enhance dinner no matter where you sit on the political spectrum.

Navarro Vineyards Recent Press & Medals

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87 Points Light bodied, with a zingy citrus, fennel and peach flavors and mouthwatering acidity. Finishes with a tropical fruit and passion fruit note.

Drink now

MaryAnn Worobiec, *Wine Spectator*, August 31, 2008

87 Points Rich, fleshy Meyer lemon, nectarine, green papaya and grapefruit flavors are balanced, with a flinty edge and juicy acidity. Drink now.

MaryAnn Worobiec, *Wine Spectator*, May 31, 2008

05/03/07	Tasters Guild International	GOLD
07/15/07	Riverside International Wine Comp	GOLD
04/28/07	West Coast Wine Competition	SILVER
05/24/07	Amenti Del Vino	SILVER
05/25/07	International Eastern Wine Comp	SILVER
06/08/07	Orange County Fair	SILVER
06/10/07	Los Angeles County Fair	SILVER
06/15/07	California State Fair	SILVER
06/22/07	Mendocino County Fair	SILVER
07/13/07	North of the Gate Wine Competition	SILVER
01/12/08	SF Chronicle Wine Competition	SILVER
03/28/08	Jerry Mead's NWIWC	SILVER