

Navarro Vineyards Tech Sheet

2007 Gewürztraminer

Estate Bottled, Dry

Anderson Valley, Mendocino

(375 ml) (750 ml)

Harvested: Sept. 19 to Oct. 4, 2007

Sugars at Harvest: 24.5° Brix

Bottled: May 2 to 5, 2008

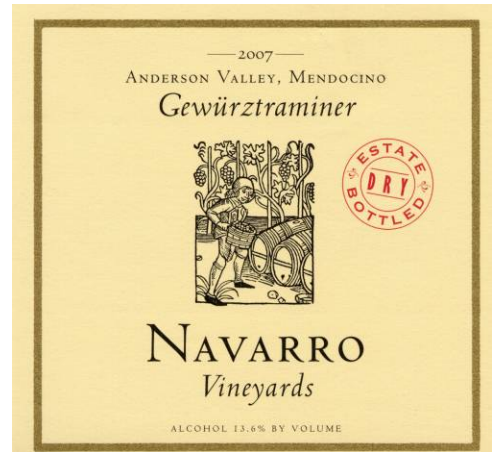
Cases Produced: 3784

Alcohol: 13.6%

Titrateable Acidity: 7.1g/L

pH Level: 3.27

Residual Sugars: 0.28%



Personal touch

We farm about 35,000 Gewürztraminer vines and it feels like we should name each plant. Every vine is carefully pruned, nurtured and harvested by hand and in 2007, we ended up with 13 different lots of wine segregated by field, clone and root stock. Gewürztraminer is notoriously shy-bearing but this year we harvested a surprisingly normal 3.5 tons per acre. That's about 6.5 pounds per individual vine. Estate grapes were harvested early in the chill of morning and quickly destemmed to avoid harsh phenolics. The juice was cool fermented in seasoned oak casks and left on the lees for seven months to enhance mouthfeel. We then selected from among the various lots for Navarro's flagship wine, this *Estate Bottled, Dry* cuvée. During the ripening phase, the weather had been brisk with days of rain between pickings. A late, cold harvest accentuates the variation in quality between vineyard sites and certain vines really produce nicer grapes than others.

Navarro Vineyards Recent Press & Medals

2007 Gewürztraminer Anderson Valley, Mendocino

A signature wine, is fairly dry and fragrant, with notes of lychee, rose petals and lime.
Lori Daniel, *www.thegrapevine.com*, **March 4, 2009**

Exceptional Superb spice of carnation/gardenia, with rose petals and subtle mid-palate flavors that will develop more fully in a year. Just about bone dry.
Dan Berger, *Dan Berger's Vintage Experiences*, **February 26, 2009**

This pale yellow colored Gewürz is heavenly. But there is a key to unleashing its magic. The key is temperature. Serving this wine slightly cool unleashes unbelievable results and flavors. Most people will over chill this wine and miss its outstanding potential. Don't do it! When at this magical point this wine opens with a heavenly lychee like bouquet. On the palate, this wine is medium bodied, is well balanced, and slightly viscous. There is nicely integrated acidity with delicious lychee and lime flavors. There is a note of spice on the back palate as well. The finish is dry, nicely extended, & refreshing. This wine might even rival the 2000 which I considered the gold standard until today. You should seek this gem out. Enjoy
Ken Hoggin, *www.KensWineGuide.com*, **January 13, 2009**

This is the best dry Gewürz I've ever had from Navarro. It really is bone dry and very high in acidity, two good things, but without richness, the wine would be thin. However, there's an incredible array of peach, lychee, citrus, honeysuckle and vanilla spice flavors. This is the closest to Alsace that California Gewürz gets. Editors' Choice.
Steve Heimoff, *Wine Enthusiast*, **October, 2008**

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**

07/17/08	Long Beach Grand Cru	GOLD
01/09/09	SF Chronicle Wine Competition	GOLD Best of Class
04/24/09	National Orange Show	GOLD
05/02/09	Riverside International Wine Comp	GOLD
07/26/08	North of the Gate Wine Comp	SILVER
02/27/09	Grand Harvest Awards	SILVER
05/02/09	Riverside International Wine Comp	SILVER
05/04/09	West Coast Wine Competition	SILVER