

Navarro Vineyards Tech Sheet

2007 Muscat Blanc Anderson Valley, Mendocino

(750 ml)

Harvested: October 13, 2007

Sugars at Harvest: 23.4° Brix

Bottled: May 7, 2008

Cases Produced: 898

Alcohol: 13.5%

Titrateable Acidity: 7.6g/L

pH Level: 3.15

Aromatherapy

Muscat Blanc à petite grains is typically grown in relatively warm viticultural regions. Philo is on the fringe of having adequate summer heat to get this aromatic grape ripe. Navarro's first Muscat vines were planted in 1975 on a simple t-top trellis; the grapes seldom ripened to our satisfaction. Our trellis designs had gotten more sophisticated by 1990 when we planted the field that produced this wine. In order to maximize solar collection we used a multi-wire Lyre system, the same system we prefer for Pinot Noir in our Hammer Olsen field. A large leaf surface area relative to crop weight is an advantage in Navarro's maritime climate. The 2007 growing season put our trellis design to the test. After véraison the nights started cooling off and by October 6th the early morning temperatures were in the mid 30's. By mid-October it was obvious that the grapes were as ripe as they were going to get. We hand picked with moderate sugars and high acidity, then de-stemmed and pressed. The juice temperature after pressing was 41°F which pleased the winemaker; cool juice picks up fewer harsh skin phenolics. Fermented in oak ovals and aged sur lie for 5 months, the wine has hints of yeast and vanilla. Floral and tropical fruit aromas yield to a surprisingly dry finish with dazzling acidity. Try it with Szechuan takeout for supper aromatherapy.



Navarro Vineyards Recent Press & Medals

2007 Muscat Blanc Anderson Valley, Mendocino

a dry version of muscat that's very pretty, with racy fruit, some floral notes and a hint of mineral.

Lori Daniel, www.thegrapevine.com, March 4, 2009

92 Points

Muscat Blanc is turning out to be one of Navarro's best wines. The '07, from a super cool vintage, is a little off the rich pace of the '06, but shows the same admirable qualities of dryness, racy acidity and complex flavor. It's like a taste of Meyer lemon zest and grilled peach flesh, with a sprinkle of white pepper and cinnamon. Editors' Choice.

Steve Heimoff, *Wine Enthusiast*, October 2008

04/11/09	Jerry Mead's NWIWC	GOLD Best of Class
04/24/09	National Orange Show	GOLD
05/22/09	Critics Challenge 2009	GOLD
05/29/09	Citics Challenge 2009	GOLD
07/26/08	North of the Gate Wine Competition	SILVER
08/08/08	Mendocino County Fair	SILVER
01/09/09	SF Chronicle Wine Competition	SILVER
02/27/09	Grand Harvest Awards	SILVER