

Navarro Vineyards Tech Sheet

2007 Pinot Gris

Anderson Valley, Mendocino

(750 ml)

Harvested: Sept. 11 – Oct. 8, 2007

Sugars at Harvest: 24.0°Brix

Bottled: May 8-9, 2008

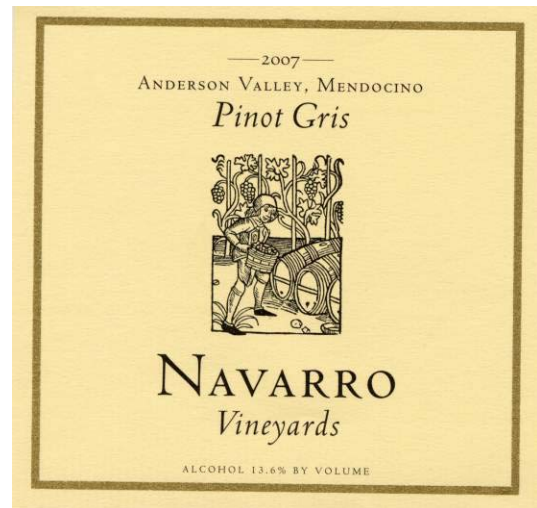
Cases Produced: 2201

Alcohol: 13.6%

Residual Sugar: 0.3%

Titratable Acidity: 7.7g/L

pH Level: 3.17



Chill Factor

When we first visited Alsace thirty five years ago Pinot Gris was called *Tokay d'Alsace*. It seems that *Tokaji* from Hungary had brand recognition that the winegrowers of Alsace wanted to emulate. Since then international diplomacy has concentrated on *Protected Designations of Origin* for wine grapes and the Hungarians want exclusive use of *Tokaji*. For a while the French winemakers used *Tokay Pinot Gris* as a transitional name but as of last year the word *Tokay* is forbidden. Ironically winemakers in California, Oregon, Washington and New Zealand have been making such nice Pinot Gris that the winemakers of Alsace just may benefit from New World efforts. Regardless of the name, Navarro has always respected the style of Pinot Gris from Alsace which tends to be riper and less herbal than the Italian counterparts called Pinot Grigio. We have been making Pinot Gris since 1993, at first from the vineyard almost next door called Valley Foothills which is close enough for Navarro's winemaker to cast an appraising eye over the fence. Our largest block was planted in 1996 on Navarro's *Middle Ridge*, a well-drained, breezy slope facing west at about a thousand foot elevation. We fermented, like winemakers in Alsace, in oak ovals and puncheons. The rich texture combined with racy acidity makes this a particularly nice wine with wild salmon; if unavailable, halibut is a good substitute.

Navarro Vineyards Recent Press & Medals

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If you like Pinot Gris with lots of character and flare this offering will impress you. It opens with a light green apple like bouquet. On the palate, this wine is medium bodied, balanced, and slightly creamy. There are irresistible Anjou pear flavors with a touch of pineapple and minerality blended in as well. The finish is dry and mouthwatering. This very food friendly wine would pair very well with halibut. Enjoy – Ken

Ken Hoggins, *KensWineguide.com*, May 13, 2009

90 Points - Perfectly fills the need in California for a bone-dry, racy white wine. Acidity is the star here, enriched with savory lemon and lime zest, grilled pineapple, pepper and mineral flavors. After all the oak and super sweetness of too many wines, it makes you want to sing and dance.

Steve Heimoff, *Wine Enthusiast*, October, 2008

07/17/08	Long Beach Grand Cru	GOLD Chairman's Best of Class
06/13/09	Orange County Fair	GOLD
04/11/09	Jerry Mead's NWIWC	SILVER
04/25/09	Monterey Wine Competition	SILVER
05/02/09	Riverside International Wine Comp	SILVER
05/09/09	Tasters Guild International	SILVER
05/22/09	International Eastern Wine Comp	SILVER