



NAVARRO *Vineyards*

2008 Anderson Valley Gewurztraminer

Navarro's Gewürztraminer vines bore an average number of clusters in 2008 but the clusters and berries were exceptionally small. The vines produced a modest 3.1 tons per acre. Good thing. At veraison in August the weather had cooled. Chilly weather enhances Gewürztraminer's heady aromatics but slows ripening. Because they were tiny, the clusters ripened in any case and we harvested several days earlier than normal. The season came to an abrupt end in mid-October with three days of hard frost but by then the grapes had been de-stemmed, pressed and the juice was safely settling. The clear free-run juice from each vineyard site was fermented in separate oak ovals and aged sur lie for seven months. We bottled only 50% of our 2008 Gewürztraminer as *Estate Bottled* so we selected only the primo lots from our best fields: Pond, Apple, Peach, East Hill and West Hill. This bottling is especially aromatic and spicy, but our friends have come to expect a lot since Navarro's *Estate Bottled* Gewürztraminers have won Gold Medals for over 30 years. In the last ten years alone our flagship wine has earned 136 medals in professional tastings.

Floral aromas leap out of the glass in the 2008 bottling and the flavors suggest peach, quince and lychee. There are hints of vanilla from the oak casks and yeasty notes from aging on the yeast. It is dry, refreshingly tart and balanced to complement sausages, curry or Pad Thai. **Gold Medal winner. Best of Class.**



91 pts Editor's Choice.

Navarro continues at the head of the Gewurz pack, while keeping their prices modest. There's no mistaking the varietal character of this wine, with its brilliant array of dusty Asian spices, pineapple brûlée, peach, wildflower and litchi, folded into a creamy texture that's bone dry and crisply acidic. -Steve Heimoff, April 2010

Specifications

Harvested: Sept. 27 to Oct. 10, 2008	Sugars at Harvest: 24.2° Brix
Bottled: May 9 to 14, 2009	Cases Produced: 2750
Alcohol: 13.5%	Total Acidity: 7.6g/L
pH Level: 3.33	Residual Sugars: 0.2%