

Navarro Vineyards Tech Sheet

2008 Pinot Noir Grape Juice

Mendocino

(750 ml)

Harvested: Sept. 9, 2008

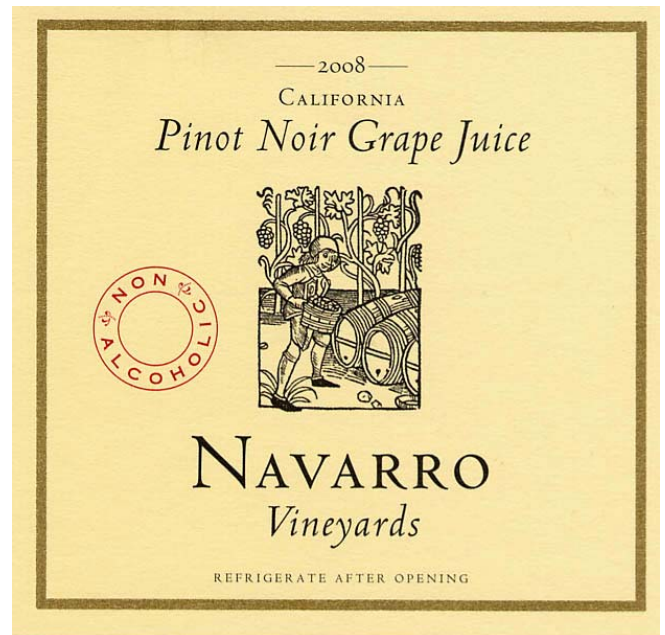
Sugars at Harvest: 20.3° Brix

Bottled: September 25-26, 2008

Cases Produced: 2080

Total Acidity: 9.0g/L

pH Level: 3.25



Red, white, and green

Wine grape juices don't have to be fermented to be savored and at Navarro we've met a bunch of kids and home chefs with an astute ability to taste. Twenty five years ago we made our first Gewürztraminer grape juice planning to serve it to children visiting the tasting room with their families. It was such a big hit with adults that within a few years we added Pinot Noir so that we could serve both a white and a red. About the same time a local chef asked us to make a Verjus, a tart green grape juice that has been used for centuries to make sauces and marinades. Pinot Noir and Gewürztraminer, once the lowest priced grapes, are now the two most expensive varieties grown in Anderson Valley. The juice from these small-berried wine varieties is particularly delicious but grape prices have limited the amount we can produce. What makes Navarro juice a standout is that we are just as fussy about how it tastes as Navarro wine

Navarro Vineyards Recent Press

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We've tried high-end grape juices before- juices that are made with the same care, and from the same grapes, as wine. But there are more wineries out there that make wine-like grape juices, and we're happy to report that there is an excellent alternative out there for people who want non-alcoholic drinks but appreciate wine.

Navarro Vineyards makes 3 different varieties from California grapes- Pinot Noir, Verjus/Pinot, and Gewürztraminer- and each has a distinct flavor and color. The Verjus was full-on tart, citrusy, tangy- almost a little too powerful, but somehow addictive. Tasters who weren't warned each puckered up at the first sip, but couldn't help drinking more. Navarro suggests freezing some and making ice cubes, and they proved to be a lot of fun.

The Gewürztraminer was similarly powerful- but with sweetness instead. The flavor borders (and for some crosses over into) cloying, and we found it best crisp and quite cold, in small quantities. Kids definitely like it, and it's a perfectly fresh beverage for the summer. Finally, the Pinot Noir is more smooth and balanced, a bit jammy, and good even without being chilled. It doesn't have much of the leathery taste or smell of some wines, nor did it have the full flavors of a fermented and oaked vintage, but it was something different- a grape juice we could feel properly snobbish about, beautiful bottles, natural cork, and all.

Greg May, www.trulyobscure.com, May 1, 2009