

# Navarro Vineyards Tech Sheet

## 2007 Chardonnay

### Mendocino

(375 ml) (750 ml)

Harvested: Oct. 10 - 25 2007

Sugars at Harvest: 24.0° Brix

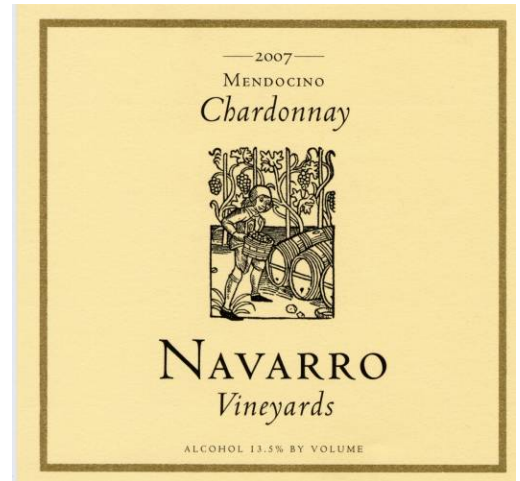
Bottled: June 17 - 19 2008

Cases Produced: 3795

Alcohol: 13.5%

Titrateable Acidity: 8.1 g/L

pH Level: 3.32



### Fruit stand

What differentiates the *Mendocino* from the *Première Reserve* Chardonnay? Most obviously, the *Mendocino* is aged in puncheons and seasoned French barrels so the oak flavors are more subtle than the *Reserve* which is aged in newer barrels. A second difference is the matter of a secondary fermentation which converts malic acid, also found in apples and pears, into lactic acid, which is found in butter and milk. We discouraged a secondary fermentation in half of the *Mendocino* bottling so the wine has a firm backbone of acidity and tastes of crisp, fresh Granny Smiths and Bartletts. The *Première Reserve*, where malolactic fermentation was encouraged in every lot, has more buttery overtones. Despite these winemaking variations, it is the similarity of Navarro's two versions of Chardonnay that is most striking. Although we label this wine *Mendocino*, all of the grapes were grown in *Anderson Valley*, the priciest appellation in Mendocino County. Most of the grapes were grown under a long term contract at neighboring Ordway's Valley Foothills Vineyards and the balance came from right across the street at Corby Vineyards. There are even some grapes from our estate vineyards in the blend so this wine's most important ingredient has the same pedigree as the fruit in our more expensive bottling. The springtime floral aromas are enhanced by lemon custard notes while the bright, crisp style makes it a perfect choice with garden fresh seasonal cuisine.

# Navarro Vineyards Recent Press & Medals

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## 2007 Chardonnay Mendocino

**BRAND NEW RELEASE: No reviews yet**

05/02/09	Riverside International Wine Comp	<b>GOLD</b>
06/13/09	National Orange Show	<b>SILVER</b>
07/26/09	North West International Wine Comp	<b>SILVER</b>
01/12/09	Tasters Guild International	<b>SILVER</b>
02/22/09	International Eastern Wine Comp	<b>SILVER</b>
06/06/09	Critics Challenge 2009	<b>SILVER</b>

This bottling will be entered in the final three 2009 competitions.