

Navarro Vineyards Tech Sheet

2007 Chardonnay

Première Reserve

Anderson Valley, Mendocino

(375 ml) (750 ml) (1.5 L)

Harvested: October 10 – 21, 2007

Sugars at harvest: 24.1° Brix

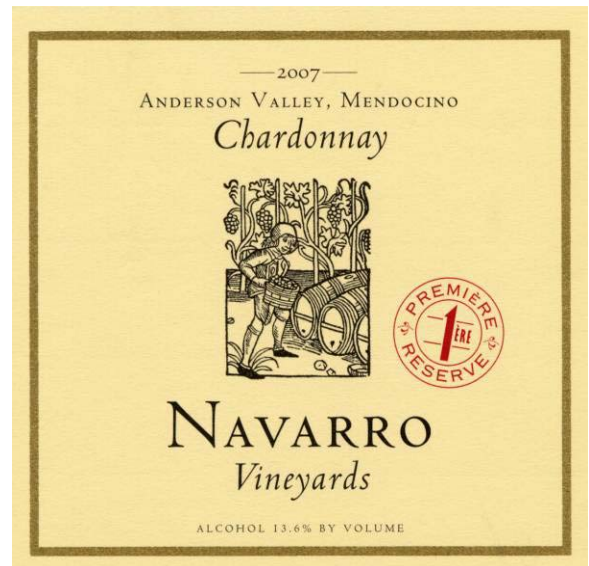
Bottled: June 23-25, 2008

Cases Produced: 2957

Alcohol: 13.6%

Titrateable Acidity: 7.9g/L

pH Level: 3.35



Chill Factor

The Anderson Valley had repeated bouts of chilly, windy weather during the spring of 2007. To our dismay one spell occurred right during flowering and Navarro's Chardonnay vines responded by setting fewer than usual berries. In retrospect, it may have been fortunate that the vines had a light crop because the same miserable, chilly weather beleaguered harvest and the vines were only able to ripen a minimal crop. The unseasonable weather meant the field ripened unevenly so, as in 2006, we marked the ripest sections of each field and eventually picked them as separate lots. Due to the lighter crop and selective harvesting of the blocks, we were still able to get some beautiful ripe fruit from our best fields. These selected grapes were destemmed, pressed and fermented in new, one and two year old barrels. We contacted the French cooper Billon and, for this wine, selected barrels made from wood grown in the Vosges forest with a medium toast. The wine was aged nine months on the yeast with regular bâtonnage, or stirring, and the flavors are rich, yeasty and buttery with a core of apple and pear fruit. Our tasting panel's description of this nuanced wine confirms that it deserves Navarro's Première Reserve seal of approval: buttered croissant, apple-pear tart, cantaloupe and caramel apple. It tastes delicious at cellar temperature but don't serve over-chilled or you might dull the wine's aroma and complexity.

Navarro Vineyards Recent Press & Medals

2007 Chardonnay
Première Reserve
Anderson Valley, Mendocino

BRAND NEW RELEASE. No Reviews yet.

2006 Chardonnay
Première Reserve
Anderson Valley, Mendocino

This white gold colored Chard from Navarro is quite impressive. It opens with a fresh lemon like bouquet with a hint of light oak and vanilla spice. On the palate, this full bodied wine is very well balanced, creamy, and savory with superb light pineapple flavors. Mixed in are notes of lemon, butter, and vanilla spice as well. The finish is dry and very pleasing. Pair this wine with orecchiette, ham, and peas in a light cream sauce. Enjoy – Ken

Ken Hoggins, www.KensWineGuide.com, December 29, 2008

90 Points – Very rich and honeyed, a powerhouse Chard oozing with pineapple jam, crème brulee, and coconut candy flavors. For all its sweet mouthfeel, the wine is dry and crisp in brilliant acidity.

Steve Heimoff, *Wine Enthusiast*, October, 2008

2007 Chardonnay
Première Reserve
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02/27/09	Grand Harvest Awards	GOLD
05/02/09	Riverside International Wine Comp	GOLD Chairman's Award
05/22/09	Critics Challenge 2009	GOLD
05/29/09	Critics Challenge 2009	GOLD
06/20/09	San Francisco Wine Competition	GOLD
01/09/09	SF Chronicle Wine Competition	SILVER
06/13/09	Orange County Fair	SILVER