

Navarro Vineyards Tech Sheet

2006 Chardonnay

Première Reserve

Anderson Valley, Mendocino

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

Harvested: October 10 - 18 2006

Sugars at Harvest: 24.0° Brix

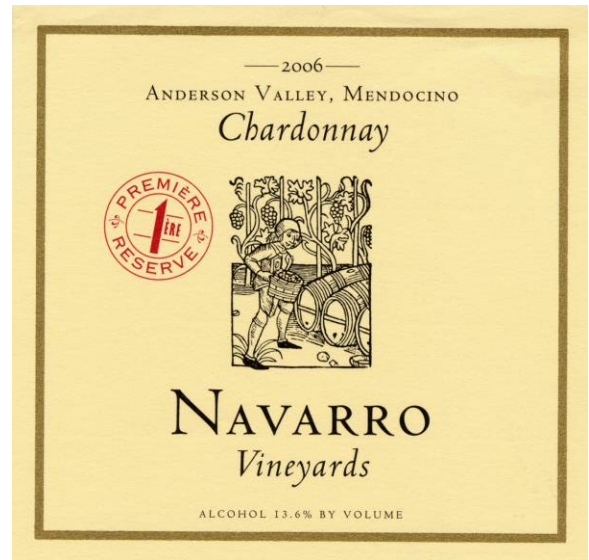
Bottled: June 15 - 18 2007

Cases Produced: 2590

Alcohol: 13.6%

Titrateable Acidity: 6.6g/L

pH Level: 3.44



Better Late

Harvest started late in 2006 and Chardonnay is one of the last varieties to ripen in Anderson Valley. By mid October the weather was sunny but the nights were cold causing the vines to shut down. Usually we pick a vineyard as a complete block but these fields had ripened unevenly. The vineyard crew used tape to mark off the sections of our estate Chardonnay vineyards with the most developed fruit. A few days later each of Navarro's fields were harvested as two lots: first the ripest sections and then the balance. The *Dijon* clones are a group of Chardonnay clones selected in France for top wine quality and in our climate they ripen a week or so earlier than the California clones we have traditionally grown. It's no surprise that the base wine for the *Première Reserve* comes from an 11 year old terraced planting of the *Dijon* clones at the top of our best Chardonnay field called Hammer Olsen, the name of the Finnish farmer who once cultivated hay in this field. Most of the balance comes from the ripe-selected sections of the Hammer Olsen block, planted 25 years ago to the California *Robert Young* field-selection. The wine has restrained alcohol, subtle apple lemon fruit and a gentle layer of vanilla and buttered toast. Because of Navarro's stringent ripeness requirements we have less than usual to sell.

Navarro Vineyards Recent Press & Medals

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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

05/22/08	Tasters Guild International	GOLD
06/06/08	California State Fair	GOLD
06/10/08	Los Angeles County Fair	GOLD Best of Class
07/26/08	North of the Gate Wine Competition	GOLD Best of Class
08/08/08	Mendocino County Fair	GOLD
01/12/08	SF Chronicle Wine Competition	SILVER
02/22/08	Grand Harvest Awards	SILVER
03/01/08	Monterey Wine Competition	SILVER
04/17/08	West Coast Wine Competition	SILVER
04/23/08	National Orange Show	SILVER
05/09/08	Riverside International Wine Comp	SILVER
05/24/08	Critics Challenge 2008	SILVER
05/30/08	International Eastern Wine Comp	SILVER
07/17/08	Long Beach Grand Cru	SILVER