

Navarro Vineyards Tech Sheet

2008 Edelzwicker

Mendocino

(750 ml)

Harvested: Sept. 19 to Oct. 18, 2008

Sugars at Harvest: 23.8° Brix

Bottled: May 5 & 6, 2008

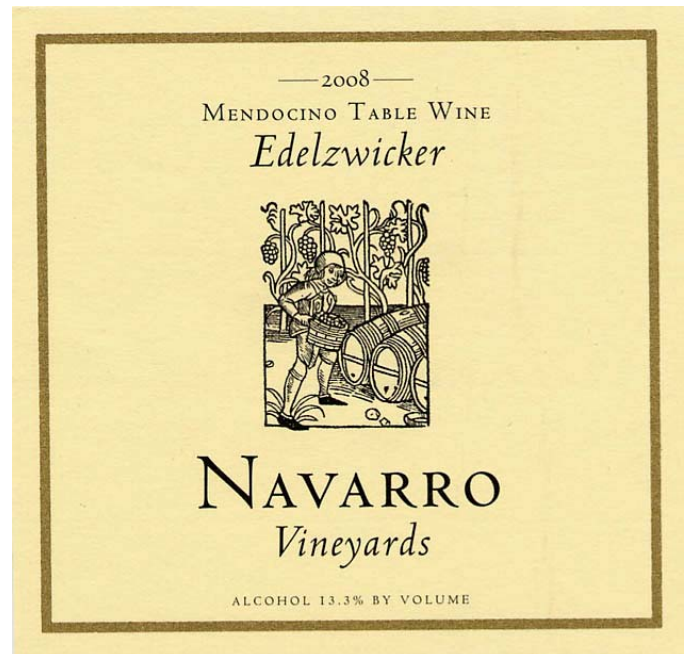
Cases Produced: 1596

Alcohol: 13.3%

Total Acidity: 7.9g/L

pH Level: 3.20

Residual Sugars: 1.6%



The living is easy

Summertime and the living is easy. A chilled bottle of Edelzwicker is our favorite wine to sip while reclining on a beach towel, munching at a redwood picnic table or perched on a tailgate at the ballpark. Its fresh, aromatic flavors are just the thing for a picnic and it is proof that a wine doesn't have to be fancy to be enjoyed. The only thing fancy about this wine is the name. We didn't make the name up; it originated in Alsace where *Edelzwicker* is a traditional blend (*zwicker*) of Alsace's noble (*edel*) grape varieties: Riesling, Gewürztraminer, Pinot Gris and Muscat. Navarro's 2008 bottling is 42% Gewürztraminer, 32% Riesling, 26% Pinot Gris, and 2% Muscat.

Recent Medals

07/18/09	Long Beach Grand Cru	GOLD
08/02/09	North of the Gate Wine Competition	GOLD DBL Gold Best of Class
08/07/09	Mendocino County Fair	GOLD DBL Gold Best of Show
06/20/09	San Francisco Wine Competition	SILVER