

Navarro Vineyards Tech Sheet

2006 Pinot Noir

Méthode à l'Ancienne

Anderson Valley, Mendocino

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

Harvested: Sept. 24 to Oct. 23, 2006

Sugars at Harvest: 24.2° Brix

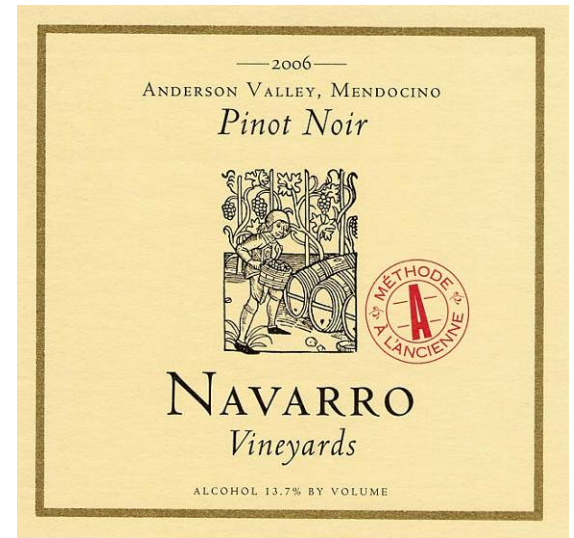
Bottled: August 20 - 27, 2007

Cases Produced: 5543

Alcohol: 13.7%

Titrateable Acidity: 5.6g/L

pH Level: 3.72



Gentle giant

We're nervous Pinot Noir farmers. In 2006 we thinned our Pinot fields three times to balance the vines well before veraison, the time when grapes start to color and ripening speeds up. The berries were uniform in size, as opposed to the two prior vintages that displayed a mixture of normal and tiny berries. The ratio of skins to juice is higher in vintages with mixed berry size resulting in wines with stronger skin tannins and flavors. When the berries are similar in size, the ratio of juice to skins is higher and the aromatic free-run juice flavors dominate. Some winemakers try to bleed off or saignée some of the free-run juice to concentrate their Pinots. Experience has taught us that this is a poor idea. Clive Coates in *The Wines of Burgundy* points out one problem with saignée: "free-run juice is very aromatic, and a wine without these aromas risks being a little humdrum, lacking high tones." This vintage may not be quite as intense as the previous two but the Pinot perfume and silky flavors will make you swoon with pleasure. Warm days and cool nights enabled the grapes to ripen slowly while retaining brisk acidity. Since the harvest extended over a month we had plenty of time to ferment each of thirty vineyard lots separately. Secondary fermentation on the lees in French barrels added a vanilla and bacon element to the cherry-strawberry fruit.

Navarro Vineyards Recent Press & Medals

2006 Pinot Noir *Méthode à l'Ancienne*

Anderson Valley, Mendocino

After reviewing the results of our recent blind tasting of Pinot Noirs, it became clear very quickly that this offering from Navarro was one of the best deals in the tasting. This dark ruby colored offering opens with an attractive strawberry bouquet with a hint of spice mixed in. On the palate, this wine is medium bodied, very nicely balanced, and smooth with a delicious strawberry flavor. The finish is dry and it was subtle. The panel felt this was a very food friendly Pinot and it would pair very nicely with salmon or lobster.

Enjoy – KWGTP

Ken Hoggins, *Kenswineguide.com*, May 11, 2009

Navarro's 2006 Methode a L'Ancienne is a fabulous food wine and so beautifully balanced it could be a course by itself. It segued with its brilliant fruit and invisible oak through a menu of butternut squash soup, adobo spiced pork tacos and lentil salad, and was still delicious as the last sip.

Heidi Cusick Dickerson *The Ukiah Daily Journal*, May 17, 2009

Classic Old World style featuring earthy hints of ripe plum, strawberry, blueberry, mineral, forest floor, and toasted nuts. Overall, it's a nicely balanced wine with plenty of fruit flavors, purity and concentration.

Christopher Sawyer, *The Tasting Panel*, August, 2008

This is the flagship Pinot Noir which is widely available. Year in and year out it is consistently fine and this vintage is no exception. Perfumed with cherries, roses and tea, and both cherries and herbs leap out on the palate. Oak is deftly integrated. Beautifully crafted and harmonious, a terrific Pinot and one of the best tasted this Festival weekend. A steal at this price.

Rusty Gaffney MD, the "Prince of Pinot", PinotFile, June 9, 2008 PrinceofPinot.com

04/17/08	West Coast Wine Competition	GOLD
04/23/08	National Orange Show	GOLD
05/09/08	Riverside International Wine Comp	GOLD
05/17/08	Amenti Del Vino	GOLD
05/22/08	Tasters Guild International	GOLD
05/30/08	International Eastern Wine Comp	GOLD
07/26/08	North of the Gate Wine Competition	GOLD Best of Class
08/08/08	Mendocino County Fair	GOLD
02/22/08	Grand Harvest Awards	SILVER
05/24/08	Critics Challenge 2008	SILVER
06/06/08	Orange County Fair	SILVER
06/06/08	California State Fair	SILVER