

# Navarro Vineyards Tech Sheet

## 2007 Riesling

### Anderson Valley, Mendocino

(750 ml)

Harvested: October 22, 2007

Sugars at Harvest: 23° Brix

Bottled: May 7, 2008

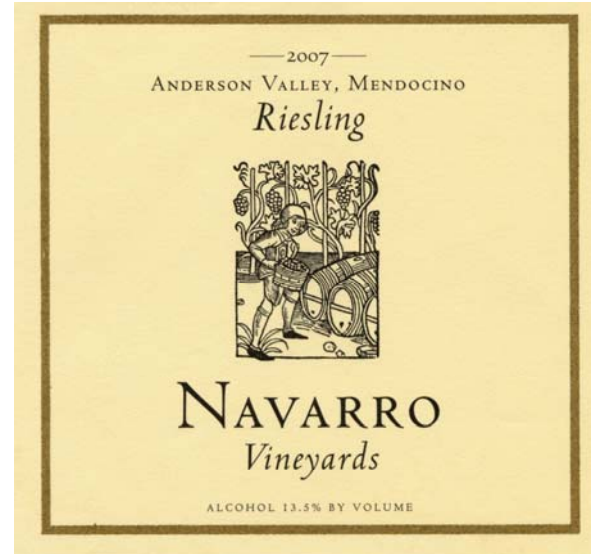
Cases Produced: 613

Alcohol: 13.5%

Residual sugars: 0.8%

Titrateable Acidity: 7.8g/L

pH Level: 3.18



## No Reply Button

We've experienced three consecutive cold vintages but not one has been a replay of another. In 2007 the unique twist was that October had the most rainy days ever recorded in Mendocino County. Vintners get edgy about drizzle because it causes rot. The crew rushed to pick Navarro's Pinot Noir, Gewürztraminer and Chardonnay, varieties which ripen before Riesling. When we finally had time to focus on Riesling we realized that botrytis had spread like wildfire. Since noble rot enhances some of the world's most wonderful sweet wines and because Navarro's crew was maxed out, we had dawdled and let nature take its course. Great for making sweet wine but in 2007 we were only able to produce a third of our normal amount of dry Riesling. If we could hit a replay button we might have hustled and had a bit more of this delicious dry Riesling to sell. Bright acidity and restrained alcohol makes this wine refreshing, with lingering apple and apricot flavors.

# Navarro Vineyards Recent Press & Medals

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## 2007 Riesling Anderson Valley, Mendocino

offers racy lime and spiced apple flavors

Lori Daniel, [www.thegrapevine.com](http://www.thegrapevine.com), March 4, 2009

01/09/09	SF Chronicle Wine Competition	<b>GOLD</b>
05/02/09	Riverside International Wine Comp	<b>GOLD</b>
05/22/09	Critics Challenge 2009	<b>GOLD</b>
05/29/09	Citics Challenge 2009	<b>GOLD</b>
07/26/08	North of the Gate Wine Competition	<b>SILVER</b>
04/11/09	Jerry Mead's NWIWC	<b>SILVER</b>
05/04/09	West Coast Wine Competition	<b>SILVER</b>