

2006 Riesling, Late Harvest Cluster Select

For the third time in a decade Navarro's Cluster Select Late Harvest scored 98 points to win California's best wine at the State Fair. The luscious tropical fruit flavors are balanced by an unusually snappy, vibrant finish. What makes Anderson Valley Riesling so special is its bracing acidity. Since acid, sugar and alcohol all act to keep a wine fresh, it's no surprise that of all the wines we produce, this is the one that will age the best. According to Jancis Robinson in *The Oxford Companion to Wine* Cabernet Sauvignon ages the best of any red wine but not nearly as long as a white wine made from botrytized grapes. That has been our experience too. When we first arrived in Philo the then current textbooks denied the existence of botrytis in California; wine grapes until the early 70's were grown in warmer and drier climates of the state. It never occurred to us that we would end up making sweet wine from rotted grapes. Thirty years later whenever a cool summer presents us with a later than normal harvest, we leave our best Riesling fields for last and pray for wet, cool miserable weather. This wine is nectar in a glass: pineapple, guava, citrus marmalade, apricot, and honey. Gold Medal winner. Best of Show.

Harvested: Oct. 31 to Nov. 9, 2006
Sugars at Harvest: 36.4° Brix
Bottled: March 28, 2007
Cases Produced: 497
Alcohol: 10.5 %
Total Acidity: 12.0 g/L
pH Level: 3.11
Residual Sugars: 20.2%