

Arista Winery

dedicated to showcasing the finest expression of pinot noir from the russian river valley

FALL RELEASE 2008



Dates to Remember

August 25th
Fall A-List Single Vineyard Offering

September 25th
Last day fall orders are accepted

October 6th
Wines will be shipped and are available for pick up at winery

November 10th
All wine held for winery pick up but not claimed will be shipped

To say the harvest of 2006 was big would be an understatement – it was one of the largest harvests on record, but with the abundance of fruit comes a unique set of challenges. Optimal conditions in late spring and early summer aided in a very successful fruit set. We noticed that clusters were larger than normal and that the actual berries were larger than in a typical year. These factors, combined with a cool growing season, set the stage for a large yield.

To combat the extra crop, additional attention was given to each vineyard when it came to dropping fruit. For example, depending on the individual site, 2-3 passes were made during the ripening season to thin fruit. One of our goals in every vintage is to keep our vines in balance in order to produce fruit that is able to reach full flavor ripeness. Some years this is a fairly simple task, but other years require serious attention to detail. We did our final pass at 90-95% verasion and still ended up with a slightly larger than average yield! Surprisingly, the characteristic foggy mornings and cool evenings persisted into late July, which made predicting the start of harvest even more difficult. Several times a week I walked through the vineyards tasting the grapes, looking for the perfect balance of tannins and flavor, and I became more and more excited as the grapes continued to mature.

With the consistently cool days and nights and a full crop, I really thought we would have a protracted harvest. However, Mother Nature holds all of the cards, and with little warning she decided to play the heat card late in the season. A week long heat spell – temperatures well into the upper 90's – caused sugars to rise quickly. At the same time, the grapes' natural acidity began to drop and pH levels moved into the optimum range. One of the most important decisions a winemaker must make is when to pick the grapes – a decision that can be agonizing! Finally the decision was made and harvest began on September the 8th for our Pinot Gris. Two weeks later, the first truck showed up with Pinot Noir and by the end of the first week in October, our last load of Gewurztraminer had been sorted and pressed. The harvest was quick, heavy and chaotic – which as I think about it, is a common theme to all vintages!

The 2006 Pinot Noirs are showing opulent fruit, balanced acidity and layered complexity. My feeling is that this vintage will improve in the cellar over the next 5 to 6 years, but go ahead and pull a few corks while they're young!

Mark McWilliams
Proprietor

Leslie Sisneros
Winemaker



ARISTA

*2006 Mononi Vineyard
Pinot Noir
Russian River Valley*

An inviting nose leading with intense wild cherries and raspberry jam immediately emanates from this wine. Bright flavors of ripe Marion berry and blackberry are clearly showcased on the palate. Complex tannins and sweet oak are interwoven throughout the jammy flavors to make this a richly layered wine worthy of aging. Enjoy now but save a few bottles for the cellar to be enjoyed in the next 5-7 years.

Technical Data:

Vineyard Source:
100% Mononi Vineyard,
Russian River Valley

Varietal: 100% Pinot Noir

Clones: 115, 113

Barrel Program:
100% French Oak, aged 11 months

Cooperage:
Seguin Moreau, Latour

Harvest Dates:
September 26th, 2006

Released: Fall 2008

Cases Produced: 74

TA: .55g/100ml
pH: 3.72
RS: .04 g/100ml
Alc: 14.5%



*2006 Toboni Vineyard
Pinot Noir
Russian River Valley*

The wine begins with dark, brambly berries with a slight hint of smoke. Also on the nose, pleasant aromas of sweet oak and ripe plums. Cola, dark stone fruits and black cherries are showcased in the mid-palate of this classic style Russian River Pinot Noir. Complex tannins add structure to an elegant Pinot that will continue to evolve and mature gracefully with time. Cellar for the next 5-6 years.

Technical Data:

Vineyard Source:
100% Toboni Vineyard,
Russian River Valley

Varietal: 100% Pinot Noir

Clones: Pommard, 115, 667 and 777

Barrel Program:
100% French Oak, aged 11 months

Cooperage:
Mercury, Latour, Remond, Lourerio

Harvest Dates:
September 24th - 26th, 2006

Released: Fall 2008

Cases Produced: 298

TA: .52g/100ml
pH: 3.78
RS: .04 g/100ml
Alc: 14.5%



*2006 Nicol Vineyard
Pinot Noir
Wild Horse Valley*

Perfumed floral aromas infused with subtle cinnamon and clove spice notes strongly express the uniqueness of this particular terrior. Intense flavors of ripe cranberry, Satsuma plums and wild cherry saturate the palate. Smokey bacon notes delicately outline the fruit forward mid-palate adding complexity and contributing to the long lingering finish. Cellar for the next 4-5 years.

Technical Data:

Vineyard Source:
100% Nicol Vineyard,
Wild Horse Valley

Varietal: 100% Pinot Noir

Clones: Pommard, Swan and Martini

Barrel Program:
11 months French Oak

Cooperage:
Seguin Moreau, Remond

Harvest Dates:
October 13th - 19th, 2006

Released: Fall 2008

Cases Produced: 164

TA: .53g/100ml
pH: 3.66
RS: .04 g/100ml
Alc: 14.4%



*2006 Mononi Vineyard
Pinot Gris
Russian River Valley*

A fresh, vibrant wine that opens with aromas of peach, nectar, honeysuckle and pear. This completely dry wine has a focused line of minerality running through the mid-palate – a quality noticeable in Alsatian styled Pinot Gris. The natural acid and minerality create a firm structure which is surrounded by flavors like golden apple and yellow pear. Approximately 15% of the wine was barrel fermented in neutral French Oak which helps add depth and complexity of mouthfeel. Enjoy this wine in its youth.

Technical Data:

Vineyard Source:

100% Mononi Vineyard,
Russian River Valley

Varietal:

100% Pinot Gris

Barrel Program:

85% Tank fermented,
15% barrel fermented
Aged 3 months in stainless
steel before bottling

Harvest dates:

September 8th, 2007

Released: Fall 2008

Cases produced: 360

TA: .60g/100ml

pH: 3.8

RS: .06 g/100ml

Alc: 13.5%



News from the Winery...

Estate vineyard update

In May of 2007 we planted the first 5 acres of Pinot Noir on the estate. Broken into two separate blocks and planted to separate clones or field selections, the young vines look amazing. We're thrilled with the progress during this first, critical year. We had an outstanding "take rate" when we grafted our Pinot Noir clones onto the rootstock. Under the watchful eye of our vineyard manager Ulises Valdez we saw a success rate of more than 95% take overall. We are well on pace to see our first small harvest in 2010. We also want to introduce you to the first two blocks we've planted....



Just as you enter the property, on your left hand side, you'll see a 2 acre block called **Harper's Rest**. Named in honor of Ruben Harper, the man that homesteaded our estate in the mid-1800's, this small block is planted to 100% Pommard, sourced from the Ulises Valdez's UV Vineyard.

Just west of our tasting room you'll see the **Two Birds** block. The name comes from the nickname founders Al and Janis McWilliams have for each other - "Bird".

The 3 acre block is planted to equal parts Swan, Pommard, and a third suitcase selection sourced from a well know Domaine in Burgundy – legally we're not allowed to discuss it's origin but we think you can figure it out!



We've gone solar!

As part of our ongoing commitment to the environment and sustainability we've begun the process of converting to solar energy. In August we installed enough solar panels to provide power for approximately 50% of our estate's power needs. With the construction of our winery we'll install the final section of solar panels which should supply us with enough energy to be completely solar powered!

We can host your event!



Gather

We have recently begun hosting private events. Our serene Japanese water gardens and vineyard views create the perfect ambiance to hold intimate gatherings such as receptions, dinners, birthdays, corporate team building events and special celebrations.

Our event spaces include the tasting room with adjacent kitchen, an outside deck, the Japanese water gardens, and our picnic areas such as the Oakgrove and our new Founder's Lawn.

Taste

If you are looking for a more intimate wine tasting experience at Arista Winery, consider a private tasting. This is a unique outdoor experience held within our gardens and vineyard views. It consists of a seated tasting of 5 wines with your private host. This is a great opportunity not only to taste more of our wines but also to learn more about us and the wine industry in general. We offer our Private Tastings to everyone: from couples to larger groups seven days a week.



Indulge

Our gourmet picnic experience is a good option if you are planning a casual daytime get together or are looking for a unique setting for your next family gathering or employee team building activity. We can pair a tasting of our wines with a wonderful catered picnic lunch set within our peaceful gardens.

If you have something specific in mind or would like to create a custom experience please contact us. We will be happy to work with you in making your private event possible at Arista.

For reservations and more information on private tastings, picnics and events please contact our Private Events Coordinator at (707) 473-0606.



Upcoming Events

Winemaker dinners:

September 7th, 2008

Westside Road Boyz & a Wine Gal - Dine with cult pinot winemakers, Mark McWilliams, Chris Donatiello, Bob Cabral and Ziggy the wine gal at Zazu restaurant featuring Arista, C. Donatiello and Williams Selyem wines.

September 19th, 2008

The Inn at the Tides - Enjoy an exciting five-course dinner appropriately matched with 5 different Arista wines with the amazing ocean views of the Bay View Restaurant at The Inn at the Tides.

For more info and menu details, [click here](#).

October 24th, 2008

Pinot on the River - Enjoy a full-immersion weekend of Pinot Noir, featuring a full program of in-depth tastings and seminars, vineyard tours and sumptuous food. Sit with the winemakers and other Pinot-loving consumers as we focus on highly-allocated, limited production West Coast Pinot Noirs.

For tickets and more info visit www.pinotfestival.com

November 1 & 2, 2008

Wine and Food Affair- Join 73 wineries from the Alexander, Dry Creek and Russian River Valley as we host a fun weekend of wine and food pairing taken from our family recipes.

For tickets and more info visit www.wineroad.com

Additional Information

Helpful tips about ordering, shipping, and wine pick-ups

Ordering

The best way to place your order is to go to our website www.aristawinery.com. From there click on “[Purchase Allocation](#)” to view your allocation and place your order. Please contact us by phone or email if you have any questions about logging in. Orders may also be placed by phone during normal business hours at (707) 473-0606. Orders are filled on a first come, first serve basis.

We will always try to fulfill your full allocation, but cannot guarantee it. In the event that the response to a mailing exceeds our projections, we may not be able to fulfill your full request. In this case, we will note what your order was, and not hold that against your future allocations. Again, this is why an immediate response is recommended.

Please don't forget to fill out the wish list for additional bottle requests. We can't guarantee that we will always be able to fulfill the request, but it doesn't hurt to ask. Also, we will factor in your request for more bottles in your subsequent allocations.

Orders submitted without payment will not be processed. Also, we are unable to “hold” your allocation until we receive your payment.

Shipping

Please provide a valid e-mail address, as we will notify you in advance of shipping. Wines will ship in October, weather permitting. We will always make sure wines are shipped at the beginning of the week to avoid wines being held at a shipping center over the weekend.

Someone over 21 years of age is required to sign for the wine shipment during regular business hours.

Wine Pick-up

Please circle “CA Pick-up” on the order form if you intend to pick your wine up at our winery.

Wines will be available for pick up at winery on or after October 6th between 11am and 5pm.

If you have chosen to pick up your wine, please note that the last day for Fall pick up is November 10th. On November 11th we will ship your wines to the shipping address listed on your account and bill your account for appropriate shipping costs.

Storing Your Wines

Always seek to store your wines in a temperature controlled wine cooling system. We recommend storing the wines at approximately 55 degrees with a humidity level of approximately 60%.

If you don't have a wine storage system, try to store your wines in a cool, dark place like a closet. The most important thing is to find a stable temperature environment. Spikes in temperature will do more damage to your wines than storing them at a constant temperature level.

When possible, always try to store your wine lying on its side. This will allow the corks to stay damp and decrease the odds of your corks drying out, which can affect the way the wines develop in the bottle.



ARISTA WINERY

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