

Arista Winery

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

SPRING RELEASE 2008



Dates to Remember

February 2008
Spring A-List letters
are e-mailed

March 7th, 2008
Last day that spring orders
are accepted

March 17th, 2008
Wines are available for
pick-up at the winery

April 2008
Spring wine orders are
shipped as weather permits

May 16th – 18th
Join us at the Anderson
Valley Pinot Noir Festival
www.avwines.com

June 27th – 29th
Join us at Pinot Days at
Fort Mason, San Francisco
www.pinotdays.com



ARISTA

Records and extremes are a few of the words that apply to the 2006 vintage. Bud break was relatively late because of unseasonably cool and wet spring conditions. In March, record rains slowed shoot growth, ultimately setting up conditions for a late harvest. Finally, conditions returned to “normal” during May and June as the weather pattern settled into warm days, cool nights and no precipitation. However, the end of July and the beginning of August showed us another extreme – during a 10 day stretch in July we saw daytime highs well over 90 degrees with a max temp one day of 106°! Thankfully, the silver lining was that because conditions in the early spring created delayed development, we saw very little sunburn or vine damage. After the record temps in July and August we saw conditions finally settle into a more familiar pattern of moderate daytime highs and cool, fog covered evenings.

In the vineyard, the result of the weather patterns produced a generally large fruit set and healthy shoot and leaf growth. Cluster size was noticeably large in many vineyards. The combination of a large yield and ample foliage meant that we made multiple passes through our vineyards, dropping fruit and thinning leaves in order to achieve vine balance and full flavor development. Diligence and understanding of our vineyards during the extremes of spring and summer were rewarded by nearly ideal conditions into early fall. The extended ripening period promoted excellent flavor development. Our Pinot Noir harvest began the third week of September and continued thru the middle of October.

We feel that the 2006 vintage Pinot Noirs are very soft, fruit-forward and that they should be very accessible in their youth. The **2006 Sonoma County Pinot Noir** highlights the flavors of 5 vineyards throughout the county. Minimal use of new oak in the blend puts the flavor focus on the bright, red fruit like strawberry, raspberry, and cranberry. The **2006 Russian River Valley Pinot Noir** demonstrates the dark, dense flavors that typify our appellation. Layers of dark cherry and plum are accentuated by hints of cola and spice. The **2006 Longbow Pinot Noir** continues to be our most popular blend. Rich, dark fruit and velvety texture are hallmarks of our “barrel selection” wine. The Longbow shows tremendous depth now but will continue to evolve over the next several years. Finally, our **2007 Russian River Valley Gewurztraminer** continues to amaze us by its intense bouquet and range of flavor. Loads of tropical fruit and white flower blossoms on the nose, cream texture balanced by firm acidity on the palate. Fermented to complete dryness, this wine is a food lovers dream!

Mark McWilliams
Proprietor

We've gone paperless! Beginning with the Spring 2008 mailer, we have decided to go paperless. We will continue to produce our in-depth, bi-annual newsletter with descriptions of the wines, and keep you updated on what's happening around the winery.

*2006 Sonoma County
Pinot Noir*

A new wine in our line-up, the Sonoma County Pinot Noir is gentle, fruit driven Pinot Noir that is focused on its ability to pair with food. The nose is greeted with fresh, red fruit such as strawberry, raspberry and dried cranberry. Similarly on the palate, generous amounts of cherry and strawberry are evident. Ninety percent of this blend was aged in twice and three times used French barrels in an effort to minimize the oak influence and to maintain the gentle characteristics of Pinot Noir. Enjoy this bright, fresh wine with lighter foods like baked salmon or seafood pasta with a light cream sauce.

Vineyard Source:

98% Russian River Valley, 2% Wild Horse Valley

Varietal:

100% Pinot Noir

Barrel Program:

100% French Oak, Aged 11 months

Wine Statistics:

TA: .55g/100ml

pH: 3.75

RS: .05 g/100ml

Alc: 14.3%

Harvest date:

Sept. 20th - Oct. 19th, 2006

Released:

February 2008

400 Cases Produced



*2006 Russian River Valley
Pinot Noir*

Our 2006 Russian River Valley Pinot Noir highlights the great growing conditions we had during late August thru mid-September. Across the board, yields were slightly higher compared to 2005 which allowed us to be more aggressive with pruning, ensuring proper vine balance. Due to a slightly warmer year, flavors were able to more fully develop. Cool nights were consistent, which naturally balanced out the sunny days, giving us the ability to ripen the fruit but maintain structure and backbone. The blend is comprised of 4 vineyards: Martinelli, Bacigalupi, Toboni, and Mononi. The blend shows remarkable richness and density. Layers of dark berries and ripe, red fruit like cranberry and raspberry lead on the nose. Similar fruit flavors greet the palate and are combined with gentle baking spices like clove and cinnamon. Soft tannins accentuate the natural acidity of the wine, creating an elegant mouth feel. This wine will be very accessible in its youth and should continue to develop gracefully over the next 5-6 years.

Vineyard Source:

100% Russian River Valley

Varietal:

100% Pinot Noir

Barrel Program:

100% French Oak, Aged 11 months

Wine Statistics:

TA: .54g/100ml

pH: 3.54

RS: .046 g/100ml

Alc: 14.4%

Harvest date:

Sept. 20th - Oct. 19th, 2006

Released:

February 2008

1,000 Cases Produced



*2006 Longbow Pinot Noir
Russian River Valley*

This blend is our winemaker's selection of specific barrels from specific vineyards. From year to year the sourcing can shift but the style remains the same: rich and lifted aromatics, dense and focused flavors and broad, velvety textures. Aromatically, the wine begins with clear, concentrated notes of ripe cherry and dark berries. On the nose, the fruit elements combine with hints of smoke and sandalwood. The palate opens with ripe cherry and plum. Similar to the nose there is a suggestion of blood orange in the background. Immediately the texture of the wine is evident. Broad, velvety layers coat the tongue and intensify the finish. This wine will age gracefully over the next 5-7 years. If you want to enjoy the wine sooner, decant for 45 minutes before enjoying.

Vineyard Source:

97% Russian River Valley, 3% Wild Horse Valley

Varietal:

100% Pinot Noir

Barrel Program:

100% French Oak, Aged 11 months

Wine Statistics:

TA: .53g/100ml

pH: 3.77

RS: .04 g/100ml

Alc: 14.5%

Harvest date:

Sept. 20th - Oct. 19th, 2006

Released:

February 2008

1,000 Cases Produced



2007 Russian River Gewurztraminer

From the glass, the nose is greeted with an amazing array of tropical fruits like mango and papaya. Also on the nose, white flower blossoms like jasmine, honeysuckle and gardenia abound. The combination of tropical fruit and floral seem to indicate a slightly sweet wine, but with the first sip it is clear that the wine is bone dry. Mango, papaya and melon greet the palate. The fruit is set atop a creamy texture which comes from the fermentation and partial aging in old, French oak barrels. Combined with the fruit is a distinct spice element of clove or pumpkin pie spice, which is a trademark of this varietal. One of the ultimate food wines, this Gewurztraminer will pair with a range of food from light, Asian cuisine to traditional Thanksgiving foods like turkey and stuffing. Enjoy this wine over the next 3 years.

Vineyard Source:
100% Saralee's Vineyard

Varietal:
100% Gewurztraminer

Barrel Program:
90% Tank fermented, 10% Barrel fermented

Wine Statistics:
TA: .50g/100ml
pH: 3.60
RS: .02 g/100ml
Alc: 14.3%

Harvest date:
October 4th, 2007

Released:
February 2008
350 Cases Produced



News from the Winery

From Picking Bins to Playpens...

On November 4th 2007, Jennifer and Mark welcomed into the world their firstborn son, Jacob Ross McWilliams. Jake weighed 8lbs and 2ozs and was 20.5 inches long. Mark wasted no time in starting to train the next generation in the arts of farming and winemaking (he'll leave the potty training to Jennifer). Watch for Jake as his training progresses in the tasting room.



Wedding Bells...

Many of you have already met Ben McWilliams and his fiancé Tatiana Ortiz, as both of have become familiar faces since joining Arista in the fall. All of the family is excitedly preparing to celebrate their wedding on March 15, 2008, in Cartagena, Colombia.



The two met 6 years ago aboard their Semester at Sea ship while Ben was a student at UC Boulder and Tatiana at Pepperdine. We are so happy that they are marrying, settling into a home in Healdsburg and bringing their talents to Arista.

Our Commitment to Sustainability

As you know, we planted the first half of our estate in the spring of 2007, and are in the planning stages of the next phase of planting. The small stretch of Westside Road that we occupy is also home to Grand Cru vineyards such as Rochioli's East Block and West Block, the Allen Vineyard, the Williams Selyem Estate and the Davis Bynum Estate. Just as a great jockey knows his place is to stay out of the way of the horse and to let the horse win the race, we know our job is to allow our land to speak for itself. The uniqueness of our site's terroir is very real. We are trying not to create something new, but to preserve what already exists.

In the coming months you will be hearing how our belief in sustainable farming practices and our commitment to being the best possible stewards of our land will continue to produce uncompromising wines for years to come.



Additional Information

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

Ordering

The best way to place your order is to go to our new website www.aristawinery.com. From there click on 'Purchase Wines' 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 filling out your order form and faxing it back to us at 707-473-0635. 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 in the box 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 April, 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 March 17th between 11am and 5pm.

If you have chosen to pick up your wine, please note that the last day of for spring pickup is May 4th. After May 4th 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

7015 WESTSIDE ROAD | HEALDSBURG, CA 95448 | PHONE 707 473-0606 | FAX 707-473-0635
ARISTAWINERY.COM