

# Arista Winery

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

FALL RELEASE 2009



## Dates to Remember

**August 17, 2009**

*Fall offering of single vineyard wines*

**September 27th**

*Last day Fall orders are accepted*

**October 19th**

*Wines will be shipped and are available for pick up at winery*

**November 9th**

*All wine held for winery pick up but not claimed will be shipped*

## Follow us on...



ARISTA

**A**s predicted, the 2007 vintage was nothing short of wonderful! The resulting wines are proving to be some of the best we've produced and as the press continues to roll in on these wines they clearly agree. The fall offering includes our single vineyard Pinot Noirs; small lots, often times less than 10-12 barrels produced that we feel most accurately reflect the unique sites from which they come. Many of you are familiar with the vineyards that have been with us from the beginning: the pure fruit and power from the **Mononi Vineyard**, the unmistakably soft and perfumey nature of the **Bacigalupi Vineyard** and the grace and depth of the **Toboni Vineyard**. Adding to this offering, we are very happy to introduce two new vineyards to our line up: the **Perli Vineyard** from the Mendocino Ridge appellation, which shows amazing depth and power, and the **La Cruz Vineyard** out of the Sonoma Coast appellation, which reflects it's cool location by delivering a gentle wine full of red fruit and subtle spice. Please see page 3 for a profile on these two new vineyards.

The temptation will be to drink these Pinot Noirs young because of their pure fruit and amazing balance but patience will be rewarded if you are able to hide a few in the back of the cellar. Though certainly not necessary, cellaring these wines over the next 7-10 years will allow them to fully evolve and reveal one of the true great California vintages of the past 30 years. With that introduction, I am proud to present the 2007 vintage of single vineyard Pinot Noirs.

Cheers!

Mark McWilliams

Proprietor



## *2008 Anderson Valley Gewurtztraminer*

**E**nticing, exotic aromas of apricot nectar, pineapple and coconut immediately distinguish this inviting wine. A bold beam of crisp acidity runs through the mid palate, helping to accentuate the bright fresh flavors. Mineral notes intermixed with citrus, passion fruit and lychee flavors create more depth and complexity as the wine gracefully finishes on creamy silky note.

### **Technical Data:**

**Varietal:**

100% Gewurtztraminer

**Barrel Program:**

85% tank ferment, 15% barrel ferment

**Harvest Dates:**

October 6, 2008

**Released:** Fall 2009

**Cases Produced:** 270



## *2008 Mononi Vineyard Pinot Gris*

**A** very stylish wine showing more layers and complexity than expected from a Pinot Gris. Robust aromas of creamy vanilla, caramelized pears and toasted almonds are generously showcased. Rich flavors of apricot nectar, citrus and crème brulee coat the palate leaving a crisp pleasant finish. This small lot was carefully divided into three distinct portions – barrel ferment, tank ferment and stirred lees or battonage to ensure a fruit forward, complex and exotic wine.

### **Technical Data:**

**Vineyard Source:**

100% Mononi Vineyard, Russian River Valley

**Varietal:** 100% Pinot Gris

**Barrel Program:**

85% Tank fermented, 15% barrel fermented.

Aged for 3 months in stainless steel before bottling

**Harvest Dates:**

September 8, 2008

**Released:** Fall 2009

**Cases Produced:** 370



## *2007 La Cruz Vineyard Pinot Noir*

**A** burst of dark berries and floral notes greet the senses. The aromas continue with cinnamon and spice as the wine opens up. The wine's elegant texture sets the stage for the focused flavors of raspberry and Bing cherry. The wine's natural acidity lends firm structure, a feature common in cool climate Pinot Noir. The rich, fruit flavors are gracefully integrated with the refined tannins resulting in a persisting on a long, silky finish. All of our wines can be enjoyed now but we recommend cellaring this wine over the next 5-7 years.

### **Technical Data:**

**Varietal:**

100% Pinot Noir

**Barrel Program:**

100% French Oak aged 11 months

(46% new, 46% 1 year, 8% 2-3 years)

**Cooperage:**

Remond, François Frères,  
Mercury, Marcel Cadet

**Harvest Dates:**

September 1<sup>st</sup>-12<sup>th</sup>, 2007

**Released:** Fall 2009

**Cases Produced:** 283



### *2007 Toboni Vineyard Pinot Noir*

The wine opens with the scent of ripe cherry and plum. As the wine continues to open, the nose hints of a subtle, earthy quality, almost like sage or cedar. On the palate, rich flavors of cherry and ripe plum combine with gentle, smoky oak characteristics similar to cigar box. Also note the delicate balance between full flavor development and acid structure. This wine will continue to gain depth and nuance as it evolves over the next 5-7 years.

#### **Technical Data:**

**Varietal:** 100% Pinot Noir

**Clones:** Pommard, 115, 667 and 777

#### **Barrel Program:**

100% French Oak aged 11 months  
(70% new, 30% once used)

#### **Cooperage:**

Remond, François Frères,  
Mercury, Marcel Cadet

#### **Harvest Dates:**

September 4, 2007

**Released:** Fall 2009

**Cases Produced:** 270



### *2007 Mononi Vineyard Pinot Noir*

The wine leads with a brambling, jammy nose of dark cherry, blackberry, chocolate and cinnamon. Lush, developed flavors of blackberry and currant are textured with silky tannins and seductive, smokey oak notes. A distinctly complex Pinot Noir that will continue to reveal more delicious attributes with time in cellar. All of our wines can be enjoyed now but we recommend cellaring this wine over the next 5-7 years.

#### **Technical Data:**

**Varietal:** 100% Pinot Noir

**Clones:** 115, 113

#### **Barrel Program:**

100% French Oak aged 11 months  
(63% new, 37% once used)

#### **Cooperage:**

Remond, Seguin Moreau,  
François Frères

#### **Harvest Dates:**

September 5, 2007

**Released:** Fall 2009

**Cases Produced:** 169



### *2007 Bacigalupi Vineyard Pinot Noir*

Bright, refreshing and bursting with layers of wild cherry, strawberry and dark plum. Also on the nose, the layers of fruit merge with hints of brown spice like cinnamon and nutmeg. The old selections of Pommard and Wente effortlessly reflect the site and terroir. On the palate, the layers of fruit and spice combine with pure, earth driven flavors like autumn leaves. The fruit persists as the finish comes together, balanced and velvety. A delicate wine that showcases the essence of this historic Westside Road vineyard. All of our wines can be enjoyed now but we recommend cellaring this wine over the next 5-7 years.

#### **Technical Data:**

**Varietal:** 100% Pinot Noir

#### **Barrel Program:**

100% French Oak aged 11 months  
(55% new, 45% used once)

#### **Cooperage:**

Remond, Billon, Mercury,  
Marcel Cadet

#### **Harvest Dates:**

September 1, 2007

**Released:** Fall 2009

**Cases Produced:** 257

## 2007 Perli Vineyard Pinot Noir



Appealing aromas of fresh raspberry, wild berry greet the nose and reflect the cool, mountain site from which this wine comes. On the palate similar bright fruit flavors join a darker layer of fruit and baking spice like nutmeg and cocoa. The gentle tannins from the French oak barrels are layered with distinct mineral and earth notes which create a multifaceted, age worthy wine. All of our wines can be enjoyed now but we recommend cellaring this wine over the next 5-7 years.

### Technical Data:

**Varietal:** 100% Pinot Noir

**Clones:** 667, 777

**Barrel Program:**

100% French Oak aged 11 months

(50% new, 33% 1 year, 17% 2-3 year old)

**Cooperage:**

Billon, Lourerio, François Frères

**Harvest Dates:**

September 4, 2007

**Released:** Fall 2009

**Cases Produced:** 300

## Vineyard Profiles

### Perli Vineyard, Mendocino Ridge

Just west of the Anderson Valley lies a remote region that is home to one of the most promising appellations for Pinot Noir in California – Mendocino Ridge. It's one of the very few non-contiguous appellations in the country, meaning that not only does a vineyard need to fall within the boundaries of the appellation, but it must also be above 1200 in elevation (think three-dimensional appellation). This unique fact has given the appellation a nickname - islands in the sky. The importance of these “islands in the sky” is that the small slivers of land poking through the dense fog blanket are able to bask in the warm sun, while the land just a few hundred feet below remains covered in fog, unable to adequately or consistently ripen fruit.



On the extreme western edge of the Mendocino Ridge lies the Perli Vineyard. Located on a ridge-top 7 miles in from the ocean and 1800 feet above sea level, grower Steve Alden planted 6 acres of Pinot Noir in 2004. The vineyard is planted in even parts to Dijon clones 667 and 777. Already a powerful clonal combination, the resulting wines are intensified by the low yields due to elevation and cool weather. Yields are always low as demonstrated by the 1.25 tons to the acre in 2007. Steve Alden is one of the most dedicated farmers we've ever worked with, and we sincerely believe that the Perli Vineyard has the potential to be one of the great vineyards in the Mendocino Ridge appellation.

For more information on the Perli Vineyard, please [visit the vineyards section](#) on our website.

# Vineyard Profiles

## *La Cruz Vineyard, Sonoma Coast*

Located a few hundred feet above the San Pablo Bay, the La Cruz vineyard is situated in an important area known as the Petaluma Wind Gap. This southern section of the larger Sonoma Coast appellation sees dense fog almost every day. The dense fog and cool temperatures are a result of a break, or “gap,” in the north-south running mountains along the western Sonoma coast. The Petaluma Wind Gap allows the cool air and fog to spill in from the Pacific Ocean, where it is gradually pulled northwards by the warmer inland temperatures and the Russian River.



One of the bragging rights of growers in this area is that they are the first to see the fog roll in and the last to see it recede out to the ocean. This constant ebb and flow of fog keeps the region very cool and produces wines that often show a softer, more feminine quality. Planted to several Dijon clones, the La Cruz vineyard has quickly become one of our favorite sites in Sonoma County.

For more information on the La Cruz Vineyard, please [visit the vineyards section](#) of our website.

## *The Oak Grove and The Terrace*

*We are happy to announce that we have expanded our gardens to enable us to host exclusive A-List events, private tastings, and enable you to host your own private events.*

**Schedule a Private Tasting with the owners** It is always a pleasure to meet our A-list members in the Tasting Room, but oftentimes we don't have enough time to visit one on one. As a means to get to know you better and to share more insight on our vineyards and winemaking, we are now offering private tastings in our newly expanded Japanese gardens.



A McWilliams family member will lead you through a unique tasting, away from the general public, which will highlight our single vineyard and small production wines. We can also arrange to have a gourmet picnic afterward, specifically chosen to complement our wines.

**Host your own private event at Arista** Are you looking for a unique venue for your upcoming birthday party, rehearsal dinner, wedding reception, or corporate team building event?

We now offer our extraordinary wine country setting for private events. The layout of our gardens makes possible a wide range of options for your personal needs. Whether your event is a small, casual gathering or a large, formal affair, our spectacular setting can make it unforgettable.



For reservations and more information on private tastings, picnics and events please contact [Tatiana McWilliams](#) at (707) 473-0606.

# 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](http://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. 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 in an attempt 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 select "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 after October 19<sup>th</sup> between 11am and 5pm. If desired, you can pick your wine up sooner by calling the winery for a pick-up time.

If you have chosen to pick up your wine, please note that the last day for fall pick up is November 8<sup>th</sup>. On November 9<sup>th</sup> 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