

# Arista Winery

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

FALL RELEASE 2010



## Dates to Remember

**September 1st**  
Fall allocation is released

**October 10th**  
Fall allocation closes

**October 25th**  
Wines begin shipping  
(weather permitting)

**October 30th–31st**  
Wines available for pick up  
weekend at the winery

**November 1st–14th**  
Wines available for pick up  
at the winery

**November 15th**  
Unclaimed wine will be  
shipped to address on file

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ARISTA

## Join Us for our Fall Pick-up Party!

We are excited to announce our fall release pick up weekend Saturday October 30th and Sunday October 31st. In the previous years we've held wine for pick up but haven't had the opportunity to host an exclusive pick up weekend for our members. Now that we've developed a private event space on the estate we want to invite all of our list members to join us the last weekend in October to not only pick up your fall allocation but help celebrate the final days of the 2010 harvest. Sample local foods, mingle with our owners and winemaker, and have the opportunity to purchase selections from our library. The pick up weekend will be held from 11 am to 5 pm both Saturday and Sunday.

If you'd like to attend, please indicate so during the purchase of your fall allocation. Simply select Pick Up at the Winery October 30th or Pick Up at the Winery October 31st as your shipping option to reserve your spot. You are also welcome to contact us directly to let us know that you'll be attending. RSVP required. We look forward to seeing you in October! For more information, please email Arista's A-list Concierge, [Kim Lapides](mailto:Kim.Lapides@aristawinery.com).

## Arista is Growing

Which brings us to some more exciting news... Kim Lapides joined Arista Winery in August to be the exclusive concierge and primary contact for our A-list members. Previously, Kim managed wine clubs for Robert Hall Winery and Peachy Canyon Winery in Paso Robles as well as Lynmar Estate in Russian River Valley. She had her first baby, a girl, at the end of April, so she is also enjoying her new role as a mom. Kim's husband, Brandon, is the winemaker for Armida winery in the Dry Creek Valley. Kim and Brandon have been enjoying the wine country lifestyle in Sonoma County for almost four years. In her new role, Kim will be able to assist A-List members with orders and allocations as well as helping to arrange your next visit to Arista. Contact her at [kim@aristawinery.com](mailto:kim@aristawinery.com) or by calling the winery at 707-473-0606. Please help us in welcoming Kim!



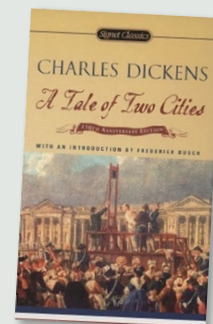
### *In this Issue*

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**If** I were to describe the 2008 vintage in simple terms, the opening line from *A Tale of Two Cities* would be the best recap... “It was the best of times, it was the worst of times...”

For many growers, despite lower than normal yields caused by spring frost, the vintage produced wines of excellent quality. For other growers the heavy frost in parts of Sonoma County and fire in parts of Mendocino County created a more challenging growing season. Often times it was site of the vineyard, varieties grown, farming practices, and a little luck that determined the best of times or the worst of times.



The main story from 2008 was the series of frosts that hit Sonoma County in late March through mid-April. Cool climate sites like the Russian Valley were hit, but places like Dry Creek Valley that are usually immune to frost were also hit hard. The end result of the cold, wet spring was a decrease in total yield from almost every vineyard in the county. During the summer growing season, we experienced more favorable growing conditions. Warm, sun-filled days and cool, crisp evenings marked June and July. Towards the end of August we had a spell of warm days that gave the fruit the necessary bump to ripen. The warm temps caused a hasty start to the harvest season, and we worked fast and furiously through the month of September bringing in our Pinot Noir. The low yields and good growing conditions through the summer gave us high quality fruit that showed great concentration balanced by great acidity and firm tannin structure.

The other major storyline of 2008 was the fire in Mendocino County. The issue for the growers and wineries wasn't so much the actual fire as it was the smoke that lingered in the valleys all summer. Many factors influenced the ultimate effect of the smoke on the grapes. There were a few pockets that avoided smoke damage, but nearly everyone in Mendocino was impacted. We did all that we could both in the vineyard and in the cellar to mitigate the smoke's damage, but in the end we felt the right decision was to sell off the affected lots on the bulk wine market. Consequently, we made no Pinot Noir vineyard designates from either the Ferrington Vineyard or the Perli Vineyard. We're happy to report that the 2009 vintage from Mendocino, currently in barrel, shows no sign of any damage and actually appears to be some the best lots in the cellar.

In the end, 2008 will be remembered for its challenges, but also as a vintage that produced focused, intense wines that will truly cellar gracefully for many years to come.

Enjoy!

Mark McWilliams

Proprietor

## 2008 La Cruz Vineyard Pinot Noir



On the nose, the wine opens with red fruit aromas like raspberry or strawberry as well as a distinct spice element reminiscent of Asian 5 spice or white pepper. The flavors on the palate reinforce the nose. Red fruit like raspberry and pomegranate greet the mouth but as the wine finishes the fruit profile hints at slightly darker berries. Beautiful, firm acidity creates great structure and is common from wines grown in the cool Petaluma Wind Gap region. In addition subtle oak flavors like spice or caramel add layer and body to the wine and accentuate the silky finish. Enjoy this wine over the next 5-7 years.

### Technical Data:

**Varietal:**  
100% Pinot Noir

**Vineyard Source:**  
100% La Cruz Vineyard,  
Sonoma Coast

**Barrel Program:**  
50% new , 18% 1 year, 32% old

**Cooperage:**  
Seguin Moreau, Remond,  
Lourerio, Marcel Cadet

**Harvest Dates:**  
September 14th - September 18th, 2008

**Released:** Fall 2010  
**Cases Produced:** 258

## 2008 Bacigalupi Vineyard Pinot Noir



The wine opens with a distinctive brambling fruit and spicy nose reminiscent of nutmeg, cinnamon, bay leaves and a hint of vanilla. Bright acidity accentuates intense cranberry and raspberry flavors on the palate. These mature old vines (Pommard and Wente Selection) express their age well by weaving depth and complexity throughout the palate while bringing this medium bodied wine to a crisp lingering finish. We recommend cellaring this wine over the next 5-7 years.

### Technical Data:

**Varietal:**  
100% Pinot Noir

**Vineyard Source:**  
100% Bacigalupi Vineyard,  
Russian River Valley

**Barrel Program:**  
50% new , 30% 1 year, 20% old

**Cooperage:**  
Marcel Cadet, Billon, Cadus,  
Sansaud

**Harvest Dates:**  
August 31st - September 12th, 2008

**Released:** Fall 2010  
**Cases Produced:** 220

## 2008 Mononi Vineyard Pinot Noir



This classic Russian River Valley Pinot Noir leads with dark cherry and rose petal and underlying spicy cedar notes. Dark berry flavors immediately greet the palate. Persistent cherry and plum flavors are interwoven with subtle tannins that have been gently extracted from the 17 months spent in French oak barrels. The mouth feel is silky, lush. Enjoy this wine over the next 5-7 years.

### Technical Data:

**Varietal:**  
100% Pinot Noir

**Vineyard Source:**  
100% Mononi Vineyard,  
Russian River Valley

**Barrel Program:**  
50% new, 30% 1 year, 20% old

**Cooperage:**  
Seguin Moreau, Remond,  
Francois Frere

**Harvest Dates:**  
August 30th, 2008

**Released:** Fall 2010  
**Cases Produced:** 224

## *2008 Toboni Vineyard Pinot Noir*



**E**arthy dark berry aromatics are mingled with cigar and sweet oak. Rich ripe stone fruit flavors of Bing cherry and plums are enhanced by cedar, vanilla and velvety tannins. A dark berry core surrounded by sarsaparilla notes and a hint of smoky oak create a luscious mouthfeel and a dry, fruity finish. We recommend cellaring this wine over the next 5-7 years.

### *Technical Data:*

**Varietal:**

100% Pinot Noir

**Vineyard Source:**

100% Toboni Vineyard,  
Russian River Valley

**Barrel Program:**

50% new , 18% 1 year, 32% old

**Cooperage:**

Seguin Moreau, Remond,  
Lourerio, Marcel Cadet

**Harvest Dates:**

August 29th, 2008

**Released:** Fall 2010

**Cases Produced:** 256

## *Tasting Room Spotlight*

Andy Dunnicliff

Start Date: Feb. 23, 2008

Hometown: Healdsburg, CA

Many of you who have visited our tasting room within the last several years have undoubtedly met Andy and know what a tremendous asset he is to us. In fact, many of you have sent letters and written emails letting us know what a great job he does.

He rarely forgets a face and he knows a number of you by name (which could be a good or bad thing!).

Apart from his infectious smile and unforgettable laughter, Andy is an extremely hard worker and dedicated employee. We are pretty sure he set an unofficial record last year for working most of the summer without a day off (this was his own choice, not ours!).

We would like to commend Andy for his hard work and dedication and mostly for his positive attitude and bright outlook that he brings to work everyday!



# Upcoming Events

## September 8th – ZaZu Restaurant, Santa Rosa, CA WESTSIDE BOYS AND A WINE GAL

Join us for one of the most fun nights of the year! Arista Winery, Williams Selyem, C. Donatiello, and Thomas George Estate join up with Ziggy the Wine Gal to highlight Pinot Noir from Westside Road. Seating is very limited and seats fill extremely fast so don't wait!

For more information call ZaZu Restaurant at 707-523-4814.

## September 10th, 2010 – Austin, TX BALLET AUSTIN'S FÊTE 10 DINNER TO DAZZLE

Join Mark McWilliams as he hosts an exclusive wine dinner benefiting Ballet Austin.

10 is the magic number in September 2010 as the 10th day of the month will mark an evening of celebration, appreciation and tribute. 10 times over. Guests will start with cocktails and hors d'oeuvres before pulling up to one of only 10 tables available for an exclusive, catered dinner in the Butler Dance Education Center's grand Armstrong/Connelly Studio.

An exclusive dinner to dazzle 10 coveted tables at \$10,000 each or \$1,000 per set.

For more info visit [BalletAustin.org](http://BalletAustin.org).

## October 1st Grailey's Fine Wines – Dallas, Tx 1<sup>ST</sup> ANNUAL TEXAS/OU WINEMAKER DINNER

Calling all Longhorns! Join Arista winery and C. Donatiello winery for a new twist on the Red River Shootout. Arista owner Mark McWilliams is a University of Texas alum. His next door neighbor and fellow winery owner is Chris Donatiello, a University of Oklahoma alum. The two have decided to up the ante and settle the score the night before the big game at a not-to-be-missed winemaker dinner / throw down! We have several surprises up our sleeve so don't miss out!

For more information visit [graileysfinewines.com](http://graileysfinewines.com) or call us at the winery, 707-473-0606.

## October 16th – St. Regis, Monarch Beach, CA MIRACLES FOR KIDS CHARITY AUCTION

Please join us for a spectacular evening of incredible cuisine, fine wine, silent and live auctions, and live entertainment as we raise funds to support critically ill children and their families.

For more information visit [miraclesforkids.org](http://miraclesforkids.org).

## October 24th – Healdsburg, CA PINOT ON THE RIVER

Join us in the heart of wine country as we participate with dozens of other great Pinot Noir producers from across California.

For more information please visit [PinotFestival.com](http://PinotFestival.com).

## November 15th–Museum of Contemporary Art, Chicago, IL

### THE FOOD AND WINE MAGAZINE EXPERIENCE

If you love food and wine this is the event for you! Join us, along with dozens of other wineries and chefs from around the world as we celebrate food and wine! Tickets will go on sale in early September.

For more information visit [foodandwine.com](http://foodandwine.com) or contact us at the winery, 707-473-0606.

# 2008 Toboni Vineyard Pinot Noir Pairing

## Braised Osso Bucco Whole Mustard-Nutmeg Spatzele Roasted Chanterelles Oven Dried Black Mission Figs

For most of the country it's hard to envision football, falling leaves, fireplaces, and Thanksgiving but the cool, brisk wind will be blowing before you know it. Thinking down the road Arista Winery is pleased to share our table with yours. I'm very pleased to get to know you all of you over some great food and wine pairings at the winery. Cheers!

~ William Oliver

### Veal Shanks:

4- 6-8-0z veal shanks 2-inch thickness  
2 Medium Onions, Large Diced  
3 Carrots, peeled, Large Diced  
3 Stalks of Celery, washed, leaves cut, Large Diced  
4 Bay leaves, Whole  
½ Bunch of Thyme  
1 cup Toboni Wine  
8 cups Veal Stock (or Beef Broth)  
Salt and Black Pepper to taste  
8 oz Golden Chanterelles  
4 oz Black Mission Figs  
½ Teaspoon Real Vanilla Extract

### Spatzele:

2 Whole Large Eggs  
3 oz Whole Milk  
¼ Cup Whole Grain Mustard  
6 oz All Purpose Flour  
½ Teaspoon Ground Nutmeg  
Salt and White Pepper to taste  
1 tbs Quality Olive Oil  
  
½ Bunch each of Chopped Parsley and Mince Chives

### Method:

Preheat large heavy gauge Sauté pan. Season Veal Shanks with salt and black pepper to taste. Add 1/3-cup canola oil. Sear Shanks till nice caramelization is reached on all sides. Remove shanks from pan to rest. Add mirepoix to roasting pan (celery, carrots, and onions), reduce heat and caramelize vegetables and remove from pan. Deglaze pan with wine and reduce down by ½. Add mirepoix mixture to roasting pan. Top with thyme and bay leaves. Add shanks. Add reduction liquid to roasting pan. Braise for 3 hours at 325 degrees. Make sure shanks are covered.

Let Shanks rest in liquid at least 2 hours. If you want to do this step the night before, let the shanks rest in the liquid overnight in the fridge. Remove shanks when cooled. Strain braising liquid and skim excess marrow dripping. Reduce liquid in saucepot to 8 ozs.

While Braising Veal shanks. Clean Chanterelles. Toss Mushrooms in ¼ cup olive oil. Place in small pan and roast for 45 minutes. Remove from oven and let rest. This step can be the night before. Place cooked mushrooms into fridge, covered.

### Figs:

Cut stems and bottom of figs off. Quarter them. Toss with 1/3-cup olive oil and vanilla. Place on foiled sheet pan and slow roast at 200 degrees for 2-3 hours. Figs will dry out but do not burn them. This step can be done 2 days in advance. Place dry cool figs into covered container and leave out at room temperature.

### Spatzele:

Bring 8 quarts of water to simmer. In mixing bowl add eggs, mustard, milk, and oil. Add flour and mix till smooth. Season with salt, nutmeg and pepper. Let dough rest for 10 minutes. Place dough in spatzele machine. If you don't have a spatzele machine, use a large slotted spoon or colander with large holes. Ideally, your tool will be large enough to make in 5-6 batches. Slide dough into boiling water. When dough floats, remove with spider spoon and place into ice bath. Repeat till mixture is gone. When spatzele is cold, strain and place on parchment paper to rest. This can be done the day before.

### The Night of Dinner:

Open up 2008 Toboni Vineyard Pinot Noir

Heat shanks up in braising liquid at 350 degrees oven for 20 minutes.

Take large sauté pan and preheat. Add ¼ cup olive oil. Sauté spatzele till caramelized. Add mushrooms till hot. Toss in figs and herbs. Season with salt in pepper. Place mixture on large serving platter. Place shanks on top of spatzele and dress with braising liquid (or plate up individually). Enjoy!

# 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 at the end of 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 choose your pick up option carefully when you place your order.

Select “Pickup – Saturday 10/30/10” to attend the Saturday party at Arista on October 30th from 11 am to 5 pm.

Select “Pickup – Sunday 10/31/10” to attend the Sunday party at Arista on October 31st from 11 am to 5 pm.

Select “Pickup – At Arista Winery” to arrange a date for pick up if you are not attending the pick up release weekend.

Wines will be available for pick up at winery as of October 30th 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 14th. Wines not picked up by November 14th will be shipped starting November 15th.

## 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