

ARISTA WINERY

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

SUMMER RELEASE 2011

Introducing Single-Vineyard Pinot Noirs in the Summer Release!

The summer offering continues the exciting release of the 2009 vintage. This vintage has all the potential to be one of the great vintages in the past 20-30 years. In the release, we're happy to offer the 2010 Ferrington Gewurztraminer, 2009 La Cruz Vineyard Pinot Noir, 2009 Bacigalupi Vineyard Pinot Noir, 2009 Toboni Vineyard Pinot Noir and 2009 Smokey Vineyard Zinfandel. The single vineyard Pinot Noir's are produced in extremely small amounts and generally are not available after the initial A-List offering (the 2009 Bacigalupi Vineyard Pinot Noir is only 100 cases!). We encourage you to purchase a few bottles for early consumption because we know it's hard to wait! However we also encourage you to purchase a few additional bottles that you can cellar and experience for yourself the true beauty and potential of this fantastic vintage. Six more single vineyard Pinot Noir's (including our highly anticipated inaugural estate release) will be announced at the end of August.

Also in this release, just in time for summer, we are excited about the 2010 Ferrington Vineyard Gewürztraminer. Crisp and refreshing, this wine makes a wonderful compliment to any seafood dish or as an aperitif for a pool side party. Unique because it is totally dry, the wine has created an almost cult following from our fans! If you can be patient it's fun to put one or two of the Gewürztraminers in the cellar for an additional 2-3 years. The acid will mellow with time and the fruit will richen to reveal the beauty of aged Gewürztraminer.

As always we appreciate your enthusiastic support of our wines and brand. We hope to see you at the winery for this year's Pinot and Paella event over Memorial Day weekend!

Cheers,

The McWilliams Family
Arista Winery



DATES TO REMEMBER

May 3rd

Summer allocation is released

June 13th

Summer allocation closes

Wines will ship upon receiving order (unless noted on order to hold due to warm weather)

Wines are available for pick up 7 days after receiving order

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Fromage Blanc and Longpepper Tartlet with Caramelized Rhubarb and Strawberry Crudo

By

Executive Chef William Oliver

Featured at the A-list April Pick Up Weekend Event

Tart Dough:

12 oz. flour
8 oz. unsalted butter
4 oz. H2O
½ Teaspoon coarse chopped Longpepper
(Wholefoods has this in the cheese department)
½ Teaspoon finishing salt (I prefer Maldon salt)

Tart Filling:

1 cup Heavy Cream
2 bay leaves
¼ bunch thyme
2 longpepper pods
8 eggs
4 oz. Fromage Blanc (Bell weather Farms)
Salt to taste

Dough:

Mix the dough ingredients together. Let rest covered in fridge overnight. Roll out to slightly thicker than paper thin. Punch 5 inch rounds and place in small tart shells. Punch small holes with fork. Place dried black beans in tarts. Bake at 300 degrees until tart shells are set through. About 20 minutes. Cool. Remove black beans.

Rhubarb:

In Dutch oven, add all ingredients. Roast at 275 degrees covered until caramelized and liquid is gone. About an hour to hour and half. Puree and strain through a fine mesh strainer. Set aside.

Strawberry Crudo:

Finely dice strawberries with a sharp knife. I suggest that they are cut one slice at a time or they turn into mush. This should be done no more than 2 hours in advance To maintain texture of the berries. Add all other ingredients. Set aside.

Cream Filling:

Add cream, pepper, and herbs to sauce pot. Steep for 2 hours. Strain. Cool. Whisk eggs. Incorporate cream into eggs. Add chopped chives if you desire.

Assemble:

Make a quenelle or dollop with the Fromage Blanc and place in the center of the tart shell. Add egg mixture to 2/3 full. Bake at 300 degrees until eggs set. Top with rhubarb and the strawberry crudo. Top with chives to garnish. Serve warm.

Caramelized Rhubarb:

1 Pound of washed, large diced Rhubarb (No Leaves)
2 Tablespoon butter
1 vanilla bean, split

Strawberry Crudo:

1 pint Strawberries (washed, and dried)
1 Tablespoon finely diced Shallot
½ bunch of minced Chives
1 Teaspoon High Quality Aged Balsamic Vinegar
(I used a 20 year aged one)
1 Tablespoon of quality Olive Oil
Salt and Longpepper to taste



If you have questions on the recipe, please feel free to email the chef at chef@aristawinery.com



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2010 FERRINGTON VINEYARD GEWURZTRAMINER ANDERSON VALLEY

Tasting Notes

Upon opening the Gewurztraminer, inviting floral, citrus and vanilla scents leap from the glass of this dry and fruity wine. Layers of flavor are highlighted by notes of caramelized pear, lychee and guava. This bright, crisp Gewurztraminer with its racy acidity and minerality captures the classic signature flavors that the Anderson Valley is so renowned.

Vineyard Notes

The Ferrington Vineyard was first planted in the late 1960s and is tucked away just off Highway 128 in Booneville, a small town in the heart of the Anderson Valley. Current owners Kurt and Heather Schoeneman purchased the vineyard in 1997 where the vineyard is currently planted with Chardonnay, Pinot Noir, Gewurztraminer, Syrah and Sauvignon Blanc. The vineyard has a gentle south-facing slope, and has decomposed sandstone and clay soils with three to four feet of topsoil. These soil conditions along with the cool climate of the Anderson Valley make this vineyard ideal for growing Gewurztraminer.

Technical Data:

Vineyard Source: 100% Anderson Valley –Ferrington Vineyard

Varietal: 100% Gewurztraminer

Barrel Program: 80% Tank fermented, 20% barrel fermented.

TA: .62g/100ml

pH: 3.14

RS: .02 g/100ml

Alc: 14.0%

Harvest date: October 2, 2010

Released: Spring 2011

196 Cases Produced



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2009 LA CRUZ VINEYARD PINOT NOIR SONOMA COAST

Tasting Notes

Upon opening the La Cruz Vineyard Pinot Noir, a burst of fresh raspberry and rose petal immediately leaps from the glass. As the wine's aromas open up, subtle yet distinct brown spice notes join the generous fruit and floral bouquet. Classic cool climate fruit flavors like raspberry, currant, and cranberry greet the palate. The natural, crisp acidity works together with the refined, silky tannis to create a refreshing and elegant Pinot Noir. The wine finishes with lasting flavors of pure fruit notes like pomegranate and candied cherry. Enjoy this wine over the next 7-8 years.

Vineyard Notes

The La Cruz Vineyard is located at the southernmost end of the Sonoma Coast appellation and was one of the first vineyards established in the Petaluma Valley. The first Pinot Noir plantings from the vineyard were planted in 1994; Arista received Dijon clones 115, 667, 777, 828 and Swan Selection.

The terroir at La Cruz is defined by the Petaluma Gap and is subject to two major maritime influences. The San Pablo Bay lies immediately to the south, while to the northwest is an opening in the coastal hills, which allows masses of fog to flow freely towards the Petaluma Valley. The soils here are multi-layered, mineral-laden clays that were once San Pablo Bay sea beds. This mineral is unique to our terroir. This geographical signature is unique and creates a cool and long growing season for the vineyards. La Cruz Vineyard Pinot Noir grows particularly beautifully in these foggy conditions.

Technical Data:

Vineyard Source: 100% Sonoma Coast -La Cruz Vineyards, Keller Estates

Varietal: 100% Pinot Noir

Barrel Program: 15% new, 39% 1 year, 46% 2-3 year

Primary Cooperator: Remond, Francois Frere, Mercury, Marcel Cadet

TA: .56g/100ml

Harvest Dates: September 9th thru September 22nd, 2009

pH: 3.75

Released: Spring 2011

RS: .02 g/100ml

Cases Produced: 318

Alc: 14.2%





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2009 BACIGALUPI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

Tasting Notes

The age of the Bacigalupi vines and the unique clonal selection of this vineyard (Pommard and Wente Selection) set its qualities apart from many Russian River vineyards. Complex and layered aromatics of both fruit and earth greet the nose. Brambling fruit leads but is quickly followed with damp earth and herbal notes. On the palate this wine is soft and delicate yet bright and intense flavors of cranberry and raspberry come to mind. As on the nose, flavors like tea leaf and cinnamon create interesting layers. Additional layers of red berry flavors and mild tannins are the result of mature old vines showing depth and dimension. The firm acidity is one of many indicators that this wine is a good candidate for cellaring so we recommend enjoying this wine over the next 7-8 years.

Vineyard Notes

Located on Westside Road in the Middle Reach of the Russian River Valley appellation, the Bacigalupi vineyard is responsible for growing some of the most fabled, sought after Pinot Noir, Chardonnay, and Zinfandel in all of Sonoma County. Helen and Charles Bacigalupi's first plantings date from the early 1960's when Carl Wente sold the Bacigalupi family Pinot Noir cuttings from his vineyard in the Livermore Valley. In 1973 the Bacigalupi's sold some of their Russian River Valley Chardonnay to Chateau Montelena. This fruit, blended with some Chardonnay from the Alexander Valley, was the source of arguably the most famous bottling of Chardonnay ever produced in California for this wine went on to win the best white wine in the Paris Tasting of 1976. The shocking victory for a California wine over all of the French wines is credited with legitimizing the California wine and propelled the entire industry to what it is today.

We are fortunate to purchase approximately 2 tons of the old Wente Selection Pinot Noir and 2 tons of Pommard Clone from this historic vineyard each year.

Technical Data:

Vineyard Source: 100% Bacigalupi Vineyard, Russian River Valley

Varietal: 100% Pinot Noir

Barrel Program: 17% new, 33% 1 year, 50% 2-3 year

Primary Cooperage: Loureiro, Billon, Cadus

TA: .52g/100ml

Harvest Date: September - October, 2009

pH: 3.82

Released: Spring 2011

RS: .01 g/100ml

Cases Produced: 106

Alc: 14.3%





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2009 TOBONI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

Tasting Notes

The Toboni Vineyard Pinot Noir opens slowly with dark fruit like cherry and plum. With more time, the bouquet begins to showcase interesting baking spice and herbal notes which compliment the pure, Russian River fruit. On the palate the wine's acidity accentuates the firm tannin evident in clone 667. The result is firm structure and deep, rich fruit like cherry, plum, and black currant. Velvety tannins, sweet oak and black tea add dimension and depth to the fresh berry core creating a luscious yet elegant Pinot Noir. Enjoy this wine over the next 6-8 years.

Vineyard Notes

Located just off the famed Olivet Lane in the heart of the Russian River Valley, the 15-acre Toboni Vineyard is divided into multiple blocks which are planted to Dijon 115, 667, and 777, as well as Pommard clone 5. Beginning with bloom and going through harvest, each block was isolated and treated as an individual unit based upon soil types and slope orientation. Shoot thinning, irrigation, leaf pulling, and harvest were performed based on the individual timing of each block, not on the overall average of the vineyard. As harvest neared, winemaker Leslie Sisneros personally walked each row to taste fruit for optimum ripeness and to drop any cluster that had not fully matured. All fruit was harvested by hand, starting in the cool hours just before dawn to ensure optimum fruit flavor and temperature stability. While the fruit was being picked into half-ton micro bins, it was sorted one last time before transport to the winery. These laborious but critical measures were taken because difference between good and great wines often comes down to a winemaker's patience, meticulous selection and an intimate understanding of each individual vineyard block.

Technical Data:

Vineyard Source: 100% Toboni Vineyard, Russian River Valley

Varietal: 100% Pinot Noir

Clones: Pommard, 115, 667 and 777

Barrel Program: 43% new, 31% 1 year, 25% 2-3 year

Cooperage: Francois Frere, Remond

TA: .59g/100ml

pH: 3.77

RS: .01 g/100ml

Alc: 14.4%

Harvest Date: September 3rd, 2009

Released: Spring 2011

Cases Produced: 350





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2009 SMOKEY RIDGE VINEYARD ZINFANDEL DRY CREEK VALLEY

Tasting Notes

The Smokey Ridge Vineyard Zinfandel is happy to quickly introduce itself to you! Leaping from the glass are fresh jam aromas from black fruits like blackberry or boysenberry. Although only a small percentage of new oak was used, there is a subtle and sweet influence of oak apparent in the background. On the palate, ripe fruit flavors make this an undeniable Zinfandel. A small percentage of Petite Sirah is blended into the wine to add color and tannin to this otherwise lush wine. The result is a nice balance of an intensely rich wine with some tannin and structure. We recommend enjoying this wine in its youth.

Vineyard Notes

The Smokey Ridge Vineyard is located on a ridgeline on the extreme southern edge of the Dry Creek appellation. The unique location, straddling the Russian River Valley and Dry Creek Valley, puts it in a transitional climatic region. The name "Smokey Ridge" is a reference to the heavy fog the vineyard is blanketed in during the growing season - a feature more similar to the cool Russian River Valley. However, the elevation and aspect of the vineyard still expose the site to the warmth associated with the Dry Creek Valley. The unique combination of fog in the morning and afternoon but very warm daytime highs help define this wonderful microclimate. The vineyard is small at approximately 4 acres. The vines struggle in the poor soil of the western ridge of the Dry Creek Valley. The resulting wine is intensely flavorful but still moderate in size and power compared to most Dry Creek Zinfandels. The cooler climate helps preserve a subtle or delicate side of the vineyard which proves the uniqueness of this site. The vineyard is planted in two blocks; one to Zinfandel and one to Petite Sirah. We generally use the entire portion of the Zinfandel and a small amount of Petite Sirah to assemble the final blend. We are thrilled by the distinct beauty of this site and the potential it has as the vines continue to mature.

Technical Data:

Vineyard Source: 100% Smokey Ridge Vineyard, Dry Creek

Varietal: 97% Zinfandel, 3% Petite Sirah

Barrel Program: 30% new, 15% 1 year, 55% 2-3 year

Cooperage: Bel Air, Radoux, Marchive, Saury, 10% American Oak

TA: .75 g/100ml

pH: 3.86

RS: .45 g/100ml

Alc: 14.6%

Harvest date: September 30th, 2009

Released: Spring 2011

Cases produced: 517



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 go to our [Allocation Page](#) and log-in 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 number of additional bottles you would like to request in the "Request amount above your allocation" box. 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. A new feature on our updated website is the ability to purchase wine shop items with your allocation order. Use the "Keep Shopping" button to add wine shop wines to your allocation order.

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 as orders are received. If you do not want your order shipped due to warm weather, please write to us in the "Order Notes" box (step 3) and we will ship your wine in late October (your credit card will be charged to save your wine for you). 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

If you select the "Pick up at Winery" option, pick up orders will be available at the winery 7 days after placing your order and will be held for 30 days before we contact you to arrange shipping.

STORING YOUR WINES

Always seek to store your wines in a temperature controlled wine cooling system. We recommend storing the wines at approximately 55° 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.



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