

# ARISTA WINERY

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



## MEET ARISTA'S NEW EXECUTIVE CHEF, TIMOTHY KAULFERS

Our new Executive Chef, Timothy Kaulfers, is starting at Arista Winery in August after getting married this June and very recently spending two weeks in France and England on his honeymoon. You will love getting to know Tim as he hosts your Food & Wine Experience, but until then, enjoy some background on his chef training and inspiration so you can discuss this and more with him this fall!

After many years of working in east coast restaurants as a server and growing up with a backyard garden, Tim had unknowingly been preparing for a career as a chef his entire life. His desire to find a creative outlet, along with combining his passion for food, wine, gardening, entertaining and teaching led Tim to enroll into the Culinary Institute of America in Hyde Park, NY in 2008. Tim and his wife, Nicole, moved to Sonoma County three years ago "temporarily", but quickly fell in love with the area and decided to stay where Tim finished his degree at the CIA Greystone campus in St. Helena in May 2011. He most recently worked in Healdsburg at Charlie Palmer's Dry

Creek Kitchen for almost three years and is proud to say he worked his way up through every station at the restaurant. Tim is the first to credit Dry Creek Kitchen's Chef de Cuisine Dustin Valette. It was through his relentless dedication that Tim became the chef he is today.



Tim's vision for Arista's Food & Wine Experience is to expand our gardens so that the majority of the fruits and vegetables featured in his menus are from the estate. Tim explains that his cooking style is to prepare simple food or what he likes to call "grandma food" - food that evokes a feeling that someone who really cares for you is cooking for you. His inspiration comes from a place where classical cuisine and modern technique come to meet and he can make it his own. Tim likes to incorporate fresh home-grown fruits and vegetables letting the ingredients and seasons dictate what type of dishes to create. Tim spent time on his honeymoon researching Burgundy wines and food, and loves being inspired by talented chef's world wide. However, he's just as happy eating a cheese steak sandwich on the boardwalk in New Jersey to remind him of home.

Join us this fall for our Food & Wine Experience. We can now host you every day of the week at either 11:00 AM or 2:00 PM for \$65 a person (plus tax). Reservation required. Please call 707-473-0606 or email [kim@aristawinery.com](mailto:kim@aristawinery.com).

### IN THIS ISSUE

[Harper's Rest Inaugural Release](#)

[2010 Pinot Noir Releases](#)

[A-List Events](#)

[Additional Information](#)

## DATES TO REMEMBER

**August 20th**

Fall allocation is released

**September 30th**

Fall allocation is closed

**October 5th**

Cold Chain (FedEx) orders ship

**October 27th**

Fall allocation Pick Up Event at the winery

**November 5th**

Ground orders ship (UPS)

**October 5th – Nov. 5th**

Wines available for pick up at the winery

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ARISTA

# WELCOME OUR NEWEST ESTATE WINE

We are very excited to announce the release of our 2010 Harper's Rest Estate Vineyard Pinot Noir. This vineyard is the second out of four vineyards producing from our 36 acre Westside Road estate. In the middle of this two acre vineyard rests the original rock wall grave site and headstone of Ruben Harper, a pioneer hop farmer from the 1800s. He originally planted hops to this area and built the split rail fence that can still be seen at the entrance of our property with old growth Redwood.



This vineyard is densely planted to 1600 vines per acre, rootstock 101-14, and a clonal selection of Pommard from two heritage vineyards in the Russian River Valley. The average yield is a low 1.5 tons per acre because the vines are stretched to produce in the most gravelly part of the estate. The gravelly loam soil from an old river bed is the lowest elevation on the estate and the coolest. Thus it produces small clusters and small berries that



typically take at least one week longer to ripen than the Two Birds Estate Vineyard. More information on this vineyard and wine can be found [here](#).





## *2010 Willamette Valley Pinot Noir*

The aromatics of this Willamette Valley appellation wine are true to its cold, Oregon site. It opens with bright red fruit like raspberry and strawberry intermingled with black pepper and herb. This wine is less about fruit forward characteristics on the nose and palate and more about a balance of earth and fruit. Nice fruit flavors of cranberry and pomegranate are apparent and accentuate the balanced acidity of the wine. Partial whole cluster fermentation helps with the mid palate, color and aromatics. The limited use of new French oak ensures mild tannin and a softer mouth-feel. Enjoy this wine now or over the next 4-5 years.

### **Technical Data:**

**Varietal:**

100% Pinot Noir

**Barrel Program:**

25% new, 50% 1 year, 25% 2-3 times

**Harvest Date:**

October 21st, 2010

**Vineyard Source:**

85% Hawk's View Vineyard,  
Willamette Valley, Oregon

**Cooperage:**

Billon, Remond, LeRoi

**Released:** Fall 2012

**Cases Produced:** 97



## *2010 Mononi Vineyard Pinot Noir*

The Mononi Vineyard Pinot Noir has an intriguing, mildly earthy nose that leads to hints of violet and raspberry. Clear layers of wild cherry, blackberry and bittersweet chocolate greet the palate. Generous and full on the palate, sweet French oak tannins lend a creamy texture and enhance the mouth-feel. This wine is a beautiful Pinot Noir showcasing the understated complexity of this variety. We recommend aging this wine for 6 – 8 years.

### **Technical Data:**

**Varietal:**

100% Pinot Noir

**Barrel Program:**

40% new, 50% 1 year, 10% 2-3 year

**Harvest Date:**

September 29th, 2010

**Vineyard Source:**

100% Mononi Vineyard,  
Russian River Valley

**Cooperage:**

Francois Frere, Remond, Billon,  
Sansaud, Seguin Moreau

**Released:** Fall 2012

**Cases Produced:** 240



## *2010 Ferrington Vineyard Pinot Noir*

The Ferrington Vineyard Pinot Noir slowly unfolds a lovely aroma as the characteristic floral bouquet is intensified by dried cranberry, ripe cherry and dark chocolate scents. On the palate fruit flavors of cherry, black raspberry, and black tea immediately come to mind. A balanced core of acid enhanced by wine's velvety tannins creates a round but firm mouth-feel that showcases the unique terroir of this distinct Anderson Valley vineyard. Once again this wine demonstrates why the Ferrington Vineyard is one of the Anderson Valley's most coveted sites. We recommend aging this wine for 5 to 7 years.

### **Technical Data:**

**Varietal:**

100% Pinot Noir

**Barrel Program:**

45% new, 11% 1 year, 44% 2-3 year

**Harvest Dates:**

9/30/10 - 10/03/2010

**Vineyard Source:**

100% Ferrington Vineyard,  
Anderson Valley

**Cooperage:**

Marcel Cadet, Cadus, Billon, Saury,  
Leroi

**Released:** Fall 2012

**Cases Produced:** 216



## *2010 Harper's Rest, Estate Vineyard, Pinot Noir*

The Harper's Rest Estate Vineyard Pinot Noir opens with aromas of stone fruit like cherry and plum. Combining with the fruit, there are spice aromas like pumpkin pie, cedar and molasses that add complexity to the nose. To minimize barrel influence less than 20% of the blend was aged in new French oak. Thus softer tannins lay the foundation for delicate flavors of black tea, fresh cranberry and raspberry. The soft tannins and bright fruit core of this multi-dimensional wine will continue to integrate and gain complexity with age. We recommend aging this wine for 6 to 8 years.

### **Technical Data:**

**Varietal:**

100% Pinot Noir

**Vineyard Source:**

100% Arista Estate,  
Harper's Rest Block,  
Russian River Valley

**Barrel Program:**

17% new, 33% 1 year, 50% 2-3 year

**Cooperage:**

Cadus, Billon, Remond

**Harvest Date:**

September 16th, 2010

**Released:** Fall 2012

**Cases Produced:** 90



## *2010 Two Birds, Estate Vineyard, Pinot Noir*

The Two Birds Estate Vineyard Pinot Noir is a dark intense wine and exhibits a generous nose full of fresh plum and blackberry. Hints of chocolate, mint and subtle smoke from the French oak barrels add complexity to the aromatics. Rich velvety tannins are married with concentrated flavors of cassis, plum and earth, which create a full and complex mouth. An enjoyable wine now that will continue to gain depth and complexity with age. We recommend aging this wine for 6 – 8 years.

### **Technical Data:**

**Varietal:**

100% Pinot Noir

**Vineyard Source:**

100% Arista Estate,  
Two Birds Block,  
Russian River Valley

**Barrel Program:**

37% new, 13% 1 year, 50% 2-3 year

**Cooperage:**

Cadus, Francois Frere, Marcel Cadet

**Harvest Date:**

9/16/10 - 9/23/2010

**Released:** Fall 2012

**Cases Produced:** 170

# UPCOMING EVENTS

*Remember to check out our website for the latest information on all 2012 events for A-list members [here](#).*

Saturday, September 8, 2012 - Arista Winery

## A-LIST MEMBER HARVEST DINNER - SOLD OUT

Friday, October 5, 2012 - Arista Winery

## AN EXCLUSIVE DINNER WITH ARISTA WINERY AND PASSALACQUA WINERY

Save the date for a five-course dinner cooked by Arista's Executive Chef, Timothy Kaulfers, and featuring both Arista wines and Passalacqua wines for \$175 a ticket. Email [kim@aristawinery.com](mailto:kim@aristawinery.com) if you would like to be one of the few couples to join us for this special event featuring Pinot Noir and Cabernet Sauvignon!

Saturday, October 6, 2012 - Passalacqua Ranch in Dry Creek Valley

## ARISTA WINE AND PASSALACQUA WINE TASTING EVENT

Save the date for a unique opportunity to taste both Arista wines and Passalacqua wines at the Passalacqua's home ranch in Dry Creek Valley. This complimentary event has limited seating so email [kim@aristawinery.com](mailto:kim@aristawinery.com) if you would like to be notified of your confirmed seat and more details.

Friday, October 26, 2012 - Arista Winery

## A-LIST MEMBER WINEMAKER DINNER

Save the date for our second Fall Harvest Dinner to dine with Winemaker Leslie Sisneros and hear about the 2012 harvest. This event will also feature a six-course meal by our Executive Chef Timothy Kaulfers, garden ingredients and will be hosted by the McWilliams Family. The first dinner in this series was announced and sold out in one day, so please view the menu and pricing information from the September dinner on our website and email [kim@aristawinery.com](mailto:kim@aristawinery.com) if you would like to secure your seat for this special evening.

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# UPCOMING EVENTS (continued)

October 27, 2012 – Arista Winery

## A-LIST MEMBER FALL ALLOCATION PICK UP EVENT

This complimentary event will feature the wines from our Fall Allocation, food by Executive Chef Timothy Kaulfers, music and the McWilliams Family. Exclusive to A-List members only and advanced reservation required. You can RSVP by choosing the “Fall Pick Up RSVP” in the “shipping information” box when you place your Fall Allocation order and Kim will confirm your attendance to the event. You can also RSVP by emailing [kim@aristawinery.com](mailto:kim@aristawinery.com).

November 13 – 15, 2012 – Perry’s Restaurants in Texas

## PERRY’S STEAKHOUSE WINEMAKER DINNER SERIES

We invite you to join Mark McWilliams as he tours his home state of Texas with Perry’s Steakhouse for a winemaker dinner series. The three city tour will each host a five-course dinner - Perry’s in Austin on Tuesday November 13th, Houston on Wednesday November 14th, and Dallas on Wednesday November 15th. Each night will highlight specially selected, single vineyard wines from Arista and the full range of creativity from the chefs at Perry’s. Because of the wines chosen for the dinners, seating will be very limited. We encourage you to contact the individual restaurants directly for reservations and more information.

### **Tuesday, November 13th**

114 West 7th Street  
Austin, Texas 78701  
Phone: 512-474-6300  
Executive Chef: Ruben Robledo

### **Thursday, November 15th**

2000 McKinney Ave., Suite 100  
Dallas, Texas 75201  
Phone: 214-855-5151  
Executive Chef: Pedro Ortiz

### **Wednesday, November 14th**

6700 Woodlands Pkwy.  
The Woodlands, Texas 77382  
Phone: 281-362-0569  
Executive Chef: Chris Baugh

# ADDITIONAL INFORMATION

## ORDERING

**The best way to place your order is to go to our website [www.aristawinery.com](http://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. Orders submitted with Cold Chain (FedEx) will ship on October 5th. Orders submitted with UPS Ground will ship on November 5th. Detailed information on [FedEx Cold Chain Shipping can be found on our website](#). We will look at weather conditions before shipping and notify you of changes to your ship date as needed. 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

All pick up orders will not be available at the winery until October 5th as the wines are not ready to be released until this date. Please choose your pick up option carefully.

- If you want to RSVP for the October 27th Fall Pick Up Event, choose the "Fall Pick Up RSVP" option in the "Shipping Options" box.
- If you want to pick up on another day between October 5th and November 5th, please choose the "Non Event Pickup" option in the "Shipping Options" box.

## 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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