

ARISTA WINERY

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

NOTES FROM WINEMAKER MATT COURTNEY

As I write this, veraison is in full swing across the North Coast. We've been working hard in the vineyards all spring and summer, and the weather has been cooperating nicely. As a result, we're looking at a crop with incredible potential.



Pinot Noir and Chardonnay clusters are small and compact in our vineyards - most no bigger than a tennis ball. We're seeing lots of small berries as well, which bodes well for concentration of flavor and aromatics in the wines. We still have a long way to go, but as harvest closes in I've been getting more and more bullish on the 2013 vintage in Sonoma.



At the same time, in the winery we're preparing to bottle the 2012s. 2012 is a much-hyped vintage in the North Coast, and the wines are living up to the billing. We're seeing great density in all of the wines, and we've done a very rigorous barrel selection for all of our vineyard designated bottlings.

2012 is a vintage in which each vineyard made very distinctive wines. Every wine in the line-up has a unique personality: a clear expression of the site where the grapes were grown. This capacity to express so transparently the subtle characteristics of the vineyard site is something we all love about Pinot noir, and the 2012s from Arista are superb examples of this trait.

Cheers,
Matt

DATES TO REMEMBER

- August 19th:** Fall Allocation is released
- September 30th:** Fall Allocation is closed
- October 19th:** Fall Pick Up Event at Arista
- October 19th - November 19th:** Wines available for pick up at Arista
- October 21st:** Cold Chain (FedEx) orders ship
- November 4th:** UPS Ground orders ship

All orders will receive an email confirmation with your chosen ship method, ship address and set ship date to ensure you are available to sign for the wine delivery. [Shipping Options](#)



GARDEN AND CHEF UPDATE FROM EXECUTIVE CHEF TIM KAULFERS

In our last newsletter we wrote that we had a busy spring preparing new garden beds and numerous seeds for our expanded gardens here on the Westside Road property. We updated you about the preparations of 38 varieties of heirloom tomatoes, Espellette and Padron peppers, four types of cucumbers and four types of summer squash. We also wrote that we would be planting corn and melons in a new gardening area by our young chardonnay vines.



Now that it's late summer, the garden is flourishing with all these delicious fruits and vegetables. We use our garden harvest daily in our Food & Wine Experience offered by advanced reservation. To make an appointment for our five course Food & Wine Experience, please contact Leslie Fravel at (707) 473-0606 or email her at Leslie.Fravel@aristawinery.com.

I look forward to hosting you at Arista this fall when it's our most bountiful time in the garden!

Cheers,
Chef Tim



One of our new gardens planted this year above the lavender hill includes four varieties of zucchini, the Padron & Espellette Peppers and four rows of heirloom tomatoes.



Another new garden planted this year next to our young chardonnay vines includes four varieties of corn, six varieties of watermelon, eight varieties of honeydew and cantaloupe melons. The four squash varieties are also planted here, which includes Pumpkin, Sibley and Butternut.

UPCOMING EVENTS

Remember to check out our website for the latest information on all 2013 events for A-list members [here](#).

Saturday, August 24, 2013 - Arista Winery

Annual Harvest Dinner - sold out

This year's dinner sold out in 3 days! As always, we have a large waiting list of people who wanted to attend. If you want to join us next year, please look for the 2014 date on our website and future newsletters and save the date! We post the date by January so you can make plane and hotel arrangements ahead of time and plan to join us if you live out of state. Please feel free to contact A-List Concierge, Kim Lapidès, when planning your next trip to the Russian River Valley.

August 30 - September 1, 2013 - Sonoma County

Sonoma County Wine Country Weekend

We hope you purchased your tickets for the biggest event weekend in Sonoma! The Winemaker dinner on Friday August 30th at 6 pm at Arista sold out quickly so we hope you are one of the guests attending this special event. However there are still many great opportunities to see Arista and the other fantastic participating wineries and chefs. Mark will be pouring magnums in the VIP area during the 33rd Annual Taste of Sonoma at MacMurray Ranch on Saturday August 31st. Arista will also have a live auction lot in the Culminating Auction Event on Sunday September 1st.

For more information on what tickets are still available, please go to <http://www.sonomawinecountryweekend.com>

October 19, 2013 - Arista Winery

A-List Member Fall Pick Up Event

You are invited to join us at our A-List Member Fall Pick Up Event on Saturday, October 19, 2013 from 11:00 am to 3:00 pm. This event is open to A-List members only and does require advanced reservation. You can RSVP by choosing the "Fall Pick Up RSVP" in the "Shipping Options" box when you place your Fall Allocation orders or by emailing A-List Concierge [Kim Lapidès](#). We will feature the wines from the Fall Allocation paired with appetizers by our Executive Chef, Timothy Kaulfers. Join us for a beautiful day on the estate with music and the McWilliams Family.

November 8-11, 2013 - New Orleans

Carnival Du Vin Gala & Auction

Join Mark McWilliams at Emeril Lagasse's premiere annual charity wine auction! Celebrity chefs, winemakers and musicians come together to raise money benefiting several children's charities in the New Orleans area. For more information, visit carnivaleduvin.com



2011 Ritchie Vineyard, Chardonnay

The 2011 Ritchie Vineyard Chardonnay smells of ripe, freshly-cut peach and orange blossom immediately upon being poured into the glass. It's a complex wine, without being heavy or cloying. Subtle tropical aromas adorn a nose that is primarily driven by white stone fruits. On the palate, the wine is concentrated yet well-balanced, with notes of baking spices, Juicy Fruit gum, pink grapefruit, and oyster shell carrying the long, 45+ second finish. We recommend aging this wine for 3-4 years.

TECHNICAL DATA:

Varietal:

100% Chardonnay

Vineyard Source:

100% Ritchie Vineyard,
Russian River Valley

Barrel Program:

20% 1 year, 60% 2 year, 20% 3 year

Harvest Date:

September 28nd, 2011

Released: Fall 2013

Cases Produced: 213



2011 Perli Vineyard, Pinot Noir

The 2011 Perli Vineyard Pinot Noir is all about the nose. This is an elegant wine that continues to evolve in the glass over an hour or more, and offers something new with each sniff. Dried rose petals and wet hay are the first notes that emerge from the glass. The wine possesses a very subtle and intriguing reductive quality that, as it begins to blow off, reveals layer after layer of spicy and earthy notes such as roasted beets, ground cinnamon, eucalyptus, and soy sauce. On the palate, this savory theme is continued, but hints of kirsch and crème de cassis blend in seamlessly with the umami notes. This is a highly perfumed wine that shows the class of an A+ site in an extreme appellation in a cool vintage.

This wine is made without fining or filtration, and thus throws a naturally-occurring fine sediment. Allowing the wine to settle, and then decanting off of this sediment, will allow for maximum enjoyment of these delicate aromas and flavors. We recommend aging this wine for 7-10 years.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Vineyard Source:

Perli Vineyard,
Mendocino Ridge,
Mendocino County

Barrel Program:

60% new, 20% 1 year, 20% 2 year

Harvest Date:

September 23rd, 2011

Released: Fall 2013

Cases Produced: 163



2011 Ferrington Vineyard Pinot Noir

The first thing one notices with the 2011 Ferrington Vineyard Pinot Noir is the color: a beautiful garnet core is framed by a thin margin of mahogany. And while the wine is pleasing to the eye, the nose is equally gratified with aromas of bright red cherry, just-ripe red raspberries, wild strawberries, and dried herbs. A pleasant note of tar and wet asphalt adds a layer of complexity and depth to the wine. On the palate, fruit and soil qualities are married beautifully, which speaks to the cool growing conditions in the superb Anderson Valley site. One of the prettiest wines in the Arista line-up, this Pinot Noir boasts lifted acids and a firm framework of tannin. We recommend aging this wine for 5-7 years.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Barrel Program:

40% new, 40% 1 year, 20% 2 year

Released: Fall 2013

Cases Produced: 235

Vineyard Source:

100% Ferrington Vineyard,
Anderson Valley

Harvest Date:

September 24rd, 2011



2011 Two Birds Estate Vineyard Pinot Noir

In 2011, the Pinot Noirs off of the Westside Road property are noticeably more dense, complex, and serious than the rest of the Arista lineup. The 2011 Two Birds Estate Pinot Noir combines the floral notes of freshly cut roses with a dense fruit core of spiced black cherries and ripe raspberries when the cork is first pulled, but the wine continues to evolve in the glass for hours after opening. With some air, a savory component begins to emerge. I find aromas of braised beef, beef stock and Thanksgiving turkey in the aroma profile as the wine opens up over an hour or more. If I had to point to one note that runs throughout, it would have to be bay leaf. In fact, I think this hint of savory bay leaf combined seamlessly with a dense fruit core of cherry and raspberry is a signature of this vineyard.

This wine is extremely compelling in its marriage of fruit and spice. Especially when tasted in a high quality wine glass like the Reidel Sommeliers series Burgundy Grand Cru, a savory, braised meat, bay leaf quality fills the headspace until the wine is swirled, at which point a wave of beautifully ripe fruit explodes from the glass.

On the palate, the wine is rich and concentrated without being cloying - a balancing act that can only be achieved in vineyards of the highest quality. Persistent tannins combined with a background of supportive but not overpowering acidity give this wine a long, pleasant finish. We recommend aging this wine for 5-7 years.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Barrel Program:

25% New, 50% 1 year, 25% 2 year

Released: Fall 2013

Cases Produced: 195

Vineyard Source:

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

Harvest Dates:

September 19th, 2011



2011 Harper's Rest Estate Vineyard, Pinot Noir

One of the two outstanding showings from the Westside Road property from the 2011 vintage, the 2011 Harper's Rest Pinot Noir is driven by organic, reductive, and aromatic base notes. Black soil, musk, and roasted chestnuts greet the nose initially. The wine is tightly knit, and more brooding than it's brother, Two Birds. Charred ribeye and pain grille add to bouquet. The nose is also more dominated by floral notes than Two Birds, with cherry blossom and lavender standing out.

The palate speaks more of the cool 2011 vintage than the darker, more unctuous Two Birds. The fruit profile is subtle, and the wine is driven by an earthiness that will be familiar to lovers of great red Burgundy. The bay leaf note is present here as well, juxtaposed with cocktail cherries, peppercorn, and clove.

The acid profile and tannins recall Burgundy as well: this wine, while pleasing to the palate now, is built to last and should drink well for years to come. We recommend aging this wine for 5-7 years.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Barrel Program:

30% new, 50% 1 year, 20% 2 year

Released: Fall 2013**Cases Produced:** 170**Vineyard Source:**

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

Harvest Date:

September 19th 2011

UPDATE FROM A-LIST CONCIERGE, KIM LAPIDES

Our A-List Concierge is back from maternity leave and enjoying her new son, Eden Jude Lapidés. He was born May 3rd at 9:19 am, weighed 8 lbs, 12 oz. and was 20 inches long. Big sister, Elliana, at three years old is a great helper and loves having a baby in the house.

After an enjoyable leave with her family, Kim is back to assist our A-List members during the Fall Allocation. If you have any questions about the Fall Allocation, please contact her at (707) 473-0606 or email kim@aristawinery.com.



SHIPPING ARISTA WINES

Pinot Noir grapes are delicate in nature while growing on the vine, to processing them in the winery, and finally while still in bottle, and that is why we take extra precaution in shipping our wines to you. Our goal is to only ship ground when weather is at a maximum of 75 degrees. We carefully consider your weather because ground shipping means the wine is on a non-temperature controlled truck for 5-6 business days for members who live east of the Rockies. For areas where it takes 6 days, the wine is stored in a non-temperature controlled warehouse over the weekend before delivery to you.

Here are some options to remember when placing your Fall Allocation orders if weather is predicted to still be warm in your area in late October & early November when we ship your order to you.

1. We highly recommend that you select the “Fed Ex Cold Chain” shipping method when you place your order as this service keeps your wine at a stable 55 degrees while in route to you. Detailed information on the [FedEx Cold Chain can be found on our website.](#)
2. We also encourage you to visit the [UPS website](#) or [FedEx website](#) (depending on which shipping method you select) and find the nearest “UPS Customer Center” or “FedEx Staffed” location near you. You can submit your order to ship directly to a shipper’s warehouse so your wine is not on a non-temperature controlled truck all day when your wine is in route to you. Remember that if you choose not to do this option, your wine can be sitting on the truck from 7 AM to 7 PM! Often the warehouse is conveniently located and their will call hours are open late so you can stop by after work.
3. Ship to a business address! Please be aware that business addresses are typically delivered before noon and home addresses are delivered after noon. This is yet another reason why shipping to a business address is preferable. As most of you probably know, an adult signature is required to receive wine deliveries, so in order to prevent multiple attempts to catch you when you are home, a business address can ensure that your wine is delivered on the first attempt.

ADDITIONAL INFORMATION

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

ORDERING

The best way to place your order is at 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 served 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. 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 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 Monday October 21st in a refrigerated truck for delivery to you the week of October 28th. Orders submitted with UPS Ground will ship Monday November 4th. If you want to request a specific time or date for shipping, please use the "Order Notes" box (step 3). All orders will receive an email confirmation so you can plan to receive your wine on the date specified. We will look at weather conditions before shipping and notify you of changes to your ship date as needed. We 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 be available starting October 19th. If you will be visiting the area earlier than this date, please call the winery and speak to Kim about arranging to pick up your order early. Please choose your pick up option carefully.

- If you want to RSVP to the October 19th Fall Pick Up Event, choose the "Fall Pick Up RSVP" option in the "Shipping Options" box.
- If you are unable to make the Fall Pick Up Event, but you want to pick up your order between October 19th and November 19th, please choose the "Pick Up at Arista" 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, 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.

Always store your wine lying on its side. This allows the cork to stay damp and decreases the odds of your cork drying out, which can affect the way the wines develop in the bottle.



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