

ARISTA WINERY

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

AN INTRODUCTION FROM WINEMAKER MATT COURTNEY

This is the first chance I've had to reach out to our customers as the winemaker at Arista, so let me take this opportunity to introduce myself. My name is Matt Courtney, and I came on board at Arista on January 1st. For the past eight years, I have been making wine under the tutelage of Helen Turley and John Wetlaufer at Marcassin. Helen and John are giants of the wine industry – both of them true visionaries in winemaking and grape growing. They will hold an important place in the history of California winemaking, and I am grateful to have been with them for so long.

The only thing that could have taken me away from such an appointment was Arista.

If you're reading this, you are an Arista customer, so you are already familiar with the quality of the winery. The chance to work with a new estate situated between the legendary vineyards of Williams-Selyem, Rochioli, Flax, and Allen is literally a once-in-a-lifetime opportunity. The perfectly sloping bench that

constitutes the Home Vineyard on Westside Road, the ancient and historic Martinelli Road Vineyard, and the incredible group of growers that provide the non-estate fruit, all create a portfolio that is really unrivaled in the North Coast. As you know, the wines are already great, and the potential for a continued upward trajectory seems limitless... *Continued on the following page.*

DATES TO REMEMBER

April 30th – Spring allocation is released

May 31st – Spring allocation closes

May 31st – Pick Up orders are available at the winery

All orders will receive an email confirmation with the best ship date depending on weather in your area and shipping method chosen before we process your order for shipping.

[Go to page 8](#) for spring and summer shipping options.





It's been a busy winter...

Usually, this time of year is reserved for recovering from harvest, catching up with friends and family, and tackling the odd project in the vineyard and winery. This year, I've had to hit the ground running.

I've been at Arista less than three months, but in that short time I feel like we've already made a lot of progress. Ulises Valdez, our vineyard manager, and I have been meeting on a weekly basis to craft an all-encompassing plan to fine tune the estate vineyards – both Westside Road and Martinelli Road. We've also brought a viticultural consultant, Mark Greenspan, on board to help with irrigation, vine nutrition, and IPM (integrated pest management). Mark will add a wealth of technical expertise to Ulises' decades of experience farming in Sonoma County. With this all-star vineyard team now in place, our goal will be to continue the constant push toward ever higher levels of quality in the estate vineyards. In addition, we've also already started walking the non-estate vineyards – meeting with the growers and creating a plan for 2013.

We've been busy in the cellar as well. I've had the enviable task of familiarizing myself with the superb portfolio of Arista vineyards. We've been tasting past vintages in bottle, as well as the 2012s in barrel. Winter can be an unpredictable time for wines in barrel – especially for notoriously fickle varieties like Chardonnay and Pinot Noir. It's not uncommon for wines to go through a period of substantial evolution during the winter as they finish fermenting, begin to clarify, and “marry” with the barrique. This is certainly the case with the Arista 2012s. As we approach arrival of spring, the wines are starting to come into their own and show the promise of the highly touted 2012 vintage. It's an exciting time of year.

Looking forward

But we're about to get even busier. Bud-break is in full swing in the vineyards. The growing season has begun. We'll be monitoring early season growth closely and watching out for frost events. We've made some changes in the estate vineyards, and I'm excited to see how they respond. The relentless attention to detail in the vineyard is what really drives wine quality. Now is also the time to start seriously tasting through our lots in the cellar and thinking about blends for our fall bottling. And then, of course, it's already time to start planning for harvest!



We're beginning a new chapter at Arista, and I couldn't be more excited to be a part of it. The McWilliams family and I share a commitment to making the highest quality wine possible out of these spectacular vineyards. Come taste the fruits of our labor at the tasting room, or at an Arista event. I look forward to meeting you there!

Cheers,
Matt

EXECUTIVE CHEF EXPANDS ESTATE GARDENS

Spring is such an exciting time of year for gardener and Executive Chef, Tim Kaulfers, as he continues to expand the estate garden program for use in his food & wine experience, offered by appointment seven days a week.

Since Tim joined the Arista team in August 2012, he has been working towards expanding the estate gardens with the vision of using mostly estate produce for his seasonal menus. We have added a number of new raised garden beds and built a greenhouse so Tim can start all of his plans from seed.

Right now in the greenhouse, he has 38 different tomato varieties, Espellette and padron peppers, four types of cucumbers, four types of summer squash, corn and melons. The corn, melon and squash will be planted in our new 25 x 75 foot garden bed next to our one acre chardonnay vineyard once the threat of frost has passed for the Russian River Valley.

We invite you to make an appointment for our five-course food and wine pairing to taste the estate produce with Chef Tim. The food pairing is offered seven days a week at either 11:00 am or 2:30 pm for \$75 a person. Please call the winery and ask for our Director of Hospitality, Leslie Fravel, at (707) 473-0606, or email her at Leslie.Fravel@aristawinery.com



Spring Lamb with Spring Vegetable Medley

By

Executive Chef Timothy Kaulfers

For those who are unable to visit us this spring, Chef Tim has created a recipe using his spring produce as inspiration to pair with one of our Spring Release Pinot Noirs, the 2011 Toboni Vineyard Pinot Noir. Spring Lamb and Pinot Noir were meant for one another! The 2011 Toboni Vineyard Pinot Noir is a perfect pairing with the dish as the flavor profile of the wine seamlessly walks the line between fruit and savory flavors. The natural gamey flavor of the lamb works wonderfully with the subtle, dried herb notes in the wine. The classic Russian River Valley fruit characteristics completely satisfy the palate. Enjoy!

Ingredients:

6 Lamb Chops	1 cup Nicoise olives
6 large Sunchokes or Jerusalem artichokes (peeled and diced)	½ cup pickled red onion
1 head of Romanesco Cauliflower florets (blanched for 2 minutes and shocked)	1 small shallot minced
6 Red top Turnips (quartered, blanched for 2 minutes and shocked)	2T butter
	½ cup white wine
	3 cups (packed tight) garden arugula

Pickled onions (need to be done ahead of time)

1. Cut one medium red onion in half and slice into to even julienne slices
2. In a small saucepan, heat ½ cup of red wine and ½ cup red wine vinegar with the onions and 1t of kosher salt.
3. Bring to a boil and remove from heat immediately and cool. Once cool, they are ready to serve.

For the rest of the dish

Season the lamb with salt and pepper (also fresh herbs such as thyme and rosemary work nicely) and either grill, pan roast or roast in the oven to medium rare and allow to rest.

In a large sauté pan, heat to medium high and add the butter. Melt the butter and allow to just turn brown. As you see and smell the nutty scent of the butter turning, add your diced sunchokes. Cook for 4 minutes until tender.

Add minced shallot and cook for 1 minute.

Now add blanched cauliflower, blanched turnips, olives, and pickled onion and deglaze the pan with the white wine.

Just before you serve, add the arugula to wilt it slightly, adjust your seasoning with salt and pepper and serve.



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



2011 El Diablo Vineyard Chardonnay

The El Diablo Vineyard Chardonnay opens with aromas of ripe peach, pineapple, dried lavender, and white flowers. Given time in the glass, the bouquet begins to show more complex notes of pine resin, lemon curd, candied lime peel, and toasty oak. This is a refreshing Chardonnay that boasts a bracing acidity and a clean finish. Enjoy now through 2017.

TECHNICAL DATA:

Varietal:

100% Chardonnay

Barrel Program:

20% new, 10% 1 year, 60% 2 years

Released: Spring 2013**Cases Produced:** 119**Vineyard Source:**

100% El Diablo Vineyard,
Russian River Valley

Harvest Date:

September 22nd, 2011



2011 Willamette Valley Pinot Noir

The Willamette Valley Pinot Noir shows cinnamon, clove, and turned soil on the nose. With some exposure to air, notes of pencil shavings and pine needles emerge. This is a medium bodied Pinot Noir, with a mid-palate that is light on its feet. Notes of bright red raspberry and crabapple drive this high-toned, but well-balanced wine. The finish is carried by considerable grip and acid, which is typical of the cool growing region. Enjoy this wine now or over the next 4 -5 years.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Barrel Program:

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

Released: Spring 2013**Cases Produced:** 74**Vineyard Source:**

100% Hawk's View Vineyard,
Willamette Valley, Oregon

Harvest Date:

October 29th, 2011



2011 Mendocino Ridge Pinot Noir

Despite the intrinsic power in the Mendocino Ridge Pinot Noir, it is a wine of nuance - the proverbial iron fist in the velvet glove. The wine opens with subtle aromas of caramel, barrel toast, and wet granite. An understated blueberry and wild berry component makes an appearance on the mid-palate, but this wine is really driven by minerality: a brine-y, copper penny, cured meat quality on the palate complements the fruit nicely, and gives the wine a captivating complexity. The finish is long and persistent, carried by the substantial but well-integrated tannins that are typical of this extreme vineyard site. Enjoy now through 2017.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Barrel Program:

40% 1 year, 60% 2 year

Released: Spring 2013**Cases Produced:** 204**Vineyard Source:**

100% Perli Vineyard,
Mendocino Ridge

Harvest Date:

September 23rd, 2011



2011 Toboni Vineyard Pinot Noir

Initially, the Toboni Pinot Noir bursts out of the glass with aromas of pie crust, mulberry, and cherry pie filling. A subtle oak component emerges after some time in the glass which, on the palate, provides a framework for the brooding red and blue fruit. As the wine opens, wild berries and beef tartar are detectable on the nose. Perfect acid balance carries the finish and lingers nicely. This wine is eminently drinkable now, but has the material to age for a decade or more.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Barrel Program:

35% new, 40% 1 year, 25% 2 year

Released: Spring 2013**Cases Produced:** 168**Vineyard Source:**

100% Toboni Vineyard,
Russian River Valley

Harvest Dates:

September 22-28, 2011



2011 U.V. Lucky Well Vineyard Pinot Noir

The Lucky Well Pinot Noir boasts a classic Russian River Valley nose of ripe raspberries, Forrest floor, and juniper. On the palate, the wine exhibits notes of wild berry compote, grenadine, and preserved black cherries. With time in the glass, the bouquet evolves into baking spice, black truffle, and carne asada. A stout backbone of acid supports the wine though a persistent, 45-second finish. This wine shows impressive density for the vintage. We recommend aging this wine for 5-7 years.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Barrel Program:

50% new, 25% 1 year, 25% 2 year

Released: Spring 2013**Cases Produced:** 198**Vineyard Source:**

100% Lucky Well Vineyard,
Russian River Valley

Harvest Date:

October 7, 2011



2011 Smokey Ridge Vineyard Zinfandel

The Smokey Ridge Vineyard Zinfandel effuses a heady nose of crushed blackberries and roasted chestnuts. Blackcurrant, black plum, and sassafras all make an appearance as the wine opens up. Wild strawberries and white pepper grace the finish in this brawny, fruit-forward wine that balances ripe fruit with a lifted acidity and mouth filling tannins. Enjoy now through 2016.

TECHNICAL DATA:

Varietal:

80% Zinfandel, 20% Petite Sirah

Barrel Program:

25% new, 35% 1 year, 40% 2 year

Released: Spring 2013**Cases Produced:** 452**Vineyard Source:**

100% Smokey Ridge Vineyard,
Dry Creek

Harvest Date:

October 7, 2011

UPCOMING EVENTS

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

Sunday, May 26, 2013 – Arista Winery

Annual Memorial Day Weekend Backyard Party

[Buy tickets online](#) for our annual Memorial day Weekend Party on Sunday, May 26th from 12pm to 3pm for \$85 a person. A traditional southern BBQ lunch will be served - featuring a whole roasted pig - plus we will feature our Executive Chef, Tim Kaulfers, and Sous Chef, Russ Sheldon at our backyard pizza oven fired up for flatbreads. We'll have a live blues band performing and celebrate the release of our 2012 Ferrington Vineyard Gewurztraminer, 2011 Ritchie Vineyard Chardonnay, 2011 Mendocino Ridge Pinot Noir, and 2011 Smokey Ridge Vineyard Zinfandel.

Tickets available to A-List Members and general public. Tickets will be limited as even our backyard has a maximum capacity so purchase your tickets now!

August 24, 2013 – Arista Winery

A-List Member Harvest Dinner

Save the date for our 3rd annual A-List Member Harvest Dinner. We invite you to join us for this intimate dinner hosted by the McWilliams Family at our Culinary Pavilion at Arista. This event will feature the late summer harvest from our heirloom organic garden and an exquisite food and wine experience created by Executive Chef Timothy Kaulfers. This six-course meal will be paired with our current release Chardonnay and Pinot Noir wines. Ticket availability will be announced to A-List members by email early Summer 2013. This event will sell out. Please contact the winery with any questions on availability of this special event at (707) 473-0606.

August 30 - September 1, 2013 - Sonoma County

Sonoma County Wine Country Weekend

Save the Date for the biggest weekend in Sonoma and [buy tickets here](#) starting May 16th. Arista will be hosting one of the Friday night dinners and participating in the 33rd Annual Taste of Sonoma at MacMurray Ranch. We hope to see you at this great weekend in wine country!

October 19, 2013 – Arista Winery

A-List Member Fall Pick Up Event

Save the date for the 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 when you place your Allocation orders (from August 19th through September 29th) or by emailing A-List Concierge, [Kim Lapides](#). We feature the wines from the recent 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.

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 Spring Allocation orders when weather in your area is warmer than 75 degrees.

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 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.

While A-List Concierge, Kim Lapidés, is on maternity leave this April - July, please contact Jennifer at the winery for questions on your Allocation orders and shipping. Jennifer also ships many orders for the winery so she is very familiar with these suggestions and wants to make sure you get your wine undamaged. Jennifer can be reached at (707) 473-0606 or jennifer@aristawinery.com.

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 weather conditions in your area permit. 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 Friday May 31st. If you will be visiting the area earlier than this date, please call the winery and speak to Jennifer about arranging to pick up your order early.

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.



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