

# ARISTA WINERY

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

## NOTES FROM WINEMAKER MATT COURTNEY

Hello to everyone from the cellar at Arista, and Happy New Year!

It's been an incredibly exciting year here at Arista. It's been a year of many changes and challenges; but now that harvest is over, it's rewarding to taste through the wines in the cellar and see so much promise.

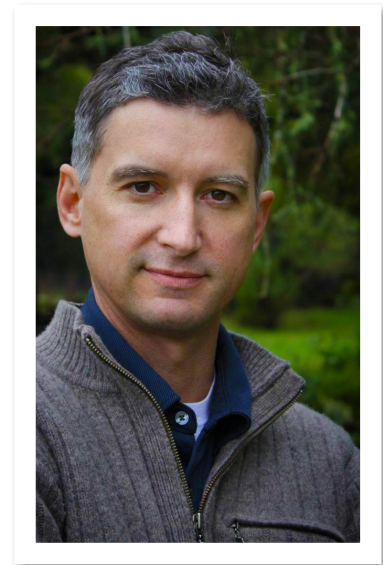
### The 2013 Vintage

2013 is shaping up to be a great vintage. It's always a good sign when the wines are already tasting good so early in their lives. I think we made some very stylish wines this year that walk that fine line between extraction and finesse. I can't wait for you to try them!

The growing season was superb. We enjoyed very mild and even temperatures throughout the summer with few heat spikes. It was (and continues to be) an incredibly dry year, which allowed us to control the water status of the vines from very early on in the growing season. This is critical for the development of flavors, aromas, and phenolics, and allowed us to pick at optimum ripeness.

Harvest began very early (we began picking in mid-August!) which allowed us to bring in fruit quite methodically without being rushed by the threat of rain.

*[Continued...]*



## DATES TO REMEMBER

- January 21st:** Spring Allocation is released
- March 2nd:** Spring Allocation is closed
- March 24th:** Spring allocation wines ship
- April 19th:** Spring pick up event at Arista
- April 19th - May 19th:** Spring allocation wines available for pick up at winery



# NOTES FROM WINEMAKER MATT COURTNEY

(CONTINUED)

Fermentations went smoothly and were carried out completely by native flora from the vineyard – we added no commercial yeast or bacteria of any kind. This allowed for very gentle fermentation curves with a plurality of naturally occurring yeasts and bacteria adding layers of complexity – something that can be lacking when a single, commercially developed yeast or bacteria strain is used.

We're sulfuring the last lots of the season as I write this. We'll now put them to bed for the winter; let them rest, clarify and evolve for some months; and start tasting in earnest and assembling some preliminary blends in the spring.

## **The 2012 Vintage**

We now turn our attention to bottling the remaining 2012 wines: the estate Pinots and the Chardonnays. I held these lots over in barrel until now to give them some extra time to mature and develop.

2012 was a great vintage for Sonoma and Mendocino Counties. We experienced nearly ideal weather during the spring which allowed for an almost perfect "set" after the bloom season which resulted in an above average crop. The streak of great weather continued throughout the summer months as the fruit slowly matured on the vines. Even after several passes through our vineyards to thin crop loads, it was clear to us going into September that the yields would be above average – we just didn't realize how much above average! September and October continued to deliver wonderful amounts of sunshine without excessive heat. We began bringing in fruit the second week of September and slowly began to pick our vineyards through the end of October. Besides the common theme of each vineyard yielding above average tonnage, it also was very clear that the consistency of richness and concentration across vineyards and varietal signaled extraordinary quality potential. Over the past 15 months that potential has become reality and we can say without much question that these wines represent some of the most amazing wines we've had the privilege of making. Our 2012's are silky, supple, big-scale, hedonistic wines. They are dense and delicious, and I hope you find them to be as pleasurable as I do.

## **Looking forward to 2014**

The 2014 vintage should be another exciting one. We will complete our modification of the trellis and training of the Westside Road blocks. We will also be into our second full season of farming the Banfield Vineyard on Martinelli Road with Ulises, where we will be continuing our restoration of that historic property. I know that these steps will result in a continued increase in quality in the wines being made from both sites.

Now all we need is a little bit of rain....

Cheers,  
Matt



# GARDEN AND CHEF UPDATE

Executive Chef and gardener, Tim Kaulfers, continues to harvest from our estate gardens year-around, and he plans his seasonal menus around the garden bounty. Chef Tim has met his goal of almost exclusively using our gardens to provide the seasonal ingredients. With our current menu, featured below, 100% of the produce used is from our garden with the exception of the local mushrooms.

We invite you to make a reservation to taste how estate grown produce and local, seasonal meats are expertly crafted into fine-dining dishes paired with our wines in this tasting experience. Our Food & Wine Experience is offered Tuesday through Saturday at either 11 am or 2 pm by advanced reservation for \$95 a person. Please contact our Director of Hospitality, Leslie Fravel at [Leslie.Fravel@aristawinery.com](mailto:Leslie.Fravel@aristawinery.com) or call (707) 473-0606 to make your reservation.

Heirloom Butternut Squash Soup  
Espelette Crème Fraiche | Leek Ash Blini  
Dungeness Crab

2011 Ritchie Vineyard Chardonnay, Russian River Valley

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Brown Butter Roasted Scallop  
Jerusalem Artichoke Puree | Cauliflower  
Pickled Red Onions | Local Oyster Mushrooms  
2012 Sonoma Coast Pinot Noir

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Cocoa & Black Cardamom Duck Breast  
Savory Quince Jam | Quinoa | Crisp Kale | Parsnip  
Duck Sausage | Black Garlic Duck Reduction  
2012 Russian River Valley Pinot Noir

~

“Steak and Eggs”  
Slow Braised Short Rib  
House Made Cavatelli | Arista Farm Egg  
Brussels Sprouts | Perigord Black Truffles  
2012 Longbow Pinot Noir, Russian River Valley

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Chocolate Sponge Cake  
Petite Sirah Grape & Mission Fig Jam | Vanilla | Cocoa Crumble  
Wyeth Acres Goat Milk Crème Fraiche  
2011 Smokey Ridge Vineyard Zinfandel, Dry Creek Valley





# MEET OUR STAFF

## **Alicia Denton**

This past fall, we added Alicia to our tasting room team. As Chef Tim was about to embark on his busiest week of the year, he noticed that Alicia had a both a degree and experience cooking. Alicia was hired on a Wednesday and walked into the kitchen on Friday evening as the event was starting. Not only did she help Tim skillfully create the dishes for our A-list Member Harvest Dinner, and several private event dinners, but according to Tim, those events were seamless for the behind-the-scenes logistics required to cook our gourmet dishes.

Alicia has continued to help Tim ever since and you may see her both in our tasting room and in the kitchen during your Food & Wine Experience.

## **Taylor Pacurar**

Taylor started off as a restaurant server in San Diego, but after a few visits to Northern California, she knew this was where she belonged. With her strong ties to the vineyards of Anderson Valley, the infinite possibilities of the wine industry beckoned. Research into wineries known for producing finely crafted Pinot Noir wines lead her to Arista. Through her visits she was excited to find that Arista's passion for wine was complimented by a strong sense of family, and was thrilled when the opportunity to work at the winery was presented to her. With her enthusiasm to learn and her engaging personality, Taylor strives to ensure that your tasting experience is a memorable one.



*Alicia and Taylor hand-harvesting some estate Pinot Noir from the 2013 harvest*



## **Kevin Frisch**

Kevin's love for wine began long ago with his many years working as a waiter in high-end restaurants in Austin and Houston. Kevin has also lived in Sonoma County for years and after visiting over 100 wineries, he finally decided it was time to work in a tasting room. Considering his favorite wine is Russian River Pinot Noir, Arista was a perfect match. As a host in the tasting room, Kevin always has a smile on his face and makes it his pleasure to leave a smile on yours as he walks you through our list of wines and the story of Arista. He is a wealth of knowledge on wineries, restaurants and scenic spots to visit when you are in the area.

# UPCOMING EVENTS

Remember to check out our website for the latest information on all 2014 events for A-list members [here](#).

March 21-22, 2014 - Hotel Healdsburg

## **Pigs and Pinot**

We invite you to join Arista Winery at the ninth annual Pigs & Pinot event at Hotel Healdsburg where Charlie Palmer hosts a series of dining and education events featuring the world's best Pinot and pork pairings. The two day event kicks off with the famous Friday night event where guests can sample 60 Pinot Noir wines served with a variety of pork dishes. [Check out their website](#) for availability of tickets for this year's event.

April 4-5, 2014 - Destin, Florida

## **Chi Chi Miguel Throwdown**

Mark McWilliams and Arista Winery co-host this auction event with other wineries and celebrity chefs to raise money for a great cause. For tickets and more information, visit [chichimiguel.com](http://chichimiguel.com)

April 19, 2014 - Arista Winery

## **A-List Member Spring Pick Up Event**

You are invited to join us at our A-List Member Spring Pick Up event on Saturday, April 19, 2014 from 11:00 am to 3:00 pm. This complimentary event is open to A-List Members only and does require advanced reservation. You can RSVP by choosing "Spring Pick Up Event RSVP" in the "Shipping Options" box when you place your Spring Allocation orders or by emailing A-List Concierge, [Kim Lapidés](#). We will feature the wines in the Spring Allocation paired with food by Executive Chef, Tim Kaulfers. Join us for a beautiful day on the estate with music and the McWilliams family.

May 24, 2014 - Arista Winery

## **Memorial Day Weekend Backyard Party**

Save the date for our annual Memorial Day Weekend lunch and party. We will continue to choose a fun food to feature for the event, pour a great selection of Arista wines, have a lively band and host a great party to kick-off summer! Tickets will be announced to A-List members by email and be available for sale on our website starting in April.

August 1, 2014 - Arista Winery

## **A-List Member Harvest Dinner**

Save the date for our 4th annual A-List Member Harvest Dinner hosted by the McWilliams Family. Tickets will be announced to A-List members by email and will sell out quickly. Please contact A-List Concierge, [Kim Lapidés](#) if you want to plan your trip out to the Russian River Valley and secure seats to this great annual event.



## *2013 Ferrington Vineyard Gewurztraminer*

The 2013 Ferrington Vineyard Gewurztraminer is a rich, layered wine that is at the same time unctuous and lively on the palate. The traditional Alsatian descriptors of ripe pear, lychee, and melon burst from the glass in this very expressive wine. On the palate, the wine is dense yet balanced, with a cleansing acidity carrying flavors of white peach nectar, limeade, and panna cotta. An earthy, mineral note adds a layer of complexity, and rounds out a long, supple finish. Enjoy this wine now and over the next 3-4 years.

### TECHNICAL DATA:

**Varietal:**

100% Gewurztraminer

**Vineyard Source:**

100% Anderson Valley,  
Ferrington Vineyard

**Barrel Program:**

25% neutral barrel, 75% stainless

**Released:** Spring 2014

**Cases Produced:** 300



## *2012 Russian River Valley Chardonnay*

The 2012 Russian River Valley Chardonnay is a blend of three vineyards in the appellation: El Diablo, Ritchie, and Banfield. The majority of the vineyards in this blend are 35 years or older, and the combination of old vines, ideal growing conditions and unique terroir produces an exemplary wine that demonstrates the full potential of the Russian River Valley.

The oak influence is minimal, which allows the fruit to be showcased in this blend. On the nose, wet rocks, lemon oil, and a hint of burnt matchstick emanate from the glass. On the palate, the wine shows great balance and minerality, with juicy lemon-lime flavors persisting through a long finish. Enjoy this wine now and over the next 3-4 years.

### TECHNICAL DATA:

**Varietal:**

100% Chardonnay

**Vineyard Source:**

50% Banfield Vineyard,  
40% Ritchie Vineyard,  
10% El Diablo Vineyard  
Russian River Valley Vineyards

**Barrel Program:**

15% new, 15% 1 year, 70% 2-3 year

**Released:** Spring 2014

**Cases Produced:** 550



## *2012 Sonoma Coast Pinot Noir*

The 2012 Sonoma Coast Pinot Noir is a true expression of a great vintage in Sonoma. The wine is a blend of our Sonoma Coast Pinot Noir vineyards, and boasts a nose of cinnamon, ripe raspberries, and freshly-turned soil. A light touch of oak comes across as freshly-baked pie crust or fresh pastry. On the palate, a note of strawberry preserves drives a broad and supple mid-palate. The finish is persistent, and boasts a pleasant mix of juicy and savory components. Enjoy this wine now or over the next 3-4 years.

### TECHNICAL DATA:

**Varietal:**

100% Pinot Noir

**Vineyard Source:**

100% Sonoma Coast

**Barrel Program:**

10% new, 10% 1 year, 80% 2-3 year

**Released:** Spring 2014**Cases Produced:** 1614

## *2012 Russian River Valley Pinot Noir*

The 2012 Russian River Valley Pinot Noir is a compelling mix of fruit and minerality. The nose is melange of crushed raspberries, wet granite, pine needle, and ripe bing cherry. The cherry component continues on the palate and is accompanied by a fresh black plum note and an iron-like minerality. Firm tannins carry the rich and savory finish. A mouth-watering salted caramel component balances the broad, ripe-fruit core for a lengthy 45 second finish. Enjoy this wine now or over the next 4-5 years.

### TECHNICAL DATA:

**Varietal:**

100% Pinot Noir

**Vineyard Source:**

100% Russian River Valley

**Barrel Program:**

20% new, 50% 1 year, 30% 2-3 year

**Released:** Spring 2014**Cases Produced:** 619

## *2012 Longbow Pinot Noir*

The 2012 Longbow Pinot Noir is a barrel selection chosen from our best 2012 Russian River Valley Pinot Noir lots, and represents some of the best vineyard blocks, clones, and coopers from the vintage. The wine possesses aromas of bright cherry, roasted chestnut, and spicy, toasty oak. On the mid-palate, a firm acid backbone supports flavors of cherry compote, Red Hots, cola, and cherry pie filling. A pleasant level of tannic grip and bright acid carries a long, clean finish. We recommend enjoying this wine over the next 5-7 years.

### TECHNICAL DATA:

**Varietal:**

100% Pinot Noir

**Vineyard Source:**

100% Russian River Valley

**Barrel Program:**

35% new, 35% 1 year, 30% 2-3 year

**Released:** Spring 2014**Cases Produced:** 390



## *2012 Bacigalupi Vineyard Pinot Noir*

As in most vintages, a note of wild strawberries pervades the nose and the palate of the 2012 Bacigalupi Vineyard Pinot Noir. On the nose, an attractive aroma of grilled bread and grilled ribeye compliments the fruit. On the palate, a vein of cranberry and lifted acid blends with a note of wild strawberry preserves on buttered brioche. This wine bridges New World with Old World, juxtaposing ripe red fruits with elevated acids and a captivating stem-y, turned-earth quality on the finish. We recommend enjoying this wine over the next 5-7 years.

### TECHNICAL DATA:

**Varietal:**

100% Pinot Noir

**Vineyard Source:**

100% Bacigalupi Vineyard,  
Russian River Valley

**Barrel Program:**

25% new, 10% 1 year, 65% 2-3 year

**Released:** Spring 2014**Cases Produced:** 158

## *2012 Mononi Vineyard Pinot Noir*

The 2012 Mononi Vineyard Pinot Noir exhibits a nose of candied red fruits, lavender, cinnamon stick, baking spices, and caramelized sugar. On the palate, cola, tart cherries, and black plum dominate. As the wine opens up, a wild berry and black cherry component emerges in the flavor profile, with a floral, rose petal perfume developing on the nose. Good grip and a mild tartness carry the pleasantly structured finish. We recommend enjoying this wine over the next 6-8 years.

### TECHNICAL DATA:

**Varietal:**

100% Pinot Noir

**Vineyard Source:**

100% Mononi Vineyard,  
Russian River Valley

**Barrel Program:**

35% new, 15% 1 year, 50% 2-3 year

**Released:** Spring 2014**Cases Produced:** 270

## *2012 Toboni Vineyard Pinot Noir*

The 2012 Toboni Vineyard Pinot Noir has a classic Russian River Valley nose of ripe raspberries and cola. It is a medium bodied Pinot Noir with pleasantly grippy tannins balanced by ripe red fruits. On the palate, notes of raspberry preserves and black cherry are accompanied by notes of dried herbs and a light oak treatment. The mid-palate is rich and supple; medium+ tannins carry a long finish. We recommend enjoying this wine over the next 6-8 years.

### TECHNICAL DATA:

**Varietal:**

100% Pinot Noir

**Vineyard Source:**

100% Toboni Vineyard,  
Russian River Valley

**Barrel Program:**

30% new, 15% 1 year, 55% 2-3 year

**Released:** Spring 2014**Cases Produced:** 300



# ADDITIONAL INFORMATION

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

## ORDERING

The best way to place your order is at [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 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. Use the "Keep Shopping" button to add 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. All orders will ship UPS Ground on Monday March 24th. We will look at Arizona, Texas, Florida and other states affected by heat to ship earlier if needed. 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 April 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 April 19th Spring Pick Up Event, choose the "Spring Pick Up RSVP" option in the "Shipping Options" box.
- If you are unable to make the Spring Pick Up Event, but you want to pick up your order between April 19th and May 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.



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