

ARISTA WINERY

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

NOTES FROM WINEMAKER MATT COURTNEY

In the Vineyard

The new growing season is in full swing here in Sonoma, and we already have several inches of new growth in the estate blocks.

The established Pinot blocks have been steadily improving since we began our new farming approach two and a half years ago, and they look better than they ever have. Vine nutrition, along with nutrient availability in the soil, has been a big focus for us, and the vineyard is looking incredibly healthy.

We've converted the training system to Guyot simple, and the vines have really responded well. It's a very straightforward system, with a single cane for each vine, which appeals to my minimalist sensibility. We're seeing very uniform bud break and early shoot growth across these older blocks, and very uniform fruitfulness with virtually every shoot containing two clusters. Cane thickness and internode length (bud spacing on the cane) is also very uniform, which will translate into even growth throughout the vineyard during the season.

Our trellis in the vineyard has also undergone some modification. With the improvements we've made to vine nutrition and irrigation, we have a less vigorous vineyard now. Therefore, we have less canopy to try to spread out and prop up in the vineyard. We've been able to scale back to a modified VSP (vertical shoot positioning) system with just one small crossbar at the top of the trellis. We've also dropped the fruiting wire down about 6 inches. This all allows us to have a very uniform but slightly taller single panel of canopy that catches exactly the amount of sunlight we need to perfectly ripen the crop.

You've probably noticed that I use the word "uniform" quite a bit in describing the vineyard. Uniformity
[Continued...]

DATES TO REMEMBER

- April 15th:** Allocation is open
May 16th: A-List Member Spring Pick Up Event at Arista
May 17th: Allocation is Closed

Please see our [Shipping Information page](#) for shipping timeframes and the two pick up options.



NOTES FROM WINEMAKER MATT COURTNEY

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is an important concept for our style of viticulture. The goal is to have a high percentage of clusters at the same level of ripeness in each section of the vineyard at harvest. In this way, we're able to zero in on a precise flavor and texture profile for each lot. We capture every cluster at its peak of flavor, complexity, aroma, and balance.



Matt Courtney and our Vineyard Consultant Mark Greenspan planning for the 2015 vintage

In the Winery

We use these farming concepts both in our estate vineyards, and when working with our grower-partners. You'll see the results of this philosophy in the wines being offered in this release.

The Gewürztraminer is precise and floral. It is complex and fruity, without being either oily or bitter. It's a tightrope walk of being expressive and varietally correct, without having to be overdone. The very cold, stainless steel fermentation preserves intensity and freshness, while the addition of a single neutral barrel adds an aspect of depth and complexity.

The Chardonnays are brilliantly clear, and packed with complexity, nuance, and minerality. The wines are 100% barrel fermented in French oak. These very slow fermentations occur in a cold cellar, and are carried out exclusively by the native yeast and bacteria strains that come in on the clusters from the vineyard. It is not uncommon for these native ferments to take a full year to complete.

The Pinots are also made using only native yeasts and bacteria. The wines are aged in French oak barrels made by a very few of our favorite coopers. We use mostly neutral barrels to age Pinot noir, with 25% to 40% new barrels in the mix to add silkiness to the palate and complexity on the nose. The wines are largely left alone to develop in the barrel, and are racked exactly one time the day before bottling. The wines have intense fresh fruit, spice, earthiness, and depth.

The Zins are made exactly like Pinot noir. The goal being to capture and preserve as much of the flavor and aromatics as possible. The wines are racked once to assemble the components the day before bottling - one year after harvest. The 2013 Smokey Ridge Zinfandel has a barrel of Petite Sirah in the blend, which adds intensity to an already explosive palate of blue and black fruits, smoke, and grilled ribeye.

2013 and 2014 have been two absolutely excellent growing seasons, and 2015 has started out very well. We've worked hard to capture all of the potential from this great collection of vineyards in these outstanding vintages. I hope you're enjoying the wines.

Cheers,
Matt Courtney

UPCOMING EVENTS

Remember to check out our website for the latest information on all 2015 events for A-list members [here](#).

May 16, 2015 - Arista Winery

A-List Member Spring Pick Up Event

We invite A-List members to join us for our Spring Pick Up event on Saturday, May 16, 2015 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 when you place your January or April Allocation order by selecting the "Spring Pick Up Event RSVP" option in the "Shipping Options" box. You can also RSVP by emailing A-List Concierge [Kim Lapides](#) before May 1, 2015. This event features the wines in the January and April Allocations paired with appetizers by our Executive Chef, Timothy Kaulfers. Join us for a beautiful day on the estate with music and the McWilliams Family.

August 1, 2015 - Arista Winery

A-List Member Harvest Dinner

Save the date for our 5th annual A-List Member Harvest Dinner hosted by the McWilliams Family and Winemaker, Matt Courtney. Tickets will be announced to A-List members in June by email and will sell out quickly. Please contact A-List Concierge [Kim Lapides](#) if you want to plan your trip to the Russian River Valley and secure seats to this great annual event before June. Executive Chef Timothy Kaulfers creates and executes an amazing multiple course meal from estate garden ingredients that you should not miss!

October 17, 2015 - Arista Winery

A-List Member Fall Pick Up Event

Save the date for our Fall Pick Up event on Saturday, October 17, 2015 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 when you place your August Allocation order by selecting the "Fall Pick Up Event RSVP" option in the "Shipping Options" box. You can also RSVP by emailing A-List Concierge [Kim Lapides](#) before October 1, 2015. This event features the wines in the August Allocations paired with appetizers by our Executive Chef, Timothy Kaulfers. Join us for a beautiful day on the estate with music and the McWilliams Family.

Arista Food and Wine Experience

Executive Chef and gardener Timothy Kaulfers continues to get rave reviews of the Arista Food & Wine Experience – a five course food and wine pairing overlooking the estate vineyards and the Russian River Valley. The experience is only offered to our A-List members by advanced reservation. The cost is \$135 per person which includes tax and gratuity. To book or inquire about availability, please call the winery and ask for Beth Peacock at (707) 473-0606 or email her at beth@aristawinery.com

GARDEN AND CHEF UPDATE

How To Make A Puree (like a Pro)

This time of year is always beautiful at Arista with bud break, green grass and the leaves back on the trees. It is a tricky time in the garden as you hold on to the last bit of winter crops, wait for spring vegetables to start producing and look forward to the busy summer and harvest time creeping up on you. Yet I always have a ton of root vegetables and other items that are perfect to make purees. This is one of my favorite ways to incorporate different vegetables into dishes almost like a sauce. I am going to walk you through the steps that I take to make a perfect puree that will help you elevate any meal you decide to create at home into a restaurant quality dish!

I often get asked, “What are the tools you couldn’t live without in the kitchen?” My response is almost always, a VitaMix Blender and a chinois (china cap/conical sieve). These tools are not imperative but are a giant help when attempting to make a silky smooth puree or soup. So aside from those few (expensive tools) all you need are a ladle, saucepan, knife, cutting board and vegetable peeler. I am going to use celery root/aka celeriac as the example here because it pairs ridiculously well with the 2013 Chardonnay wines from our Spring 2015 Allocation. But this recipe can be used for a variety of vegetables, including parsnips, rutabagas, turnips, sunchokes, cauliflower and even mushrooms.



The most important trick in this recipe is the ratio of liquid to vegetable. It is hard to measure them the same way so the rule of thumb here is to make sure that whatever is being cooked is just covered with the liquid, milk and cream in this case, before you start to cook it.

Celeriac Puree by Executive Chef Timothy Kaulfers

2 to 3 medium/large celery root/celeriac bulbs (peeled and small diced)

3 cups nonfat milk

1 cup heavy cream

¼ stick unsalted butter

1T kosher salt

1 small shallot (peeled and diced, optional)

Step One

Slowly melt your butter in the pan. You are trying to create brown butter which has a very delicate hazelnut smell. When done right, it should be brown and not black. At this point if you like you can add the shallot. When deciding what size pan to use, if you ask yourself, "Is this pan big enough?" it's probably not and go with the next size up. You'll thank me when you avoid a boil over.

Step Two

Allow the shallot to cook for 2-3 minutes. Then add your peeled and diced celery root. Note: Vegetables can be pre-roasted in an oven to speed up the process and develop a more roasted flavor.

Step Three

Pour in your milk and cream, making sure that there is enough liquid to just cover the celery root. The use of nonfat helps highlight the vegetable flavor, and the cream can be completely eliminated as it is only used to add a layer of luxuriousness. Allow to cook for 20-25 minutes or until tender.

Step Four

Now for the blending: to ensure a proper ratio strain off the liquid and reserve on the side. Place just the celery root in the blender and add half of the liquid. Begin to puree and add liquid as necessary to allow the puree to spin. Too much liquid will produce a very thin puree which is impossible to fix. This is one of the most important steps. Puree until smooth, 1-2 minutes and add your salt.

Step Five

Place the chinois over a steady bowl or container. Pour your puree into chinois and push through with small ladle. At this point you want to check for seasoning, add more salt if necessary and you are ready to go! Use immediately or reserve and refrigerate for up to 1 week.

SAVE THE DATE: JULY 28 - AUGUST 9, 2016

Arista is cruising the Mediterranean and we would love for you to join us!

Look inside your Spring Allocation shipment for more information about our Summer 2016 wine cruise trip with Food & Wine Trails. More details to come but here is what you should know so that you can mark your calendars.

Where: Venice to Barcelona

When: July 28 – August 9, 2016

We are currently finalizing all the details, but we can tell you that there will be private parties exclusive to our A-List Members, a special winemaker's dinner paired with Arista wines, onboard seminars and tastings led by Mark McWilliams, and optional excursions to top wineries in two of Europe's premier wine regions—Tuscany and Châteauneuf-du-Pape.

We can't wait to share this unforgettable experience in the Mediterranean with you. There are a limited amount of spots available so please save the date now and look for more information to secure your room. This promises to be a once in a lifetime wine lover's dream vacation.



2013 Russian River Valley Chardonnay

The 2013 Russian River Valley Chardonnay combines a rich, broad palate of toasted brioche, lemon butter, and grilled peach with a balancing structural component of flint and wet rocks. As it opens in the glass, notes of lemon oil and chamomile add a layer of complexity. The wine has great tension, with medium+ acidity supporting a long finish. Drink 2016 through 2026.

TECHNICAL DATA:

Varietal:
100% Chardonnay

Vineyard Source:
Banfield Vineyard,
Ritchie Vineyard

Barrel Program:
30% new French oak, 70% neutral barrels

Released: Spring 2015

Cases Produced: 362



2013 Banfield Vineyard Chardonnay

The Chardonnay blocks in Banfield Vineyard are some of the coolest sites we work with. The vineyard sits in a protected pocket of the Russian River Valley that collects cool air in the mornings, and warms up slowly only when the morning sun peeks over the surrounding hills. This unique microclimate is expressed quite transparently in the wine with delicate, sweet floral notes prevailing on the nose, and an elegance, lightness, and minerality driving the palate. Aromas of lime curd, orange blossom, wet granite, and baking spices emanate from the glass. The wine is silky on the mid-palate, with notes of pear skin, spiced pear, and lemon oil carrying the long finish. Drink 2015 through 2025.

TECHNICAL DATA:

Varietal:

100% Chardonnay

Vineyard Source:

100% Banfield Vineyard

Barrel Program:

40% new French oak, 60% neutral barrels

Released: Spring 2015

Cases Produced: 163



2013 Sonoma Coast Pinot Noir

Dark garnet in color, rich and broad on the palate, the 2013 Sonoma Coast Pinot Noir is a delicious expression of the beautiful 2013 vintage. Blended from a selection of our Sonoma Coast vineyards, the wine expresses notes of earth, black cherries, and rhubarb. Tangy acidity accompanies a raspberry compote note on the mid-palate. A minimal oak profile adds an element of grilled meat and caramelized sugar to the fruity, medium length finish. Drink 2015 through 2022.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Vineyard Source:

100% Sonoma Coast

Barrel Program:

30% new French oak, 70% neutral barrels

Released: Spring 2015

Cases Produced: 610



2013 U.V. Lucky Well Vineyard Pinot Noir

The 2013 UV Lucky Well Pinot Noir is a vibrant expression of Pinot Noir from the ridge that separates the Sonoma Coast from the Russian River Valley. Not surprisingly, the wines from this ridge tend to have qualities that are typical of both the coast and the Russian River Valley: intense, bright, wild berry notes brought about by the cooling influence of the Pacific, and a broad, rich silkiness and complexity characteristic of the interior valley. This wine is no exception. Notes of spiced cherry compote, caramelized sugar and orange zest adorn the nose of this tightly knit wine. The palate is rich and dense, and is balanced by tangy acidity and firm tannins. Flavors of fresh Burlat cherries and wild blackberries mingle with an earthy note of crushed granite for a full minute on the finish. Drink 2016 through 2026.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Barrel Program:

40% new French oak, 60% neutral French oak

Vineyard Source:

100% Lucky Well Vineyard

Released: Spring 2015

Cases Produced: 153



2013 Smokey Ridge Vineyard Zinfandel

The 2013 Smokey Ridge Zinfandel is a dark and layered wine that marries an abundance of black fruit and spice with mouth-filling tannins. Black cherry, blackberry reduction, and fresh blueberries are juxtaposed with notes of spiced meat, smoked ribs, molasses, and barbecue. The hillside location of this vineyard, and the addition of a touch of Petite Sirah, lend the wine the firm structure and grippy tannins that support the copious amount of dark fruit that persists through a minute-long finish. Drink 2016 through 2026.

TECHNICAL DATA:

Varietal:

95% Zinfandel, 5% Petite Sirah

Barrel Program:

40% new French oak, 60% neutral barrels

Vineyard Source:

100% Smokey Ridge Vineyard

Released: Spring 2015

Cases Produced: 523



2014 Ferrington Vineyard Gewürztraminer

The 2014 Ferrington Vineyard Gewürztraminer has a pretty nose of fresh cut yellow peach, white flowers, and the varietally typical lychee. On the palate, the wine possesses great balance with a pleasant minerality, medium acidity, and a barely perceptible sweetness all in harmony with flavors of asian pear and peach nectar. Drink now through 2020.

TECHNICAL DATA:

Varietal:

100% Gewurztraminer

Vineyard Source:

100% Ferrington Vineyard

Barrel Program:

85% stainless steel, 15% neutral barrels

Released: Spring 2015

Cases Produced: 190



2014 Vonarburg Vineyard Riesling

2014 is the first release of the Vonarburg Vineyard Riesling. This small vineyard in the Anderson Valley was planted for us by the same team that farms our Ferrington Vineyard fruit, and is finally bearing a commercial sized crop. This dry Riesling has a pretty nose of fresh cut melon, white pepper, and flinty minerality. On the palate, notes of stone fruit, white peach, and lime zest are lifted and carried by a firm, mouth-watering acidity through a clean and refreshing finish. Drink 2015 through 2023.

TECHNICAL DATA:

Varietal:

100% Riesling

Vineyard Source:

100% Vonarburg Vineyard

Barrel Program:

90% stainless steel, 10% neutral barrels

Released: Spring 2015

Cases Produced: 188

SHIPPING SPRING 2015 ALLOCATION WINES

When will I receive my wine?

The ship date of your order will depend on the shipping method chosen, weather across the country and specifically where you live. Before processing your order for shipping A-List Concierge, Kim Lapidès, will confirm your weather is moderate and email you with the ship date in the subject line of the email so you can plan to sign for delivery. Please look out for this confirmation email so you can reply if the ship date does not work for you.

FedEx Cold Chain Orders:

FedEx Cold Chain shipping does not start for the 2015 season until May 18th for the southern part of the country and June 1st for the northern part of the country. If you choose the FedEx Cold Chain shipping method for your order, you can expect your delivery the week of May 25th for the southern part of the country and the week of June 8th for the northern part of the country.

How Fed Ex Cold Chain Shipping Works:

The FedEx Cold Chain shipping method transports and stores your wine (during the evening and weekends) at a stable 55 degree temperature until it reaches one of five hub stations throughout the United States. The cities with hubs include Dallas, Atlanta, Orlando, Chicago and Newark. From the hub, FedEx Overnight Service picks up the shipment for overnight delivery to you. If you ship to a business address, delivery is done before 10:30 AM. If you ship to a home address, delivery is before 12:00 PM. Shipments leave California on a Friday and are delivered to Midwest states by Tuesday and East Coast states by Wednesday. FedEx rates are based on the distance of the delivery address from the nearest hub. Please be aware that if you live far from one of the above five hubs, this shipping method may not necessarily make sense for you due to the financial cost and the time in a regular FedEx truck for the final leg of the trip. However if you live close to the hub, you have that guarantee that your wine has been cold transported for the mass majority of the trip.

UPS Ground Orders:

With this Spring Allocation, all UPS Ground orders submitted will be processed as weather allows. We will only ship to you via UPS Ground if your weather is below 80 degrees. If you want your wine shipped this spring and you live in a warm weather region, please pick the FedEx Cold Chain shipping method or contact Kim Lapidès to have your wine shipped 2 Day Air with cold packs included in the shipment. West Coast states do get delivered in two days via UPS Ground so Kim will add cold packs in your shipment if weather requires this. Cold packs do keep your wine cool for two days.

“Spring Pick Up Event RSVP” Pick Up Option:

Orders submitted with the “Spring Pick Up Event RSVP” option will automatically receive an event confirmation email before the May 16th Pick UP Party as your order includes a 2 person RSVP. This complimentary event is open to A-List Members only from 11 am to 3 pm on May 16th and does require advanced reservation. This event features the wines from the January and April Allocations paired with appetizers by our Executive Chef, Timothy Kaulfers. Join us for a beautiful day on the estate with music and the McWilliams Family.

“Pick up at Arista” Pick Up Option:

Orders submitted with the “Pick Up at Arista” option will be available for pick up starting May 18th. If you are visiting Arista before this date, please arrange an early pick up with Kim before your visit.

How do I protect my wine during shipping?

Besides choosing the appropriate shipping method for where you live, choosing a shipping address where an adult can sign for delivery on the first attempt so that the wine is not making multiple trips around town on a non-temperature controlled truck on warm day is also extremely important.

Remember you can have your order shipped directly to a nearby UPS Customer Center where they sign for the delivery on your behalf and you pick it up at your earliest convenience. There is no additional charge for this arrangement and the wine should arrive in the early hours of the day when weather is at it's coolest. Please note you are responsible for tracking delivery and picking up as soon as possible as we do not know the storage conditions. These locations only hold for a maximum of 5 business days before returning the wine to us.

We are not responsible for re-direct fees (that occur for changing the shipping address after the wine leaves California), returned and re-shipping fees if you miss delivery on this order.

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. 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.

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.

SHIPPING YOUR WINES

Detailed information on shipping options and pick up option for your Spring 2015 Allocation order can be found on our [Shipping Arista Wines](#) page of this newsletter.



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