

ARISTA WINERY

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

NOTES FROM WINEMAKER MATT COURTNEY

Just Rain, Baby!

It's mid-December here in the Russian River Valley, and we've been enjoying some much-needed rain in recent weeks. We certainly need more, and the worst drought California has seen in many decades is certainly not over, but this early winter burst sets us off to a good start for the rainy season. Ideally, we will get all of the rain we need before the vines start to wake up in the spring – wintertime rain is crucial for viticulture, springtime rain can cause problems for growers. But for the time being, everyone is happy to see it finally rain again in California.

A Note on Wine Philosophy

By way of introducing the 13s, let me touch briefly on the thinking behind the winemaking. The philosophical approach to our winemaking is precision and minimalism. We sample a vineyard five to ten times before we pick, and when we pick, a vineyard is almost always "micro-picked" block by block – sometimes even row by row. We harvest the grapes at night when the fruit is cold and fresh, and we add nothing to the juice or wine throughout its life in our cellar except for tiny amounts of sulfur. That means the only ingredients in the bottle are grape juice and sulfur – literally. All of our fermentations are done with the native strains of yeast that come in on the grapes from the vineyard. *I firmly believe that this method of winemaking preserves and expresses the identity of the great vineyards we source better than any other.* And while it is a very risky method (all kinds of things can go sideways without the safety nets of commercial yeast, bacteria, etc.), it results in wines of exquisite nuance, elegance, and transparency when it is executed successfully.

[Continued...]

DATES TO REMEMBER

January 14th:	Allocation is open
February: 15th:	Allocation is closed
Beginning February 27th:	Allocation orders Ship
May 16th:	Allocation Pick Up Event at Arista

Please see our [Shipping Information page](#) for more details on these above dates.



NOTES FROM WINEMAKER MATT COURTNEY

(CONTINUED)

The other pillar of our technique is the concept of capturing the maximum potential of the vineyard and vintage. We spend so much time in the vineyards making sure that the fruit is as perfect as it can be, once we pick it and bring it to our cellar, the job becomes preserving as best we can the potential that we and our growers have maximized in the grapes.



Winemaking team left to right - Ray, Matt, Cory, Gordon & Andy

That is where precision and minimalism come in.

Every addition or wine movement, while having a purpose, has its cost on wine quality as well. That is why we keep those to an absolute minimum. In our cellar, the juice is put carefully into French oak barrels during harvest, and then racked exactly one time the day before bottling a year later as finished wine. The fewer times we move the wine, handle the wine, “manipulate” the wine, the more of the natural and intrinsic quality of the wine we capture in the bottle.

Vintage 2013

If there is any gratifying element to bottling, it is the satisfaction one experiences when it is over! That will be especially true of this January bottling since it will be the final wines from the incredible 2013 vintage.

It's no secret that we've had a dry couple of years in the North Coast, and the winter of 2012/2013 was exceptionally dry. The dry soils, combined with an early spring, lead to one of the earliest bud-breaks I've seen in Sonoma. The growing season was characterized by dry, warm conditions, and stayed two to three weeks ahead of normal all the way through harvest. In fact, we started picking grapes in mid-August – the earliest I've ever picked!

Growers don't like too much excitement during the growing season. We prefer very even, uneventful vintages – no heat spikes, no cold spikes, no storms that come too late or too early, no surprises. The more even, moderate, predictable the weather, the happier we are. In a way, the more boring the growing season, the more exciting the wines. And apart from the earliness of the year, we had a very predictable season with excellent, even ripening across all regions of the North Coast in 2013.

Exceptionally even ripening allowed us to pick in a very precise manner. Every block in every vineyard was picked exactly when we wanted. The result is impeccably balanced wines that have energy, density, polish, and elegance. These are not simple quaffers that will fade in a few years time. These are nuanced, tightly-knit wines that are packed with complexity and are built to last.

Thanks so much for reading, and I sincerely hope you enjoy the wines! I hope to see all of you, our loyal A-List members, at one of our events at the estate in the coming months. Cheers and Happy New Year!

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

This winter holiday I enjoyed the much needed rain, a slower pace of life and extended time with family. The record rains were welcomed for both the gardens and vineyards as they filled up our water supply for summer. The busy season being over also allows me to take time for menu development, experimentation and preparation for spring and summer plantings in the greenhouse and garden. Further activities in culinary exploration included mushroom foraging on the estate, hoshigaki (traditional Japanese method of air drying persimmons) and a Jersey boy's successful attempt at homegrown ground corn magically transformed into southern style cornbread. In the garden, just this week we will be sowing the first tomato seeds!

December for me was a great time because my wife Nicole and I had our first child in late September and having baby Alejandro in the house for his 1st Christmas was too much to handle. Christmas trees, pictures with Santa, and visits from first time aunts, uncles, grandmas, and great grandmas were fabulous. My wife's grandmother, Amelia spent a week with us. I was able to share my home kitchen with her with a pencil and pad in my hand as I catalogued 5 of her classic Cuban dishes including her Arroz con Pollo, Frijoles Negros, Ropa Vieja (braised shredded skirt steak with sofrito) Arroz con Leche (Rice Pudding), and Spanish style empanada!



Another special time for my family was getting to cook with my 86 year old grandmother Lika. She is from a small town in northern Spain called Chaus de Limia in the province of Galicia. Lika prepared traditionally made octopus on Christmas Eve and Caldo Gallego for New Years. In September I planted collard greens in anticipation of making Caldo Gallego, a classic hearty soup dish from Galicia. I gave Lika a tour of the vegetable gardens culminating with the harvest of the collards, where she quickly schooled me on what I was doing wrong! The soup was prepared for a New Years feast for friends and family along with some other traditional Spanish dishes such as Tortilla Espanol, Flan and another custard dessert called Natilla. In the spirit of the holidays, I would like to pass along one of these wonderful recipes.

RECIPE FOR CALDO GALLEGO FROM TERESA FERNANDEZ

For the broth

One 6 to 8 pound Smoked ham

2 Large or 4 small ham hock/trotters

1 pound Spanish Style dried chorizo

½ pound whole piece of bacon

optional, one ham bone or smoked pork pieces (more flavor the better)

enough water to cover all pork pieces in a stock pot

1. Combine all of these ingredients, and slowly bring them to a slow rolling boil. Allow the pork to cook for about one hour and then carefully remove the meat and allow it to cool, covered in a large plate/bowl to prevent it from drying out. Best done in a fridge, cool garage or outside depending on the weather.
2. While the broth is cooking get started on your vegetable prep.

For the Vegetables

3 to 4 pounds of collard greens, ribbed, cleaned and coarsely chopped

2 to 3 pounds russet potato, peeled and cut into spoon sized pieces

1 to 2 cans of cannellini beans (or white bean or your preference, canned used here for convenience)

Optional diced turnips or root vegetables, onions etc...

Salt to taste

1. After the meat is removed, add your collards cook for 20 minutes
2. Add the potato and beans, allow to cook until tender another 20/30 minutes



To serve the dish, you reheat the meat in the broth and remove it. Slice the ham chorizo, pick the meat off the ham hock bones and either add it back to the soup in small pieces or serve on a side plate. This dish is a peasant's dish that is commonly eaten with a hearty rustic loaf of bread and a bottle of red wine. I would suggest pairing this special dish with a special wine from the estate, either the 2012 Harpers Rest Pinot Noir or 2012 Two Birds Pinot Noir!

As in many rustic dishes, it always seems that it tastes better the next day. This is the crazy truth for Caldo Gallego, great the first day even better the next.

Serves 8 to 10



2013 Anderson Valley Pinot Noir

The 2013 Anderson Valley Pinot noir is a vibrant ruby-colored wine that is an explosive expression of fresh berries on the palate with an accompaniment of cola and sweet spice on the nose. Notes of clove, black pepper, and raspberry liqueur unfold in the glass over time. The bright acid backbone, a hallmark of the Anderson Valley, supports a long and intense finish of freshly picked wild raspberries. Drink 2016 through 2026.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Vineyard Source:

100% Anderson Valley
appellation

Barrel Program:

30% new barrels, 70% neutral barrels

Released: January 2015

Cases Produced: 425



2013 Mendocino Ridge Pinot Noir

The 2013 Mendocino Ridge Pinot noir is a dark and complex expression of this high elevation appellation on the border of Sonoma and Mendocino counties. The nose has an organic quality, with damp soil, Herbes de Provence, cinnamon stick, espresso, and spiced apples. The high elevation of this appellation reveals itself on the palate with a tangy acidity and pleasantly grippy tannins. Flavors of black cherry and strawberry soda emerge as the wine opens up. Drink now through 2023.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Vineyard Source:

100% Mendocino Ridge
appellation

Barrel Program:

35% new barrels, 65% neutral barrels

Released: January 2015

Cases Produced: 404



2013 Russian River Valley Pinot Noir

The 2013 Russian River Valley Pinot noir shows a classic Pinot nose of forrest floor and ripe raspberry immediately upon pulling the cork. As it opens up, a cola note, and aromas blue and black fruits add to the expressive nose. On the palate, the wine's firm acidity anchors flavors of ripe raspberry, cranberry, and strawberry, which are accompanied by a gravelly minerality. The wine has a richness and meaty-ness that melds seamlessly with the ripe berry component. Drink now through 2023.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Vineyard Source:

100% Russian River Valley

Barrel Program:

30% new barrels, 70% neutral barrels

Released: January 2015

Cases Produced: 1385



2013 Longbow Pinot Noir, Russian River Valley

Our Longbow bottling is a barrel selection from our favorite Russian River Pinot noir lots of the vintage. 2013 was such a superb growing season in the Russian River Valley, that this wine was bound to be great. Boasting bright acidity and a barely perceptible touch of toasty oak, the 2013 Longbow exudes classic Russian River Pinot characteristics of freshly crushed raspberries, and wild strawberries. More complex aromas and flavors of cranberry sauce, grilled tri-tip, and a savory ginger note begin to emerge as the wine opens up in the glass. Drink 2016 through 2025.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Vineyard Source:

100% Russian River Valley

Barrel Program:

15% new barrels,
85% one-year-old barrels,

Released: January 2015

Cases Produced: 495



2013 Mononi Vineyard Pinot Noir, Russian River Valley

The 2013 Mononi Vineyard Pinot noir is an elegant wine, possessing a beautiful aroma of roses and red fruits. The floral character of the nose evolves into brambly wild cherry and crisped bacon. On the palate, the wine is energetic with mouth watering acidity and a mineral, oyster shell quality. On the finish, rounded, mouth-filling tannins marry with flavors of pomegranate, griotte cherry, and wonderfully complex notes of braised meats, roasted mire poix, and lavender. Drink 2016 through 2026.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Barrel Program:

50% new barrels, 50% neutral barrels

Vineyard Source:

100% Mononi Vineyard

Released: January 2015**Cases Produced:** 259

2013 Toboni Vineyard Pinot Noir, Russian River Valley

The profile of the 2013 Toboni Vineyard Pinot noir is classic Russian River Valley. The nose is full of sweet spice and raspberry based aromas. Notes of cocoa powder, bacon, fresh raspberries, and fig come in waves as this complex and tightly-knit wine opens up over many minutes and even hours. More complex aromas of raspberry coulis, roast duck, grilled pancetta, and ginger snap begin to develop with time in the glass. The finish is long and persistent with a mouth-watering nose of cinnamon bun, graham cracker, and violets rewarding the taster who allows the wine time to fully open up in the glass. Drink 2016 through 2026.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Barrel Program:

65% new barrels, 35% neutral barrels

Vineyard Source:

100% Toboni Vineyard

Released: January 2015**Cases Produced:** 259

SHIPPING ARISTA WINES

For the last few years, we've continued to refine the ship date for your allocation orders based on individual state's weather patterns and shipping method chosen so that you can rest easy knowing your wine order is shipped in as ideal weather as possible.

UPS Ground Shipping and 2 Day Air shipping are the options for the January 2015 release as the FedEx Cold Chain shipping method does not start until late May.

- Orders submitted with a minimum of 12 bottles will have a choice of either complimentary Ground shipping or 50% off 2 Day Air shipping.
- Orders submitted with 6-11 bottles will have a choice of either 50% off Ground shipping or 50% off 2 Day Air shipping.

If you will be unable to accept your order based on the below scheduled ship date or if you are planning a vacation around a Spring Break, please mark the time you will not be available to sign for shipments in the "order notes" box. A-List Concierge, Kim Lapedes, will confirm your ship date as it approaches once she is able to see the extended forecast and processes your order for shipping.

AL, FL, GA, LA, SC, TN - Feb 27, 15 Ground or Mar 2, 15 for 2 Day Air

AR, AZ, HI, NM, TX - Mar 2, 15

NC, VA - Mar 6, 15 or Mar 9, 15 for 2 Day Air

CA, NV, OR, WA - Mar 16, 15

CT DC MA MD ME NH NJ NY RI VT - Apr 10, 15 Ground or Apr 13, 15 for 2 Day Air

AK CO IA ID IL IN KS MI MN MO MT ND NE OH WI WV WY - Apr 13, 15

More reminders about shipping your wine:

- Please remember that an adult signature is required to receive your order and having your wine shipped to a business address ensures an earlier delivery time and prevents the wine from multiple trips around town in a non-temperature controlled truck.
- If your wine is scheduled to be shipped to a FedEx Office and Print Center or UPS Customer Center, 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.
- Unless your order was submitted to ship to a FedEx location or you have already specified that we ship FedEx, all orders will ship UPS Ground.
- Please look for an email with your tracking number that references your order number the evening your order ships.
- We are not responsible for returned and re-shipping fees if you miss delivery on this order.

Pick Up Orders:

Pick Ups will be available at Arista beginning February 28th if you choose the "Pick up at Arista" option.

The Spring Pick Up Event is Saturday May 16th from 11 am to 3 pm at Arista. Please RSVP to this event by choosing the "Spring Pick Up Event RSVP" option. This complimentary event is open to A-List Members only and does require advanced reservation. 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.

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 January 2015 Allocation order can be found on our [Shipping Arista Wines](#) page of this newsletter.



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