

ARISTA WINERY

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

NOTES FROM WINEMAKER MATT COURTNEY



Hello from Sonoma County!

We have just finished bottling the 2013 Pinots here at the winery, and we are turning our attention now to the upcoming harvest. Bottling went very smoothly, and we're excited (and a bit relieved) to have such a great vintage safely in the bottle. We'll let those wines rest for a few months and recover from the process of bottling. We'll then start to release them to you in early 2015.

We won't get much of a break again this year between bottling and harvest, as it looks to be another early year. I just walked the estate this morning, and we are looking at about 50% veraison at the moment. I usually count on 5 to 6 weeks from 50% veraison to harvest, which puts us at the third or fourth week of August as a start date - very similar to last year. I don't mind the early start since, in an early year, we have an even better chance of getting all of the fruit picked and "in the barn" before the rains start.



Rain Dance

Speaking of rain, or lack thereof, one wild card that we're dealing with this season is the extreme drought here in California. It's a situation that we dealt with last year to some extent, and has only worsened over that last 12 months. It's a concerning development for the entire state, no matter what industry you are in

[Continued...]

DATES TO REMEMBER

August 12th:	Fall Allocation is open
September 22nd:	Fall Allocation is closed
October 18th:	Fall Allocation Pick Up Event at Arista
October 6th:	FedEx Cold Chain orders ship
Beginning Oct 31st	UPS Ground orders Ship

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



NOTES FROM WINEMAKER MATT COURTNEY

(CONTINUED)

- but it's especially scary for those of us who are farmers. The one thing we have going for us in the wine industry is that, when farmed conscientiously, wine grapes use tiny amounts of water when compared to almost any other crop. In fact, many vineyards are "dry farmed" and survive and thrive with no irrigation at all. Even in vineyards where we have the infrastructure to irrigate, we go some years without ever turning the drippers on; and in those years that we do need to irrigate, we use only very small, precisely timed additions just to keep the vines going late in the season.

Banfield Vineyard

This will be the first chance to taste the wines from the Banfield property for most of you. It is one of my favorite vineyards to work with in the Arista portfolio, and undoubtedly the oldest. With Zinfandel vines that are nearly 140 years old, and Chardonnay vines that are pushing 40, there are not many vineyards that can compare in the entire North Coast. I think you'll find that the Zinfandel is incredibly layered and complex while retaining beautiful freshness and structure - it's a combination that I attribute to terroir and vine age. The Chardonnay is equally charming with the classic flavor profile of the Old Wente clone: lemon-lime, candied lime peel, and wet stones. It has great restraint and brightness to match its mouth-watering palette of flavors.



More information about the inaugural release of the Chardonnay and Zinfandel from the Banfield Vineyard can be found on the technical sheets. Please go to pages [five](#) and [eight](#) of this newsletter to see more information on these wines.

Looking Forward

Looking forward, 2014 is shaping up to be another excellent vintage. So far, it's looking a lot like 2013: dry, early, fairly moderate temps. The fruit looks great in the vineyard. It's a nice, even crop, with maybe even a better natural distribution and size than 2013. All good signs.

We've also started the winery construction process in earnest. We've been working hard on the concepts and drawings with our design team, and we're finally starting to see the final version take shape on paper. Much more to come on this as the project and time-line come into view! In the meantime, we've purchased some of the last pieces of equipment we'll need to furnish the new winery: a new fruit processing line including a state of the art sorting table, elevator, and destemmer. We'll be able to use the new setup this year, which will be a huge asset in our push to continue raising the quality bar.

So, cheers for now, and I hope to see you all soon at one of our events at the Arista estate!

Cheers,
Matt

GARDEN AND CHEF UPDATE

Executive Chef and gardener, Timothy Kaulfers, continues to get rave reviews of his five course Food & Wine Experience. We hear countless comparisons by guests to the freshness, quality, and experience of Napa's ultra-premier French Laundry restaurant. Not a bad comparison! This is not to be missed if you are planning a visit to Arista. The experience is only offered to our A-List members by advanced reservation. The experience is \$95 per person. We can accommodate groups Tuesday through Saturdays at either 11 am or 2 pm. Please call the winery and ask for Beth Peacock at (707) 473-0606 or email her at beth@aristawinery.com to inquire about availability.

You might be asking, "What exactly is the Arista Food & Wine Experience?" Upon arrival to our tasting room, you will be greeted by your host for your appointment. Your host will give you a walking tour of the Japanese water gardens and then a tour around the vineyards on our custom built Arista "Humvees" ending at our gardens. Chef Kaulfers will then greet and guide you through an interactive tour of the winery's vegetable, fruit, and herb gardens. You'll be able to personally harvest items from the garden for Chef to incorporate into your menu.

Some fun and unique items currently in the garden include

an "oyster leaf" plant. When you eat the leaf, it tastes like you are eating a raw oyster! Also "ice lettuce" has the look that ice is growing on the leaves and a neat texture to eat.

After your garden tour, Chef will add your garden harvest elements to the dishes he is preparing and your host will seat you and introduce you to the wines on the menu. Now you are more than ready to be treated to a five course food and wine pairing overlooking the estate vineyards and the Russian River Valley where Chef will demonstrate the varying ways local ingredients can complement or contrast the flavors and textures of wine. We look forward to hosting you for this one of a kind experience!



ARISTA FOOD & WINE EXPERIENCE

CURRENT MENU AUGUST 2014

Beet and Verbena Cured King Salmon

Santa Rosa Plum | Crème Fraiche | Buckwheat Popcorn

2012 Banfield Vineyard Chardonnay

~

Roasted Alaskan Halibut

Local Cremini Mushroom | Braised Greens | Bacon

Sweet Corn Coulis | Basil Oil

2012 Ferrington Vineyard Pinot Noir

~

Cocoa & Black Cardamom Duck Breast

Smoked Peach Curd | Quinoa | Radishes

Duck Mortadella | Black Garlic Duck Reduction

2012 Two Birds Estate Vineyard Pinot Noir

~

Crispy Chicken Thigh

Roasted Zucchini | House Made Goat Cheese

Heirloom Tomatoes | Basil | Pinot Soubise

2012 Perli Vineyard Pinot Noir,

Mendocino Ridge

~

Buttermilk Sponge Cake

Strawberry | Meyer Lemon | Almond Crumble

Rhubarb Gel | House Made Crème Fraiche

2013 Ferrington Vineyard Gewürztraminer,

Anderson Valley





2012 Banfield Vineyard Chardonnay, Russian River Valley

The 2012 Banfield Vineyard Chardonnay is an elegant, medium-bodied expression of the grape that boasts a brilliant golden straw color and a vibrant acid backbone. White peach and lime peel dominate the citrus-y flavor palette that is reminiscent of Puligny-Montrachet. A mineral note pairs perfectly with the lemon-lime quality of this wine, and a very modest oak influence ensures that the finish is fresh and clean. Drink now through 2018.

TECHNICAL DATA:

Varietal:

100% Chardonnay

Vineyard Source:

100% Banfield Vineyard,
Russian River Valley

Barrel Program:

40% new barrels, 60% neutral barrels

Released: Fall 2014**Cases Produced:** 193

[Download the full tech sheet](#)



2012 Ritchie Vineyard Chardonnay, Russian River Valley

The 2012 Ritchie Vineyard Chardonnay is silky and rich in the mouth, and impressively complex aromatically. If there is a grand cru Chardonnay vineyard in the New World, it's Ritchie - and the vineyard shows it's class with layers of graham cracker, roasted nuts, and toasted marshmallow pairing perfectly with white stone fruits, fresh cut melon, and peach nectar. With time in the glass, yet another layer emerges with notes of vanilla bean and candied lemon peel. A subtle barrel influence shows up as a toasty cinnamon stick note, and a pleasant minerality reminiscent of wet stones persists through the finish. Drink now through 2018.

TECHNICAL DATA:

Varietal:

100% Chardonnay

Vineyard Source:

100% Ritchie Vineyard,
Russian River Valley

Barrel Program:

40% new barrels, 60% neutral barrels

Released: Fall 2014**Cases Produced:** 211



2012 Ferrington Vineyard Pinot Noir, Anderson Valley

The 2012 Ferrington Vineyard Pinot Noir is dark and intense, both visually and on the palate. A nose of black pepper, wet chalkboard, and blackberry preserves is complemented by flavors of sweet black plum, pomegranate, and espresso. The mid-palate is silky and rich, leading into a long, intense finish. Pleasantly chewy tannins, and tangy acid provide the structure for this Pinot Noir from one of the most historic vineyards in California. We recommend aging this wine for 5-7 years.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Vineyard Source:

100% Ferrington Vineyard,
Anderson Valley

Barrel Program:

30% new barrels,
45% one-year-old barrels,
25% neutral barrels

Released: Fall 2014

Cases Produced: 291



2012 Perli Vineyard Pinot Noir, Mendocino Ridge

The 2012 Perli Vineyard Pinot Noir is a dramatic wine from an extreme site. Located high up on the Mendocino Ridge dividing Sonoma from Mendocino, this vineyard produces complex wines that are characterized by a layering of exotic spices and beautifully ripe blue and red fruits. The 2012 is no exception. This wine possesses a spicy nose of earth, graphite, and cumin when first opened. Currant, black cherry, and grilled beets carry the palate. After some time in the glass, a beautiful wild berry component begins to emerge. The wine is structured and long with bright acid and firm tannins carrying a minute-long finish. We recommend aging this wine for 7-10 years.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Vineyard Source:

100% Perli Vineyard,
Mendocino Ridge,
Mendocino County

Barrel Program:

25% new barrels,
15% one-year-old barrels,
60% neutral barrels

Released: Fall 2014

Cases Produced: 304



2012 U.V. Lucky Well Vineyard, Pinot Noir, Russian River Valley

The 2012 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. A tart cherry profile runs through the wine: on the nose, aromas of dried flowers and cherry pie filling are joined by a note of pie crust and toasted graham cracker. On the palate, flavors of Morello cherries, kirsch, rhubarb, and cocoa powder combine to form an attractive confectionary flavor profile. The wine has a flinty, gunpowder character that goes well with the bright acid backbone, and helps to carry the intense, fruity finish. We recommend aging this wine for 5-7 years.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Vineyard Source:

100% Lucky Well Vineyard,
Russian River Valley

Barrel Program:

35% new barrels, 65% neutral barrels

Released: Fall 2014**Cases Produced:** 207

2012 Harper's Rest Estate Vineyard, Pinot Noir, Russian River Valley

The 2012 Harper's Rest Estate Pinot Noir is impressive in its scale. On the palate, it is expansive and broad with mouth-filling tannins. The palate is intense with ripe strawberry, blackberry, and raspberry liqueur. The 2012 Harper's has incredible density and grip for a Pinot Noir, which speaks to the quality of the soils on our Westside Road estate. In addition to this explosive fruit quality, the nose expresses notes of exotic spices, bay, cumin, blackened ribeye, and pomegranate. This is a serious Pinot Noir that is drinking well now, but has the structure to develop in the bottle for years to come. Drink now through 2024.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Vineyard Source:

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

Barrel Program:

40% new barrels,
10% one-year-old barrels,
65% neutral barrels

Released: Fall 2014**Cases Produced:** 171



2012 Two Birds Estate Vineyard, Pinot Noir, Russian River Valley

The 2012 Two Birds Estate Pinot Noir possesses a dark fruit core of black cherry and brambly, wild berries. The wine has a rich, savory quality that compliments the fruit nicely. As the wine opens up, descriptors of spiced fruit, berry compote, pie crust, and cedar come to mind. The mouthfeel is silky, with refreshing acid. A loamy, black soil aromatic element adds complexity to a persistent, lush, fruit-driven finish. Drink now through 2024.

TECHNICAL DATA:

Varietal:

100% Pinot Noir

Vineyard Source:

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

Barrel Program:

50% new barrels,
25% one-year-old barrels,
25% neutral barrels

Released: Fall 2014

Cases Produced: 238



2012 Banfield Vineyard, Zinfandel, Russian River Valley

The 2012 Banfield Vineyard Zinfandel has incredible power and length while possessing bright acidity and freshness. Freshly crushed blue and black fruit, roasted coffee beans, and black plum jump from the glass. The palate is impressively dense and silky with polished tannins carrying a long finish. A toasty barrel influence combines with ripe fruit in a charming fruit cobbler flavor profile. Produced from one of the oldest vineyards in all of California, these 134-year-old vines provide an amazing level of intensity of fresh fruit and layered complexity. Drink now through 2019.

TECHNICAL DATA:

Varietal:

100% Zinfandel

Vine Age:

134 years old

Vineyard Source:

100% Banfield Vineyard,
Russian River Valley

Barrel Program:

15% new barrels, 85% neutral barrels

Released: Fall 2014

Cases Produced: 231

[Download the full tech sheet](#)

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 so that you can rest easy knowing your wine order is shipped in as ideal weather as possible. We've also had continued success shipping during the warmer months using FedEx Cold Chain Shipping. We continue to emphasize how important it is to choose the right shipping method for where you live when you place your order.

For all Fall 2014 Allocation orders, you can choose whether you want your wine shipped via FedEx Cold Chain shipping or UPS Ground.

- Orders submitted with a minimum of 12 bottles will have a choice of either complimentary ground shipping or 50% off the "FedEx Cold Chain" shipping price.
- Orders submitted with 6-11 bottles will have a choice of either 50% off the ground shipping or 50% "FedEx Cold Chain" shipping price.

FedEx Cold Chain Orders:

FedEx Cold Chain orders will ship October 6th for delivery the week of October 13th. This 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 majority of the trip.

UPS Ground Orders:

Orders submitted with UPS ground as the shipping method will have varying ship dates based on your state and weather. A-List Concierge, Kim Lapidès, will confirm your ship date as it approaches once she is able to see the extended forecast to confirm. Based on previous years weather, we plan to ship on the below dates. If you will be unable to accept your order on your below ship date, please let us know in the "order notes" box of your order.

CT DC MD ME MN MS NC NH NJ NY OH RI TN VA VT - October 31

AK AR CO IA ID IL IN KS MI MO ND NE NV OK OR WA WI WV WY - November 3
CA - November 17

AL FL GA LA SC - December 5

AZ HI NM TX - December 8

Pick Up Orders:

Pick Ups will be available at Arista beginning October 1st if you choose the "Pick up at Arista" option.

The Fall Pick Up Event is Saturday October 18th from 11 am to 3 pm at Arista. Please RSVP to this event by choosing the "Fall Pick Up RSVP" option. This complimentary event is open to A-List Members only and does require advanced reservation. This event features the wines in 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.

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 Fall 2014 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