



2018 ARISTA CHARDONNAY, RITCHIE VINEYARD, RUSSIAN RIVER VALLEY

ABOUT THE WINERY

The core principle of the winemaking philosophy at Arista is to capture and express the true character and potential of each vineyard. They work with a very carefully chosen handful of grand-cru level Pinot Noir and Chardonnay vineyards, and are uncompromising in their efforts to maximize the full potential of the wines crafted from these special sites.

ABOUT THE WINE

Kent Ritchie has owned and farmed his namesake vineyard since the early 1970's. The vineyard location is unique, sitting on a bench at the confluence of the Russian River, the Santa Rosa Plain, and the Laguna de Santa Rosa. The vineyard's proximity to the Pacific Ocean exposes it to the cool effect of the coastal fog yet also allows for ample sunlight once the fog has burned off around noon. The well-drained, sandy, Goldridge Soils are ideal for growing Chardonnay. The vineyard is planted to, predominately, the Old Wente Selection of Chardonnay, highly coveted for its low yields and ability to produce an intensely flavored and aromatic wine.

KEY SELLING POINTS

- The Ritchie Vineyard boasts legendary status and is widely regarded as one of the most iconic Grand Cru Chardonnay Vineyards in California
- 40+ year old vines planted to the Old Wente Selection clone
- Since the early 1970's few vineyard sites in California have produced such consistently profound wines as the Ritchie Vineyard tireless farming and uncompromising standards have given this site a devout following, making it one of Arista's most sought after bottlings
- Since the 2013 vintage, Arista has consistently produced some of the highest rated Chardonnay and Pinot Noir by any producer in California
- Exclusive use of native fermentations allows full expression of the character of each vineyard and vintage in the most pure and transparent manner
- Gentle, gradual, cool, and slow fermentation process takes up to 12 months to complete
- Wines never fined or filtered

TECHNICAL DETAILS

Varietal Composition: 100% Chardonnay Clones: Old Wente Selection Vine Age: 40-45 years old Aging: 12 months fermentation and aging in barrel followed by 6 months in stainless steel tanks





"Powerfully structured with an unctuous mix of white fruit and cooking spice flavors. Hints of roasted fennel midpalate lead to a sculpted finish that shows plenty of toasty accents."

- Kim Marcus, April 2021

