



# ARISTA FERRINGTON VINEYARD PINOT NOIR. ANDERSON 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**

The Ferrington Vineyard, one of California's most acclaimed Pinot Noir Vineyards, sells to only eight wineries and is tucked away just off Highway 128 in Booneville, a small town in the heart of the Anderson Valley. Though 25 acres of the vineyard are planted to multiple clones of Pinot Noir, Arista has selected a block in the vineyard that was planted to the Pommard clone because of its proven legacy in this cold climate appellation. Pommard is one of the oldest Pinot Noir clones found in California and is favored by many winemakers for its ability to produce outstanding wines without the help of other blending clones. The vineyard has a gentle south-facing slope and has decomposed sandstone and clay soils with three to four feet of topsoil.

#### **KEY SELLING POINTS**

- 100% Pommard Clone grown in one of the most historic vineyards in the famously cool Anderson Valley
- Vineyard originally planted in the late 1960s
- 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 11 months to complete
- Wines never fined or filtered

## **TECHNICAL DETAILS**

Varietal Composition: 100% Pinot Noir Clones: 100% Pommard Clone Vine Age: Average of 40+ years Aging: 11 months in barrel



"Lusciously spiced, with lively cherry tart and dried raspberry flavors, backed by crunchy acidity. Mocha hints emerge midpalate, leading to a finish flush with creamy richness."

- Kim Marcus, July 2020

