



ARISTA

2016 RUSSIAN RIVER VALLEY CHARDONNAY

Sonoma County

VINEYARD NOTES

The Russian River Valley Chardonnay blend combines our old vine plantings, ideal growing conditions, and unique terroir producing a wine that demonstrates the full potential of the Russian River Valley appellation. The combination of vine age, site, and winemaking produce a profound wine that provides great insight into the vintage and appellation each year.

WINEMAKING

Cold grapes arrive at the winery early in the morning after having been picked at night. Grape clusters are sorted by hand and gently transferred as whole clusters directly into our press to undergo an extremely gentle press cycle lasting 3-4 hours. From the settling tank, the juice is moved to 60-gallon French oak barrels, where fermentation is allowed to occur naturally using only native yeast that come in from our vineyards. Limited battonage is used during the first 2-3 months of fermentation in order to encourage the development of a healthy yeast population. Once fermentation is safely underway the wine is not disturbed until the fermentation is complete, which typically takes about 10-11 months. Final blends are assembled and gently racked to stainless-steel tanks for about 4-6 months.

TASTING NOTES

A wine that presents great richness and silkiness, yet still possesses structure. Notes of white peach, toast, sweet cream, and white pepper greet the nose, while flavors of orchard fruit, quince and Asian pear (and pear skin) are buoyed by a savory and mouth-watering mix of tangy acidity and minerals on the finish.

TECHNICAL INFORMATION

Vineyard Sources: Banfield, Ritchie, El Diablo, Arista Estate Vineyard

Clonal Composition: Old Wente and Montrachet

Aging: 12 months fermentation and aging in barrel followed by 6 months in stainless steel

Alcohol: 14.4

Unfined, unfiltered



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Russian River Valley

CHARDONNAY

Sonoma County, California

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