



2022 BANFIELD VINEYARD, CHARDONNAY

Russian River Valley

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.

WINE

Banfield Vineyard is one of the oldest vineyards in Sonoma County, whose original Zinfandel vines were planted by the Banfield family in 1880 and remain in production today. The Chardonnay block was planted 100 years later, but still enjoys the status of being one of the oldest Chardonnay vineyards in California. These nearly 50-year-old vines continue to produce a tiny crop of the most intensely flavored and aromatic Chardonnay in the Arista portfolio.

VINEYARDS

The Banfield Vineyard Chardonnay comes from the northern edge of the Green Valley, a sub-appellation of the Russian River Valley. The location of this vineyard is ideal for growing Chardonnay due to the cooling influence of coastal fog. This dry farmed vineyard was planted in 1980 to the Wenté Selection of Chardonnay, a highly prized selection of Chardonnay known for its small, loose clusters and intensely flavored grapes. The nearly 50-year-old vines are rare in the Russian River Valley and produce lower yields per acre. What's lost in tonnage is more than compensated for in flavor and quality as is evidenced through the wines produced year after year. The combination of site and vine age represent a truly unique and distinct vineyard that we are proud to work with.

VINTAGE NOTES

The 2022 growing season in Sonoma County started early due to low rainfall and warm spring temperatures. We faced two frost spells in the Russian River Valley, where frost has become increasingly common.

Summer was mild with gradual warming through mid-August, leading to our earliest harvest. This timing was fortunate, as we completed most harvesting before a significant September heatwave that affected many Sonoma and Napa vineyards.

The 2022 vintage produced crystalline, ethereal wines with distinct character. These aromatic, gem-like wines reflect the season's challenges, which ultimately contributed to their depth and beauty.

WINEMAKING

12 months fermentation and aging in barrel followed by 4-6 months in stainless steel. Unfined, unfiltered.

TASTING NOTES

The 2022 Banfield Vineyard Chardonnay is both beautifully balanced and strikingly intense. The entire Chardonnay block at Banfield is planted to the venerable "Old Wenté" selection, and classic Old Wenté descriptors of crème brûlée, lemon oil, and candied citrus are abundant in this wine. Those notes are brought into stark relief by the pronounced natural acidity this vineyard always provides. The finish is driven by a medley of flavors including citrus, orange marmalade, lime candy, spiced apples, honeysuckle, baking spices, and the characteristic caramelized sugar note that's become a hallmark of Banfield Vineyard Chardonnay.



VINEYARD

- Region: California
- Appellation: Sonoma County
- Sub-Appellation: Russian River Valley
- Soil: Well-drained, sandy, Goldridge
- Age: Between 40-50 years
- Eco-Practices: Sustainable initiatives

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: Aged in barrel followed by 4-6 months in stainless steel

TECHNICAL DETAILS

- Yeast: Native
- Alcohol: 14.4%