



# ARISTA

## 2020 BANFIELD VINEYARD CHARDONNAY

*Russian River Valley*

### VINEYARD NOTES

Banfield Vineyard is one of the oldest vineyards in Sonoma County, and the entire state of California. 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 Wente Selection of Chardonnay, a highly prized selection of Chardonnay known for its small, loose clusters and intensely flavored grapes. The 40-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.

### 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 the 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

The 2020 Banfield Vineyard Chardonnay is open and delicious directly out of the bottle. Classic Banfield notes of candied citrus and caramelized sugar are present in abundance. As the wine opens up, more exotic elements of kiwi and grilled pineapple become apparent. A citrus inflected minerality gives the finish a tangy lift and keeps things lively and balanced.

### TECHNICAL INFORMATION

Vine Age: 40 years

Soil: Well-drained, sandy, Goldridge

Clonal Composition: Wente Selection

Aging: Approximately 11 months fermentation and aging in barrel followed by 4-6 months in stainless steel. Unfined, unfiltered.

Alcohol: 14.1%

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