



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

Banfield Vineyard Chardonnay hails from the northern edge of Green Valley, a cool sub-appellation of the Russian River Valley, ideal for Chardonnay thanks to coastal fog. Planted in 1980 with the prized Wente Selection, this dry-farmed vineyard produces small, intensely flavored clusters. The nearly 50-year-old vines yield less fruit but deliver exceptional quality, year after year. The vineyard's

rare vine age and unique site make it a distinct and valued part of our portfolio.

VINTAGE NOTES

The 2022 Sonoma season began early with low rainfall and a warm spring, followed by two frost events in the Russian River Valley. A mild summer led to our earliest harvest, completed just before a major September heatwave. The vintage produced crystalline, aromatic wines with distinct character, shaped by the season's challenges.

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 balanced and intensely expressive. Sourced entirely from Old Wente vines, it showcases classic notes of crème brûlée, lemon oil, and candied citrus, lifted by the vineyard's signature natural acidity. The finish is layered and vibrant, with flavors of orange marmalade, lime candy, spiced apples, honeysuckle, baking spices, and a hallmark touch of caramelized sugar.

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%