



2022 EL DIABLO 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

El Diablo Vineyard is a steep, east-facing site on Windsor Ridge in the eastern reaches of the Russian River Valley appellation. This orientation allows the vines to benefit from the warming rays of the morning sun, while being protected from the direct impact of mid-summer afternoon heat. The result is a wine made from grapes that are fully ripe, but never lacking in bright acidity. In fact, the El Diablo Vineyard bottling is consistently one of our most focused and linear Chardonnays.

VINEYARDS

Established by Ulises Valdez in 2008, El Diablo Vineyard sits on the eastern edge of the Russian River Valley, where morning fog and afternoon sun create ideal growing conditions. Planted with Montrachet and Old Wente Chardonnay on 420a rootstock and tight spacing, the vineyard yields low quantities of intensely flavored fruit. These site-specific selections consistently produce exceptional, high-quality wine.

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 Arista El Diablo Vineyard Chardonnay exemplifies the outstanding quality of this vintage. Aromas of Asian pear, sweet cream, and lime zest are immediately evident on the nose, mingling with hints of mango and grilled pineapple. On the palate, the wine presents a harmonious acidity that delivers a refreshing zing, without ever veering into tartness. Barrel aging imparts a creamy texture and a delicate hint of caramelized sugar to the palate, adding depth without overwhelming the wine's elegance.



VINEYARD

Region:	California
Appellation:	Sonoma County
Sub-Appellation:	Russian River Valley
Soil:	Goldridge, fine sandy loam
Age/Exposure:	16 years old East-facing
Eco-Practices:	Sustainable practices

WINEMAKING

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

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	14.3%