



ARISTA

WINERY

2023 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 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. The combination of site and vine age represent a truly unique and distinct vineyard that we are proud to work with.

VINTAGE NOTES

The 2023 vintage brought its own set of challenges and rewards, with a cool, extended growing season and late harvest—allowing for exceptional flavor development and phenolic maturity.

WINEMAKING

14 months fermentation and aging in barrel followed by 6 months in stainless steel. Unfined, unfiltered.

TASTING NOTES

The 2023 Banfield Vineyard Chardonnay is focused and opulent in equal measure, it opens with soaring aromatics of Meyer lemon, brûléed sugar, orange blossom, and chamomile. On the palate, layers of preserved citrus, lime zest, and baked apple unfold over a spine of piercing acidity. Hints of honeysuckle, spice cake, and salted caramel echo long into the finish.



VINEYARD

Region:	California
Appellation:	Sonoma County
Sub-Appellation:	Russian River Valley
Soil:	Well-drained, sandy, Goldridge
Age/Exposure:	50 years old; South & Southwest
Eco-Practices:	Organic

WINEMAKING

Varietals:	100% Chardonnay
Aging:	14 months in French Oak followed by 6 months in stainless steel

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13.4%