

## 2024 Vintage Notes

The 2024 vintage marks the final chapter in Arista's winemaking story, and fittingly, it is a year defined by balance, generosity, and composure.

Following a cool and restrained 2023 season, 2024 unfolded with slightly warmer conditions and a more forgiving rhythm. A wet and replenishing winter restored soil moisture and set the stage for healthy vine growth. Spring arrived evenly, with mild temperatures and excellent flowering conditions that resulted in consistent fruit set across our Chardonnay and Pinot Noir sites.



The growing season progressed without extremes. Summer temperatures were moderate by recent standards, with very few heat spikes and consistently cool nighttime lows. These diurnal shifts preserved acidity and aromatics while allowing flavors to develop fully. Compared to 2023, ripening in 2024 was more complete and timely, giving us greater flexibility in harvest decisions and slightly more natural ripeness in the fruit.

Harvest was steady and methodical, unfolding over an extended window. Fruit arrived at the winery with superb balance—moderate sugars, healthy acids, and phenolic maturity that required minimal adjustment. As always, our goal was not to chase scale or power, but to let vineyard character speak clearly.

In the cellar, the wines were guided with a light hand. Fermentations were clean and even, extractions remained gentle, and élevage emphasized precision over flamboyance. The resulting wines reflect both the strengths of the vintage and the cumulative experience of decades working with these vineyards.



**ARISTA**  
WINERY



**The 2024 Pinot Noirs** show a touch more generosity and flesh than the more tightly wound 2023s, while retaining the precision and freshness that define Arista. The slightly warmer season delivered wines with deeper mid-palate texture, supple tannins, and expressive aromatics.

Red and blue fruit tones are more immediately present—cherry, raspberry, and wild strawberry—supported by floral notes, subtle spice, and earthy undertones. Structurally, the wines remain poised and balanced, with enough concentration to age gracefully but an openness that makes them especially compelling in their youth.

**The 2024 Chardonnays** are marked by clarity, energy, and understated richness. Compared to the cooler, more incisive 2023s, the 2024 wines offer a slightly broader palate and more layered fruit expression, without sacrificing freshness or tension.

Citrus, orchard fruit, and stone fruit notes are complemented by saline minerality and a finely tuned integration of oak. Natural acidity remains a defining feature, giving the wines lift and longevity, while the added ripeness of the vintage brings a sense of completeness and ease.

### **A Final Reflection**

The 2024 vintage is not about grand gestures. Instead, it offers nuance, transparency, and quiet depth—wines that reward attention rather than demand it. They are confident without excess, expressive without exaggeration.



As Arista's final vintage, 2024 stands as a fitting expression of what the winery has always aspired to: wines of site, balance, and longevity, crafted with intention and without compromise.



## 2024 LONGBOW CHARDONNAY



Open and immediately expressive, the 2024 Longbow Chardonnay once again leans into a classic California sensibility. With 40% new oak in this vintage, the wine shows a beautifully integrated barrel influence, framing the fruit without overwhelming it. A blend of standout sites from across the Russian River Valley, the 2024 offers layers of baking spices, chamomile tea, Meyer lemon curd, yellow peach, grilled pineapple, honeycomb, toasted hazelnut, and a subtle saline minerality that keeps everything fresh and lifted.

The palate is supple and silky, but buoyed by bright acidity, finishing with a long echo of citrus oil and wet stone. Absolutely irresistible on release, this Chardonnay will gain further nuance and depth over the next decade if you can manage to keep your hands off it.

Peak drinking window: 2026 through 2036

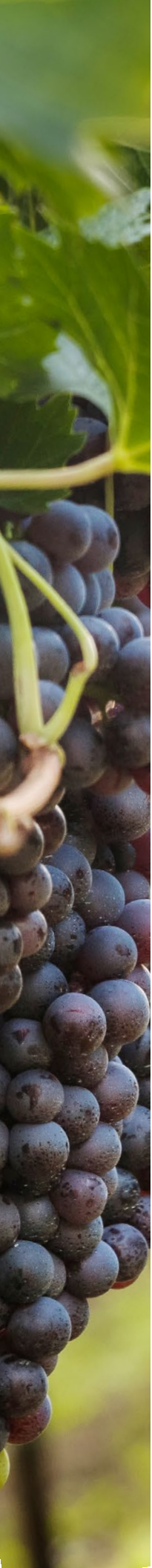
## 2024 LONGBOW PINOT NOIR



The 2024 Longbow Pinot Noir continues the tradition of honoring our early Longbow blends, drawing from a barrel selection of standout Russian River Valley Pinot Noir sites. With a touch more new oak than our Russian River Valley appellation wines, this blend shows added structure and depth while maintaining the bright core of fruit that defines the Longbow style. Aromas of raspberry compote, blueberry, orange zest, and crushed mint rise from the glass, supported by subtle notes of barrel toast and bay leaf.

On the palate, the wine is energetic and concentrated, offering a lively mid-palate of red and blue fruits wrapped in fine, chalky tannins. The acidity is fresh but measured, creating harmony without sharpness. A cooling mint-leaf finish lingers, adding lift and definition. Delicious and approachable now, this Pinot Noir will continue to develop complexity and polish over the next decade.

Peak drinking window: 2026 through 2036



## 2024 RUSSIAN RIVER VALLEY PINOT NOIR



The 2024 vintage in the Russian River Valley delivered a season of measured ripening and exceptional fruit quality. A cool spring gave way to warm, stable summer conditions, allowing for a slow, even maturation of the fruit.

This wine opens with a brilliant ruby hue and an expressive aromatic profile—red cherry, rose petal, and fresh raspberry are layered with subtle notes of citrus zest and forest floor. The palate is vibrant and finely etched, offering crisp red fruit, bright acidity, and refined tannins. A modest inclusion of whole clusters introduces a lifted floral component and gentle spice, adding dimension without weight.

Aged in 20% new French oak, the 2024 Pinot Noir is defined by its clarity, energy, and elegance. It is immediately appealing in its youth but will reward cellaring as the savory and floral notes continue to evolve.

Peak drinking window: 2026 through 2034.

## 2024 UV LUCKY WELL VINEYARD PINOT NOIR



Lucky Well Vineyard is perched at the top of Stoetz Ridge, the land mass that divides the true Sonoma Coast from the Russian River Valley. As such, the wine made from this site always expresses qualities from both regions: the high-toned wild berry fruit and earthiness of the Coast, and the power, richness, and complexity of the Russian River Valley.

The 2024 vintage is defined by its remarkable precision and structural elegance. In the glass, the wine displays its signature luminous, jewel-like ruby hue. The nose is a complex tapestry of wild strawberry, blood orange zest, and forest floor, accented by a distinctive savory note of wild thyme and the hard candy lift that defines this site.

On the palate, the wine is silken and expansive, offering a concentrated core of crunchy red fruit and black cherry. The tannins are impeccably integrated, leading to a long, precise finish marked by a hint of coastal salinity. This is a refined Lucky Well that marries the intensity of the ridge-top sun with the cooling influence of the Pacific fog.

Peak drinking window: 2027 through 2040.



## 2024 ESTATE PINOT NOIR

Our Estate Pinot Noir is the truest expression of Arista: fruit grown and harvested exclusively from our sustainably farmed Westside Road vineyard in the Middle Reach of the Russian River Valley. Planted in 2006 exclusively to heritage selections, this 10-acre site consistently delivers Pinot Noir with both authority and precision—equal parts generosity and detail.

The 2024 vintage produced an Estate Pinot Noir with the deepest concentration and most vivid color in the lineup, yet it remains impeccably composed. The nose is immediate and striking—black cherry, boysenberry, and elderberry rise from the glass, followed by layers of violet, graphite, cocoa nib, and toasted brioche. With air, the aromatics broaden into hints of bergamot and crushed stone.

On the palate, the wine is plush but focused, driven by a dark-fruited core framed by fine-grained, polished tannins and a line of acidity that keeps the wine taut and lifted. The finish is long and resonant, tapering through black cherry skin, warm spice, and mineral tension.

This is a cellar candidate without question, but decanting in its youth reveals just how compelling the vintage is right now.

Peak drinking window: 2028 through 2042.