

RESTAURANT WINE

The Full Service Guide to On Sale Beverage Profits



★ ★ ★ ★ ★

STAR LISTINGS

★ ★ ★ ★ ★

CHARDONNAY - Expensive:
\$201/case & Up (\$25.10/btl. full retail & Up)

**SIGNORELLO, 2001 VIEILLES VIGNES,
NAPA VALLEY, \$328 (\$41)**

★★★★★

Fleshy and full bodied, this is an extremely supple and fairly rich Chardonnay, tasting of apple, vanilla, orange blossom, and toast. Medium long finish. Unfiltered. 460 cases. [2003-2004] 707.255.5990

Chardonnay | new releases

reviewed by Joshua Greene and Patrick J. Comiskey

94 | Signorello \$38

2001 Napa Valley Vieilles Vignes Chardonnay This lusty white, grown from 25-year-old vines in the Oak Knoll section of Napa, balances its citrus energy with a more delicate floral aspect. There's a quiet rose perfume, as if opening a book of pressed flowers, that builds into the layers of flavor as this wine takes on air. It adds detail to the burst of lemon fruit, the citrus flavors juicy as a freshly squeezed wedge of lime, compressed and checked by mineral scents and the dried honeycomb savor of oak. It's a refined wine for all its heady power, and it's